

CTFT-series Toffee Candy Depositing Line



The industrial Toffee Candy Depositing Line is a state-of-the-art machine designed to make high-quality toffee candies quickly and efficiently. This fully automated system offers an efficient method of depositing hot toffee onto molds with precision, accuracy, and speed.

SINO FUDE Design and Manufacture the Toffee Candy Depositing Line is an advanced and continuous plant for making different types of toffee/Fondant candy with a center filling or without filling.

A jacket-dissolving cooker or auto weighing and mixing system can be added as an option to the line, as well as a gear pump, storage tank, and special toffee cooker. Flavor and color are added to the batch at the color and flavor mixer; the depositor then deposits this mix onto cooled plates, which are moved through a cooling tunnel before being packaged.

Technical Parameters

Model	CTFT150	CTFT300	CTFT450	CTFT600
Capacity	150kg/h	300kg/h	450kg/h	600kg/h
Candy weight	As per candy shape and size			
Power	18kw/380V	27kw/380V	34kw/380V	38kw/380V
Steam Needed	0.5~0.8MPa	0.5~0.8MPa	0.5~0.8MPa	0.5~0.8MPa
	150kg/h	300kg/h	450kg/h	600kg/h
Length of Line	18m	20m	20m	22m
Machine Weight	3500kg	5000kg	6500kg	8500kg