

# AMProse

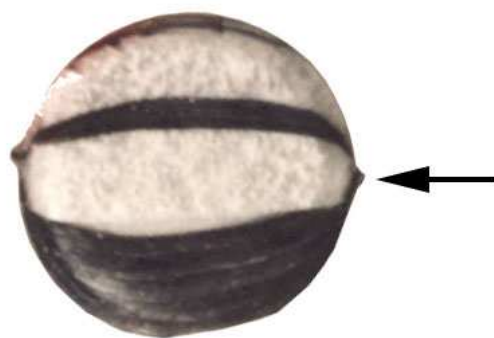
## Hard Candy Lines



Hard candy lines typically consist of: Vacuum cooker, cold/hot tables, kneader, puller, centre filler (if the sweet has a centre filling), batch roller, rope sizer, die forming machine and a cooling tunnel.

As with many lines there are variations, for example for increased output/automated line you would include an automatic feeding/weighing system for cooking, dissolver both of which come before the cooker. You would use flavour/colour mixing bowl before the cold tables and a lamination system to automate the kneading and transfer to the batch roller.

There are different Die heads available for forming. Essentially the main differences are the outputs. The Dies are – Baby Rostoplast, Super Rostoplast, Uniplast and strada chain dies. Chain Dies are better for centre filling (up to 35%) Uniplast's give a smoother finish with no 'flashing'.



**'Flashing' is  
the bit left  
that  
connected  
the formed  
sweets**



### **What we can supply new**

1300 cooker batch vacuum cooker – output up to 1300 kg/hr

Cold/Hot tables

Centre filler

BR46 Batch Roller

RS68 Rope Sizer

CF4 Candy Forming Machine – output up to 1300 kg/hr

CR83 Cooling tunnel

7IST Double Twist wrapping machine

or

Minwrap flowrapper

### **Used and Rebuilt**

We can supply the other parts of a line through our extensive used stock, we would normally offer fully rebuilt machinery to go with a new line. We can also offer full lines that meets the customers budget so it can be a mix of new, rebuilt and used machines.

In addition we can also offer lower capacity lines (cooking and forming) that would be made up of rebuilt/used machines.