Continuous Production Line for Various Kinds of Hard and Soft Candies and Jelly Products
Basics in High Quality Confectionery

- Recipe conformity
- Temperature
- Residual moistures
- Reducing sugars
Fields of Activities

- Hard Candy
- Jellies
- Toffee
- Chewy Candy
- Aerated Masses
- CandyLab
Continuous Hard Candy

- 500 kg/h - 4,500 kg/h
- 1 to 4 differently coloured and flavoured candy mass streams simultaneously
Hard Candy Lines – The Challenge

- Formed / Deposited
- Center filled
- Aerated (For Video click here)
- Laminated
- Milky
- Sugar free
- Medicated
- Specialities
Contigrav
Klöckner Hänsel Processing GmbH
Contigrav – Technical data

- Application: weighing, mixing, dissolving
- Capacity: up to 8,000 kg/h
- Flexibility: up to 5 different recipes
- Controls: PLC store up to 250 recipes
Operator Panel 10-15"

Elt. - Komponentenstruktur CONTIGRAV mit / with SIWAREX

PC, Notebook Ankoppelung / connection via WEB Browser

ProfiBus

S7-3xx DP

Opcion

DI – Digital Input
DO – Digital Output
AI – Analog Input
AO – Analog Output

Maschine

SIWAREX Baugruppe

Wiegezellen loadcells

Antriebe drives

Ventilinsel Valve block

Festo

XION E/A's

Dosierventile Dosing valves >6 Ventile
CrossFlow
Space Saving

Coil Cooker 3606

CrossFlow Cooker 1913

Heating Surface 14m²

Heating Surface 13m²

m = 2500 kg

m = 700 kg
CrossFlow – Properties

- Space saving installation
- Stable cooking temperature
- Uniform, steady product flow into the evaporation area
- Continuously high product quality
CrossFlow – More Properties

- Short retention time (volume of 50 l for capacity of 5 t/h)
- Gentle product treatment
- Short reaction times
CrossFlow – Efficiency

➡ Min. temperature difference between product and steam
➡ Reduced steam temperature required
➡ Reduced heat dissipation to the environment (steam inside, product outside)
➡ Extremely efficient!!
CrossFlow
CrossFlow - Scheme
CrossFlow - The inside
Crossflow - The Inside

→ After trials in KHP Candy Lab
For Eclair – Video please click here
Rotamat – Characteristics

- Very high heat transfer coefficient
- Modular design for easy adaptation to higher capacities
- Short retention time due to minimized system product volume in the system
- Special contact free agitators with long service life to increase turbulence – swept surface
- Easy and simple maintenance
Rotamat – Animation

Please click on picture to start the Animation
**Rotamat – The inside**

- Two dimensions available
  - Rotamat 3610 – 1,5m²
  - Rotamat 3611 – 3,0m²
- No wear at scrapers
- High turbulence – no dead aereas
Sucroliner
Sucoma – Animation
Sucroliner – Properties

- Extraction from high vacuum (-0.98 bar) (esp. for sugar free masses)
- Constant product extraction, no level control in vacuum chamber needed
- Build up of positive pressure allowing split onto several mixers
Sucroliner –
More properties

→ 500 – 4,000 kg/h output
→ Up to 4 product streams → For Video please click here
→ Automated process for start up and stop function including cleaning process
Sucroliner – Flexibility

- Regular Hard Candy (fruit or cough drops)
- Aerated candies (starlight mint)
- Center filled candies
- Sugar free candies
- Medicated candies
Sucroliner –
More Flexibility

➔ Medicated candies
➔ Milk- / cream candies, caramelised or white
➔ Malt-candies
Sucroliner – Accessories

- Water saving loop systems to recycle cooling water
- Pressurized pre-cooking for steam saving operation
- CIP-cleaning system
Sucroliner 1701 – New design

➔ Easy dismantlement of discharge- and mixing screws ➔

➔ Flying screws

➔ Distribution reproducible

For Video click here
Vacuum System – with indirect condensation

For more details Click on picture
Strada
Please click on picture of die set to enlarge
Strada –
Technical data

- Up to 200 m rope speed/min
- Equiv. to 2,000 kg/h of product, at a piece weight of 5 g
- 3 sizes:
  - Strada 700 700 kg/h
  - Strada 1200 1,200 kg/h
  - Strada 2000 2,000 kg/h
- Special chain die set for high filling degree (30%)
Milletwist 8012
Milletwist 8012 – Characteristics

- Up to 1.100 products/min.
- Change of size parts in 20 – 30 minutes
- Low maintenance
- Servo driven paper support
- Touch screen operation with fault message display

For Video please click here
Additional Information about other equipments:
JellyStar – Technical Data

- Throughput: 500 kg/h - 6,000 kg/h
- Steam consumption: 350 kg/h / 1,000 kg product (starch)
- Heat exchange area: 12 m² / 10 m² / 6 m²
HFD 3 – Quality Fondant
HFD 3 – Technical Data

- Output 500 – 2,000 kg/h
- Crystal size min. 95% < 20 micron
- Internal water circulation with heat exchanger for homogenous production
- Mass temperature at discharge 60-65 °C
- Stainless steel design
Klöckner Hänsel Processing GmbH

CandyLab

Please click here for Video - Chewy Candy with Hard Candy casing
Enables us:
- To develop new processing technologies
- To test recently designed new machines
- To show to our customers confectionery processes

Enables our customers:
- To realize pilot project trials
- To realize test production
CandyLab

One time seeing is better than 100 times hearing!
Let us meet in our CandyLab next time.
You are welcome!