

What is the Lollipop Making Machine?

Detail Introduction :

Lollipops are common desserts and snacks in life. This is a kind of food that is popular among children, especially children. It has a wide range of varieties and tastes, and its sales in the market are very high. Lollipop Machine is an equipment designed for the production of lollipops, specifically used to produce various kinds of lollipops.

The important part of the lollipop production line is the extruder and the molding machine. The extruder uses twin-screw rotation to extrude the material to make the filling uniformly formed. The die adopts a rotating type to ensure the formation of the candy, and the use of a swing screen to cool and transport the lollipops. The shape of the lollipop is deformed to ensure that the position of the lollipop is accurate.



Advantages of lollipop making machine:

1. The equipment is carefully built by a professional team, with advanced structure, innovation, high quality and excellent performance.
2. The PLC system controls automatic processing, and the production process is highly automated, so the appearance of the candy is beautiful, safe and high-quality.
3. Use a rocking sieve to cool and convey the lollipops to avoid deformation of the lollipop shape and ensure the accurate position of the lollipop.
4. The whole production line adopts electrical integration and steam control, which is very convenient for operation and high sugar utilization rate.

5. Pneumatic components, electrical components, and operating components all adopt the world's brand-name components, which are durable and have a long service life.

Process flow of lollipop production line:

Dissolved sugar---Sugar storage---Vacuum micro-membrane---Cooling--->Deposition--->Stick in
>Demoulding--->Cooling--->Packaging

Composition equipment of lollipop production line:

Sugar Machine---Extruder--Batch Roller---Drawing Machine---Forming Machine---Cooling Conveyor---
Machine

1. Sugar machine: used to melt raw materials into syrup and keep warm.

2. Syrup storage tank: used to store syrup and filter pure syrup.

3. Molding machine: This is the main part of the production line, which is used for extrusion m
products. Different types of candies can be made by changing the mold.

4. Cooling machine: cool the candies before packaging, which is convenient for the later packagi
candies.

The working principle of the lollipop production line:

The sugar pouring pump pushes the massecuite into the sugar injection nozzle, which is made u
cylinders. The outer cylinder is a fixed cylinder. There is a canister on the side of the tank through th
tank, and the small hole at the bottom is connected with the sugar injection nozzle.

The inner cylinder is an opening and closing cylinder. The middle part of the inner and outer circumf
the cylinder is connected with a lever that swings left and right. There is a small hole on the side an
of the cylinder. When swinging, the small hole at the bottom and the small hole at the bottom of
cylinder Closed, the small hole on the side is connected with the channel of the storage tank, and
small hole on the side is closed with the side hole of the outer cylinder, the sugar injection nozzle of
hole at the bottom of the wine barrel is connected.

There is a piston in the opening and closing cylinder. When the piston moves up and down, it can
and press the massecuite to the sugar injection nozzle. The movement distance of the piston deter
amount of massecuite discharged, which can be adjusted according to the size of the sugar n
distance the piston moves. There is a sugar injection nozzle at the bottom of each sugar pump, whi
the number of sugar models.



The lollipop production line is very popular in the production of different lollipops. It can produce striped lollipops and ball-shaped lollipops. In addition to producing lollipops, it can also achieve multiple functions in one machine, and the line can also be automatic. Produce high-quality hard candies, such as swirl candies, double-color candies, crystal candies, and filled candies. It can also make toffee, just by changing the sugar cooking system, which is very widely used.

The above content is the related introduction of Lollipop Machine. It mainly talks about the characteristics, technology and principles of the lollipop production line. After reading these contents, I believe you will have a certain understanding of the production line, and I hope it will be helpful to you.