

# 800kg/h Slight Weight Easy Operating Small Hard Candy Making Machine Price

## Specifications :

Payment Terms	L/C T/T Western Union
Keyword	small hard candy making machine price,hard candy press machine,hard candy making equipment

## Detail Introduction :

### Small Hard Candy Making Machine Price

**Hard Candy Machine** is made for producing hard candy, which has different shapes, sizes, and flavors according to different recipes and molds. The hard candy produced has a smooth and bright appearance and good taste; the machine has a small shape and tight structure; the operating environment is clean and hygienic.



## Composition structure and working principle of Hard Candy Press Machine.

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Components	Sugar feeding wheel, sugar strip, sugar crumb shovel, sugar crumb bucket, sugar unloading shovel, sugar unloading bucket, wheel turning head, sugar cutting wheel.
	<b>Hard Candy Press Machine</b> is the primary method of hard candy molding. In the early days, the intermittent single-punch machine was used for molding, and only one candy could be processed at a time, so the production efficiency was very low. Nowadays, a continuous rotary press machine is used more often, which can press more sugar pieces at the same time, and the production efficiency is greatly improved.
Working Principle	After cooling and leveling, the sugar bar enters the machine.
	The sugar feeding wheel sends the sugar strip into the rotating head under the action of friction, and it is rolled into the outer edge of the forming groove.
	After being squeezed by the sugar cutting wheel, the sugar strip is squeezed into the forming trough and broken into sugar pieces, while the sugar punching rod moves forward under the push of the cam, pushing the sugar pieces into the forming hole, and then shoveled down by the shovel into the sugar unloading hopper and then fall into the vibrating screen.
	After the hard sugar block is cooled, it can be packed.



**Hard Candy Making Machine parameters.**

#### Hard Candy Making Machine parameters.

Capacity	200L
Inner diameter of pan	900mm
Heat-conducting oil	320?
Stirring power	1.5kw
Total power	26kw
Stirring speed	30pm
<b>Small Hard Candy Making Machine Price</b>	<b>368000?</b>

#### Hard Candy Making Equipment features.

1. Made of materials selected with care. Using food-grade 304 stainless steel, every detail has been tested many times, exquisite workmanship, to create a good machine.
2. Stable performance and easy to operate. The use of a fully automatic control system, stable operation, intelligent and simple operation, versatility, and economy at the same time, saving people's hearts and time.
3. Support on-demand customization. A variety of specifications and models, according to the different needs of different customers to customize processing.
4. Uniform tension, non-stick rod, non-stick pan, clean and sanitary.
5. Boiling sugar time can be controlled, the temperature digital display can be preset.
6. Heat-conducting oil heating, stable temperature, and no paste bottom of the pot.
7. Cooling table shift with cold automatic circulation system, syrup cooling fast.

#### Hard Candy Maker Machine customization process.

Consult customer service to understand the needs and quotation ? provide your desired quantity, specifications, materials ? provide quotation, consultation decision ? order payment, arrange production ? custom production, start production ? commissioning factory, provide home installation and commissioning ? technical training, put into use ? one year warranty, confirm receipt of goods

**Hard Candy Equipment** has a wide range of specifications throughout the country. We always adhere to the integrity of this, the quality of survival, rely on the reputation of redevelopment, to seek the views of customers, and constantly innovate the introduction of technology, reform the production process, improve the quality of the machine, we warmly welcome new and old customers to visit the guidance, create a future!