



D&R INDUSTRIES

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D&R Industries With Many Years Experience In Confectionery Line And High Technology Team , Giving The Whole Project Solution And Consulting For Candles, Gummy, Chocolate And Its Packing.

D&R Always Giving The Economic Machine, Better Quality, Better Service After Sales For All Of The Customer.



D&R INDUSTRIES

**CHOCOLATE PROCESSING PLANT**

(CANDY BAR / CHOCOLAE )



KEEP DEVELOPING & RESEARCHING FOR CONFECTIONERY MACHINE

## PURPOSE AND CHARACTERISTIC

DR bar rolling-forming lines are designed to meet the growing market demand for bar products. Perfect for both candy bars and products intended for diet and nutritional markets, DR machines can handle a wide variety masses and combinations and can be used to produce everything from nougat or toffee layers, with or without nuts bars, etc.

### Technologies

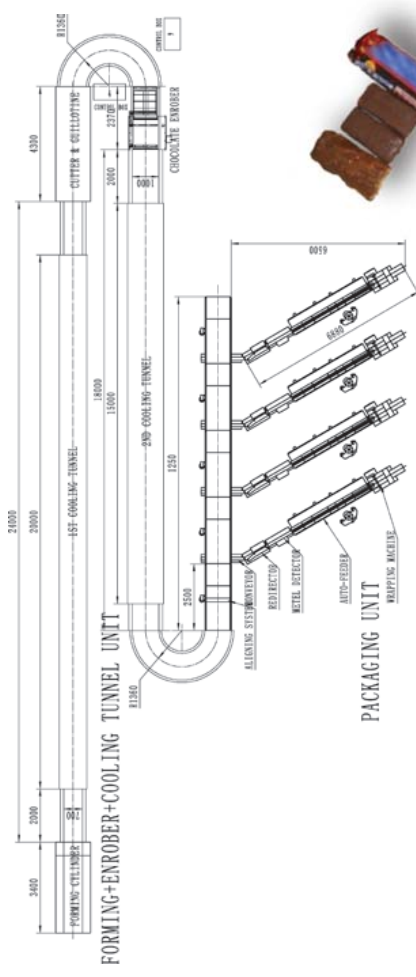
High-quality rollers designed to guarantee both precise forming and optimum cold transfer from the chiller to the product. The outstanding performance of the cooling equipment and system used for subsequent drying of product layer(s) Maximum efficiency and reliability and the option of varying cut dimensions, both in terms of length and width.

### Advantages

Modular machine that can be adapted for production of any product the market might require: nougat or toffee layers. Wide range of product sizes

## Main components

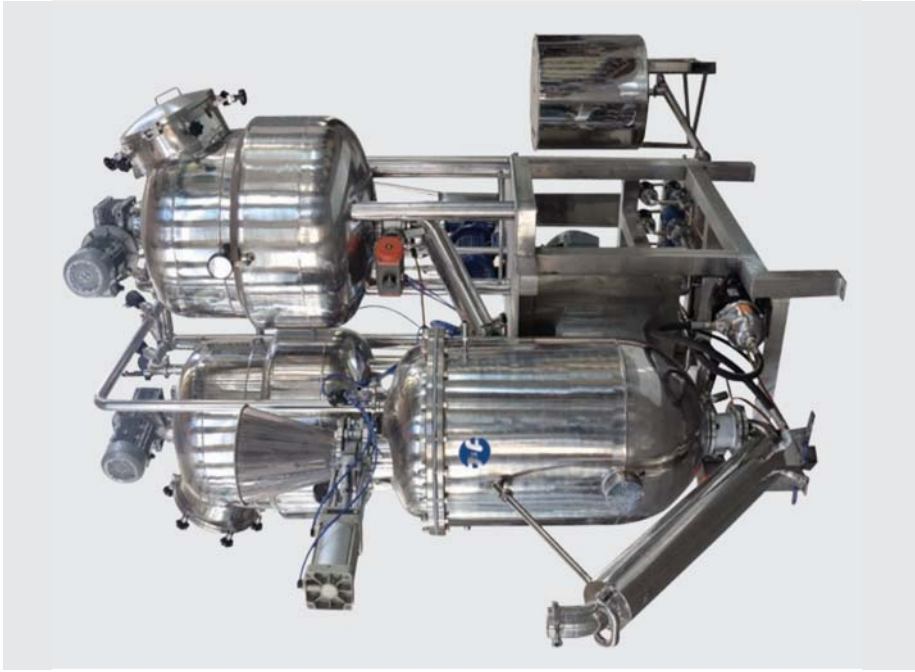
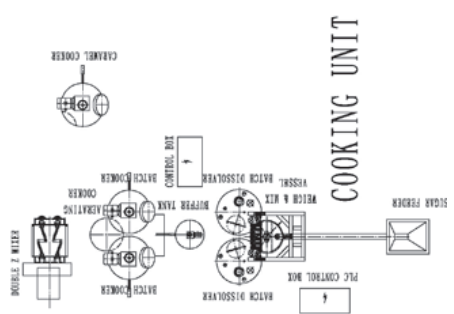
1. Auto-weighting and dissolving system
2. Aerating cooker for nougat
3. Double "Z" blade mixer
4. Caramel cooker
5. Nougat layer roller
6. Caramel layer roller
7. Nuts sprinkler (Option)
8. Cooling tunnel
9. Longitudinal cutters
10. Ropes separator
11. Guillotine (Cross cutting)
12. Enrober and cooling tunnel
13. Automatic aligner plant and servo driving flow wrapping machine



**PURPOSE AND CHARACTERISTIC**

The unit is the cooking machine for the soft candy making plant. All the ingredients are cooked to rated temperature to make the syrup not loose and stick which can improve the quality of soft candy production. The line is used for many milky soft candy, like toffee, center-filling bar and ect.

The whole unit is comprised of main body, cooker, gear pump, storage tank, vacuum pump, stirring cooker, and electrical controlling cabinet.



**SPECIFICATION**

Model	DRCT300	DRCT600
Capacity	300kg/h	600kg/h
Total power	17kw	17kw x 2
Power of vacuum motor	4kw	4kw
Steam need	160kg/h 0.7MPa	300kg/h 0.7MPa
Compressed air	<-0.25m <sup>3</sup> /min 0.6MPa	<-0.25m <sup>3</sup> /min 0.9MPa
Vacuum	-0.06MPa	-0.06MPa
Pressure	<-0.3MPa	<-0.3MPa
Size(L*W*H)	2.5x1.5x2.2mm	2.5x2x2.2mm
Gross weight	1500kg	2000kg

**PURPOSE AND CHARACTERISTIC**

The Warmmix is a weighing and mixing plant, electronically controlled with a micro processor, for the preparation of a pre-heated slurry necessary for the production of gums and jelly. The jacketed weighing vessel is mounted in a frame on a 3 point load cell assembly. The lower holding vessel has a heating coil within it to keep the premix at the correct temperature. The Warmmix is available in a sophisticated version with PLC control system and operating screen or a dedicated batch weighing controller (economy execution). The Warmmix can be used in conjunction with a thermal oil heat exchanger system to guarantee the correct premix temperature with a minimal temperature difference between premix and heating medium.



**SPECIFICATION**

Specification	AFD-11	AFD-12
Capacity(KG/H)	600-750	1200-1500
Power(KVA)	14.7	17.7
Compress Air	400	500
Steam Consumption	100	200
Mixing Tank	8	8
Dissolving Tank	280	280
Liquid Valve	320	320+320
LengthxWidthxHigh(mm)	specification and quantity according the requirement of customer's	
N.W	2100x1400x3060	2100x1800x3060
	1000	1300

