



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 Candies, 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

## SOFT CANDY PROCESSING LINE

(BUTTER TOFFEE / FORMED TOFFEE / JELLY CANDY)



KEEP DEVELOPING & RESEARCHING FOR CONFECTIONERY MACHINE

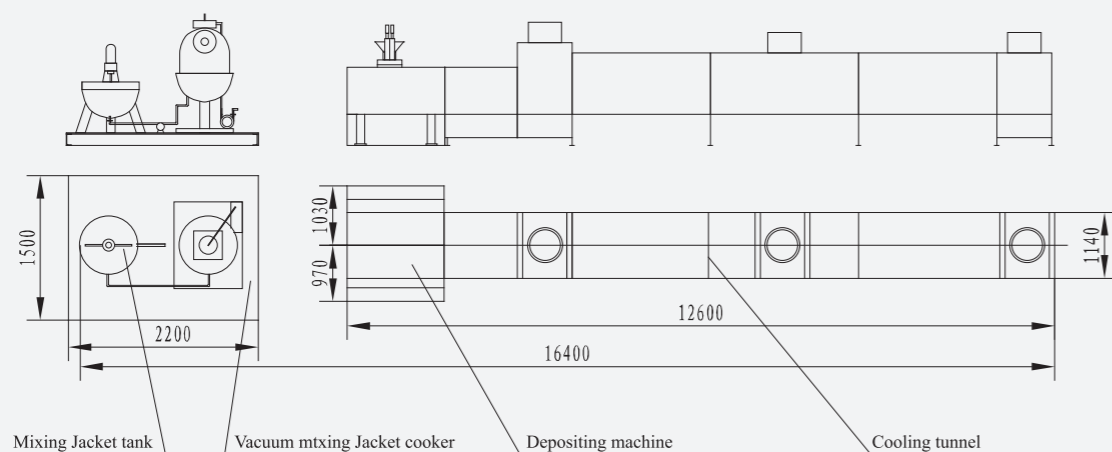
**PURPOSE AND CHARACTERISTIC**

BTFT toffee candy depositing plant is the most developed equipment for producing the toffee candy. It gathers machine and electric all in one, using the silicon moulds, and demoulding automatically by pneumatic system, with highly automation. This plant with high output, suit for producing pure toffee, double color toffee, centre filling toffee and stripe toffee with centre filling and so on.



**SPECIFICATION**

Production capacity	150-450KG (As per 6g candy)
Power	20-40kw
Compressed air consumption	0.5m³/min
Air pressure	P= 0.4-0.6Mpa
Steam consumption	300kg/h
Pressure of steam	P< 0.6Mpa
Water consumption	1500L/h
Size	16m(L)X2m(W)X2.3m(H)
Weight of machine	6000kg



**PURPOSE AND CHARACTERISTIC**

The plant for formed milk candy consists of pre-cooker, storage tank, vacuum cooker, cooking belt, vertical pulling machine, rope sizer, cooling conveyor, forming machine, jam filling machine, spreader machine and cooling tunnel.



**SPECIFICATION**

Model	DRT-400
Production capacity	300-500kgs/hour (1500pcs/min)
Power	104 kw
Production enviroment	Humidity: 50% Temperature: 25°C
Candy weight	Outside: 7g(max) Center filled: 2g(max)
Length of production line	20m
Weight of machine	9000kgs



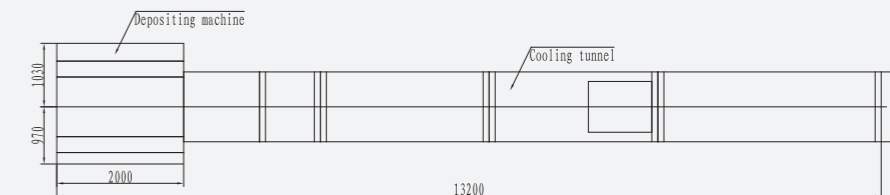
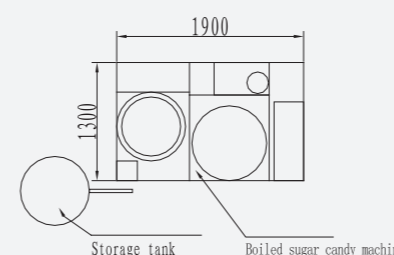
**PURPOSE AND CHARACTERISTIC**

The **BRT** series Vacuum cooker and soft candy depositing plant are the advanced equipment for soft candy with aluminum moulds. They combined by mechanical, electric and pneumatic, and can be controlled by servo driven also. With tight construction and high automation, they are the best choose for produce carrageenan, gelatin solid and half solid candy



**SPECIFICATION**

Production capacity	150-600KG (As per 6g candy)
Power consumption	15-30kw
Compressed air consumption	0.5m <sup>3</sup> /min
Air pressure	P =0.4-0.6Mpa
Steam consumption	450kg/h
Pressure of steam	P < 0.7Mpa
Water consumption	2000L/h
Size	18m(L)X2m(W)X2.7m(H)
Weight of machine	5000kg



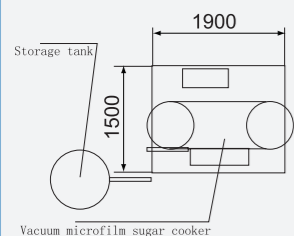
## BZBA MICROFILM COOKER

### PURPOSE AND CHARACTERISTIC

Model **BZBA** mikrofilm cooker has the function of auto-continuous sugar-cooking and auto-control the temperature. High output, good quality of sugar cooking, high transparency of syrup and convenient operation. It can be used together with BLJC depositing machine or BCBT lollipop production line. It is the perfect equipment of sugar-cooking.

#### SPECIFICATION

Capacity	300-500KG (AS PER 5G CANDY)
Electric consumption	16kw
Compressed air consumption	0.3m <sup>3</sup> /min
Air pressure	P=0.4-0.6MPa
Steam consumption	450kg/h
Steam pressure	P<0.7MPa
Water consumption	2200L/h
Size	2.3m(L)x2m(W)x2.7m(H)
Machine weight	2500kg



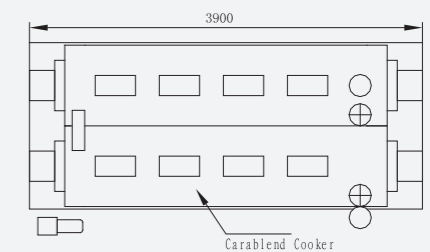
## BJH CARABLEND COOKER

### PURPOSE AND CHARACTERISTIC

**BJH** has two units in series, Each unit is made up of four steam jacketed sections or zones, Each zone has independent steam controls, gauges, etc. The four sections are connected directly together. Rotating in the trough is a shattless steel blade. This mixes together the toffee whilst slowly moving it forward. The mixing blade results in two forward movements of the mass for every reverse movement. The combination of forward and severe movement ensures thorough mixing. At the same time as mixing the mass the blade sweeps the heated surface of the unit preventing burning and build up at the surface. At each end of the unit there is a weir assembly which can be adjusted to vary the retention time and level of product in the unit. There is a variable speed drive driving "Carablend" units.

#### SPECIFICATION

Steam pressure for & sections can be adjusted separately	
Mixing speed can be adjusted stepless	
Digital temperature display for both units	
Electrical power:	3 φ 380VAC+N±10% 50Hz
Carablend Power:	4.4KW
Max Steam Pressure:	1Mpa
Dimension:	4700 (L) X1600 (W) X3100 (H) mm
Weight:	2500kg
The output depends upon the moisture content of the initial recipe and of the final product, plus degree caramelization required. Outputs of between 250 and 1100kg/hr can be handled.	



**PURPOSE AND CHARACTERISTIC**

Widely used in food, pharmacy and other industries, is an important vacuum evaporation equipment of mixing process. Significance of improving the quality of products. The equipment takes steam as heat source, with large heating area, high thermal efficiency, uniform heating, heating time is short, easily control heating temperature. Blender makes materials fully roll, uniform mixing and heating. Both outside and inside shells are made from stainless steel, meet the healthy requirements, beautiful appearance, easy operation, safe and reliable.



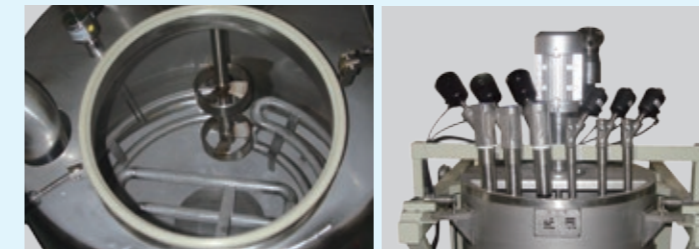
**SPECIFICATION**

Cubage of Inner pan	200L
Max working pressure of inner pan	0.09MPa~0.08MPa
Working temperature of inner pan	<150℃
Max working pressure of clamp cover	0.6MPa
Working temperature of clamp cover	164℃
Mixing power of motor	1.5kw
Rotating speed of mixing	24rpm
Power of vacuum pump	4.0kw
Exhaust volume	1.5m³/min
Outside dimension	500x950x2100
Net weight of equipment	480kg

**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
Steam Pressure	8	8
Mixing Tank	280	280
Dissolving Tank	320	320+320
Liquid Valve	specification and quantity according to the requirement of customer's	
LengthxWidthxHigh(mm)	2100×1400×3060	2100×1800×3060
N.W	1000	1300

