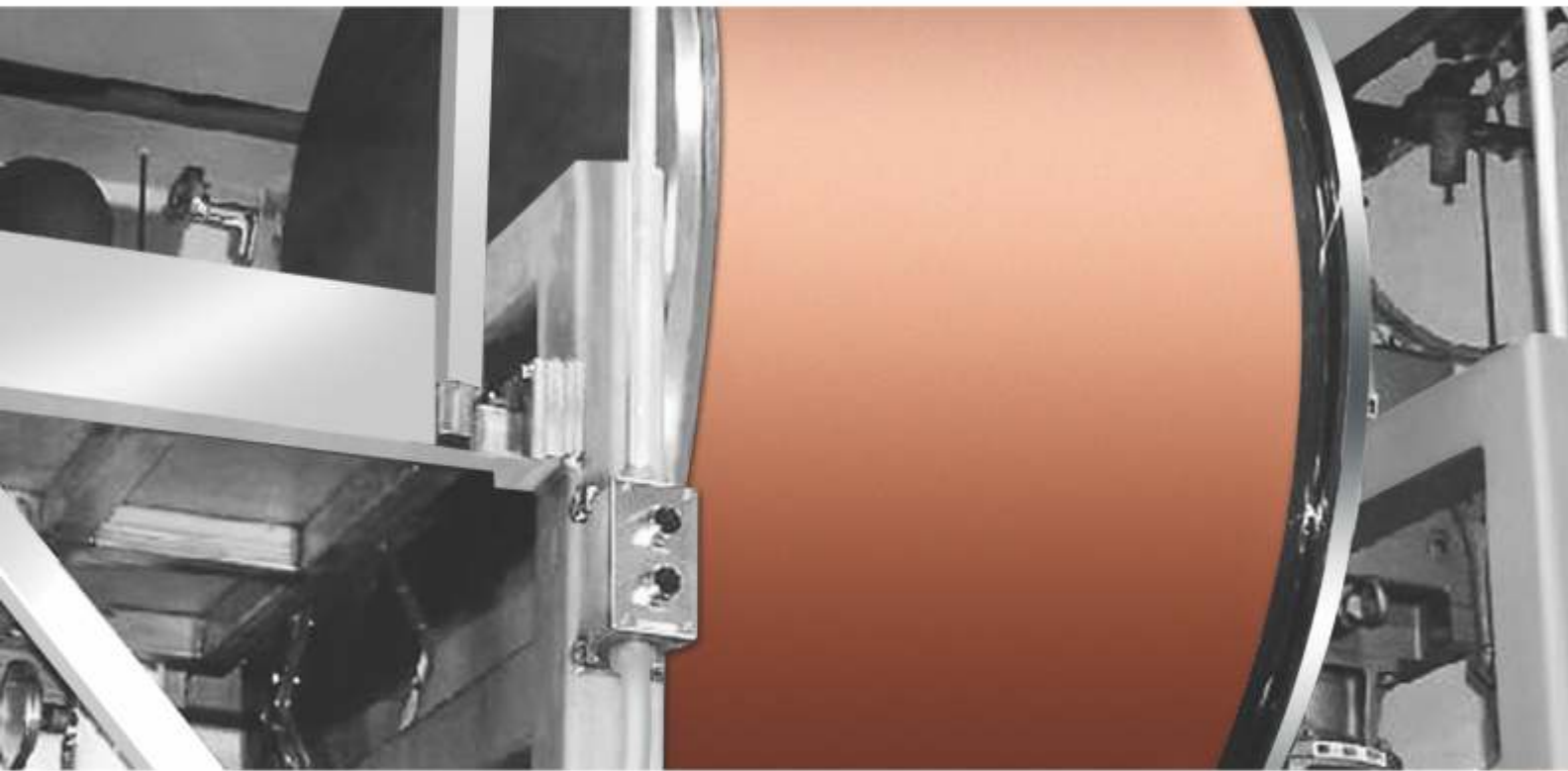


Latini[®]

Excellence Thru Innovation



CARAMEL &
PURE SUGAR SYSTEMS



Caramel Cooking - holding and transferring station having following specifications....
Steam Jacketed Cooking Pan fitted with..

- Capacity upto 500 lbs (225kg) per batch.
- Drive through direct coupled geared motor.
- Exhaust ducting with exhaust fan SS-316
- Self-adjusting Teflon scrappers.
- Pneumatic 5 inch discharge valve.
- Spray balls for washing vessel.
- Umbrella/ inverted cone collar on the shaft.
- Siphon type 4" exhaust to avoid dripping of vapors into vessel.
- With all inlet and outlet steam fittings.
- Sight glass with light.
- Digital temperature controller.
- Pilot light and set temperature buzzer with timer
- Complete Stainless steel platform.
- Infinity variable AC frequency for cooker stirrer and transfer pump.
- Level sensor.



VACUUM BATCH COOKER LBC-300

CARAMEL HOLDING/RECEIVING TANK:

- Capacity 650 lbs (300 kg) per batch.
- Water-jacketed.
- Slow speed stirrer.
- Low shear mass transfer pump
- With heavy duty mixing stirrer.
- Can feed moulding line or cooling drum by pump continuously.

FEATURES...

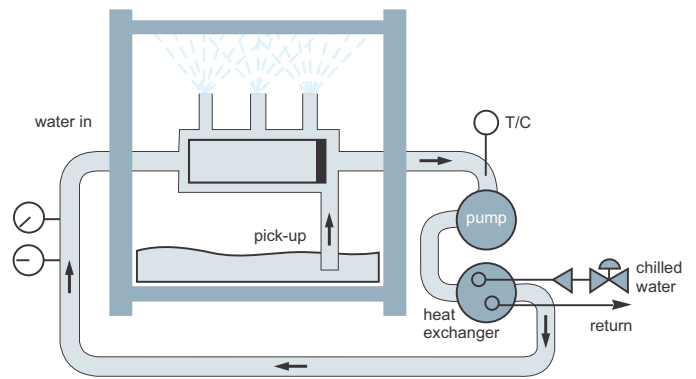
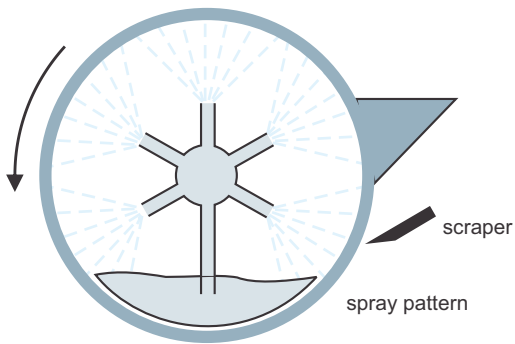
- Stainless Steel Construction (304 or 316). Precision machined and polished drum surface.
- FDA approved durable hard baked non-stick drum surface treatment available for sticky or high cooked caramel. (Optional)
- Stainless Steel sanitary tubular main frame.
- Totally enclosed gear drive with AC inverter speed control.
- Drum sides insulated and Stainless Steel shrouded for improved cooling efficiency. No drum side condensate drip.
- Stainless Steel batch size or continuous feed product hoppers available with adjustable product thickness metering blade.
- Closed loop water recirculation system with water to water heat exchanger provided.
- Special machine construction available for continuous or batch process.
- Occupies minimal floor area.
- Special construction drum sizes available up to 10 feet in diameter.



**FUDGE SYSTEM
(COOLING DRUM WITH BEATER)**



**PURE SUGAR COOKER
WITH COOLING DRUM
AND TAKE OFF CONVEYOR**

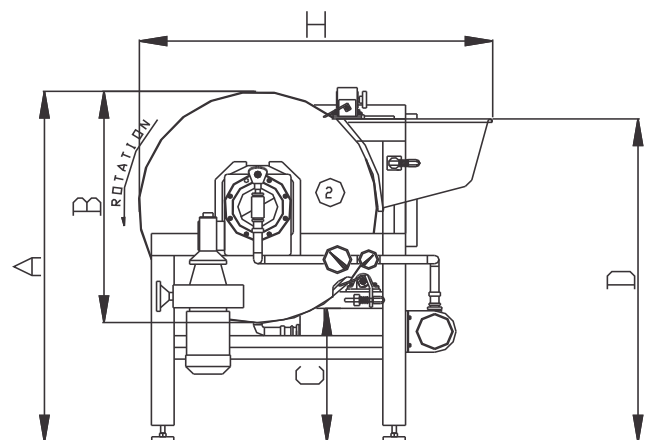
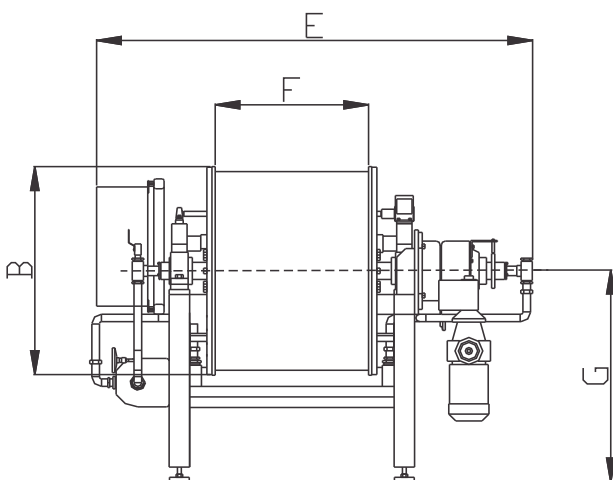
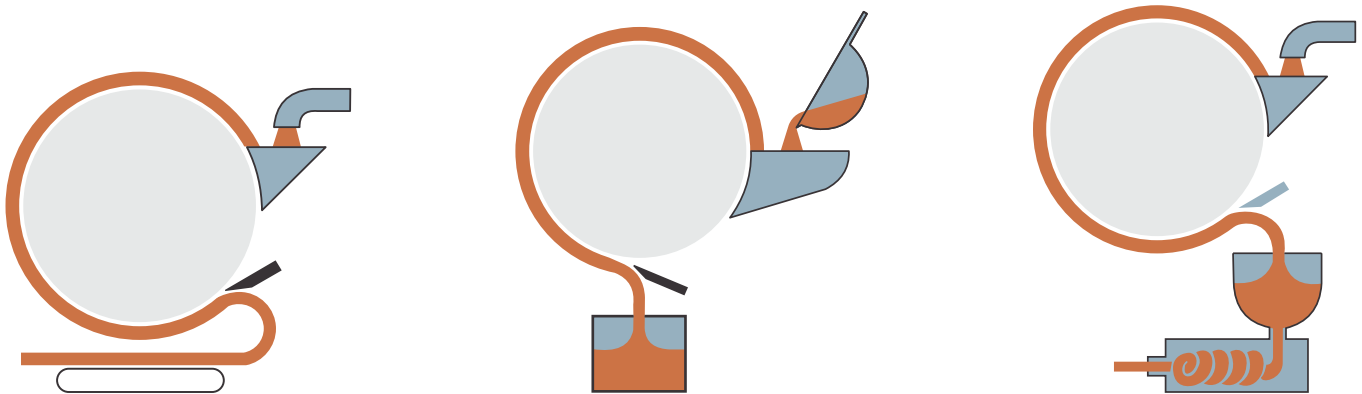


COOLING MEDIA CIRCULATION



TYPICAL SIZES

	Model LCD-4030	Model LCD-6030	Model LCD-6040
capacity lbs/Hr kg/hr	400 to 1200 182 to 545	1000 to 2200 455 to 1000	1500 to 3000 682 to 1360
Temperature reduction general line caramel	245°F to 110°F 118°C to 43°C	245°F to 110°F 118°C to 43°C	245°F to 110°F 118°C to 43°C
A	4'-11" (1497 mm)	7'-4" (2234mm)	7'-4" (2234mm)
B	40" (1015mm)	60" (1523mm)	60" (1523mm)
C	22" (558mm)	3'-1" (939mm)	3'-1" (939mm)
D	4'-4" (1320mm)	5'-9" (1751mm)	5'-9" (1751mm)
E	5'-6" (1675mm)	7'-0" (2131mm)	7'-0" (2131mm)
F	30" (761mm)	30" (761mm)	42" (1066mm)
G	3'-2" (964mm)	4'-9 1/2" (1459mm)	4'-9 1/2" (1459mm)
H	4'-6" (1370mm)	6'-6" (1979mm)	6'-6" (1979mm)



Cooling wheels for hot caramel, fudge, hard candy, pure sugar (pulled mints), chocolate, syrups, cheese, jellies, fats, pastes...

A most efficient cooling drum, with a stainless steel diameter that is machined for concentricity and polished to a fine finish to assure easy release at the scrape-off. In almost all cases a lubricating device is unnecessary. The cooling of the inner shell diameter is accomplished by a superior water-spraying technique that thoroughly and continuously saturates the surface with cold water. The sprays concentrate the water on the internal rotating cooling surface which allows for an even temperature gradient over the drum diameter and maximum BTU removal from the product.



**DURABLE HARD BAKED NON-STICK COATING FOR
HIGH BOILED CARMELS OR SUGAR**

We also produce machines for:

- Equipment for Cooking-Forming & Wrapping of Candies, Toffees, Ball Lollipop and Gums
- High Quality Fondant Manufacturing Equipment(s)
- Caramel Cooking & Cooling Drums
- Ambient & Refrigerated Cooling Conveyors
- Cereal, Chocolate and Bakery related Processing Machines.

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Notes : (1) Out put of Machines depends upon the size and shape of products, packaging materials used and operating conditions.
(2) Accessories shown in the picture may not be part of standard equipment.
(3) We reserve the right to change the design of machines without notice.
(4) Subject to law of Illinois jurisdiction.