



CANDYMACHINE

助迪食品机械

专 / 业 / 糖 / 果 / 巧 / 克 / 力 / 设 / 备 / 制 / 造 / 商  
Confectionery chocolate equipment manufacturer

中国糖果食品机械第一品牌 / 一直以核心技术引领市场  
The No.1 leading position in candy machine in China / Lead market with core technology

ZH400 自动称量溶糖混合系统  
ZH400 Automatic Weighing And Mixing System



AGD300/450/600 连续真空薄膜硬糖熬煮机  
AGD300/450/600 Continuous Vacuum Micro-film Cooker



### 技术参数/Technical Specifications

型号 Model	ZH400
产量 Capacity	300-600kg/h
蒸汽耗量 Steam consumption	120kg/h
蒸汽压力 Steam pressure	0.2~0.6MPa
电源功率 Electric power	3kw/380V
压缩空气耗量 Air consumption	0.25m <sup>3</sup> /min
压缩空气压力 Air pressure	0.4~0.6MPa
外形尺寸 Overall dimension	3*1.3*2.7m
总重量 Gross weight	1000kg

该系统为全自动PLC编程控制各种原辅料的称重，化糖和混合系统，制好的浆料可在线输送到一条或多条生产线使用。该系统是连续化生产的必备设备，适用于糖果和饮料的自动化生产。

砂糖和所有的原料通过电子称重，溶化，自动混合。液态的辅料通过PLC控制系统与之相连，准确称重并泵入混合罐内。配方可预先编制在PLC程序中。所有的原辅料充分溶化混合搅拌后的浆料送入加工生产线。

This machine offers automatic weighing, dissolving, mixing of raw material with inline transport to one or more production lines.

The sugar and all the raw material are automatically mixed through electronic weighing and dissolving. The liquid materials transfer are connected with the PLC system, and pump into the mixing tank after correction weighing process. The recipe can be programmed in PLC system and all ingredients are weighed correctly to keep on going into the mixing vessel. Once all ingredients are fed into the vessel, after mixing, the mass will be transferred into the processing equipment. Many recipes can be programmed into the memory as you like.

### 技术参数/Technical Specifications

型号 Model	AGD300	AGD450	AGD600
产量 Capacity	300kg/h	450kg/h	600kg/h
蒸汽用量 Steam consumption	200kg/h	250kg/h	300kg/h
蒸汽压力 Steam pressure	0.5~0.8MPa	0.5~0.8MPa	0.5~0.8MPa
电机总功率 Electric power	13.5kw	15.5kw	17kw
外形尺寸 Overall dimension	2.3*1.6*2.4m	2.4*1.6*2.4m	2.5*1.6*2.4m
总重量 Gross weight	3000kg	3500kg	4000kg

产品简介/Product introduction:

真空薄膜熬糖机由PLC控制系统、糖浆定量泵、预热器、真空薄膜蒸发器、水环真空泵、卸料泵、温度压力等测量仪表及电器控制箱等部分组成，所有组成都安装在同一机架上，并通过各种管道阀门连接起来。工艺流程图和参数设定可在触摸屏上清楚显示和完成。该机组具有产量高、熬糖质量好、糖浆透明度高、操作简便等特点，是理想的硬糖真空熬糖设备。

This unit consists of PLC control system, feeding pump, pre-heater, vacuum evaporator, vacuum pump, discharge pump, temperature pressure meter, and electricity box. All these parts are installed in one machine, and connected by pipes and valves. Flow chat process and parameters can be clearly displayed and setted on touch screen. The unit has many advantages as high capacity, good sugar-cooking quality, high transparent of syrup mass, easy operation. It is an ideal device for the hard candy cooking.





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AZ400/600 连续真空硬糖熬制机  
AZ400/600 Continuous Vacuum Batch Cooker



AN300/450/600 高速真空薄膜糖熬糖机  
AN300/450/600 High Speed Vacuum Cooker



### 技术参数/Technical Specifications

型号 Model	AZ400	AZ600
产量 Capacity	400kg/h	600kg/h
蒸汽压力 Steam pressure	0.5~0.7MPa	0.5~0.7MPa
蒸汽耗量 Steam consumption	200kg/h	250kg/h
糖液进入温度 Temp of syrup before cooking	110~115°C	110~115°C
出料温度 Temp of syrup after cooking	135~145°C	135~145°C
配用功率 Power	6.25kw	6.25kw
外形尺寸 Overall dimension	1.9*1.7*2.3m	1.9*1.7*2.4m
总重量 Gross weight	800kg	1000kg

### 产品简介/Production Introduction:

真空连续熬糖锅，是糖浆由化糖锅经管道通过定量泵，输入加热管，经蒸汽加热浓缩，进入中间储存室，通过放料阀进入真空转锅，即过真空作用成为成品的一种制糖设备。该机具有操作方便，结构合理，工作性能稳定可靠，调整和维修方便，使用寿命长等特点。

This unit is used for batch cooking hard candy syrup through vacuum. The syrup is transferred by a pump which is controlled by a frequency converter, heated by steam in heating pipe, flowing into the chamber vessel, enter into vacuum rotary pan via an unloading valve. After the vacuum and steam processing, the final syrup mass will be stored.

The machine is easy for operation and maintenance, it has the advantage of reasonable mechanism and stable working performance as well, can guarantee the quality of the syrup and long using life.

### 技术参数/Technical Specifications

型号 Model	AN300	AN450	AN600
产量 Capacity	300kg/h	450kg/h	600kg/h
蒸汽压力 Steam pressure	0.5~0.8MPa	0.5~0.8MPa	0.5~0.8MPa
蒸汽耗量 Steam consumption	120kg/h	160kg/h	200kg/h
电机总功率 Total power	13.5kw	15.5kw	17kw
外形尺寸 Overall dimension	1.8*1.5*2m	1.9*1.5*2m	2*1.5*2m
总重量 Gross weight	1500kg	2000kg	2500kg

### 产品简介/Production Introduction:

高速真空薄膜熬糖机由PLC控制系统、糖浆定量泵、薄膜蒸发器、真空式水环真空泵、卸料泵、温度压力等测量仪表及电器控制箱等部分组成，所有组成都安装在同一机架上，并通过各种管道阀门连接起来。该机组具有连续生产产量高、熬糖质量好、操作简便等特点，是理想的软糖熬糖设备。

该设备可生产下列产品：自然奶香的亮色硬糖、软糖；亮色牛奶太妃软糖；暗色牛奶太妃软糖；无糖果果等。

This unit is used in the confectionery industry for continuous cooking of low and high boiled milk sugar mass.

It mainly consists of PLC control system, feeding pump, pre-heater, vacuum evaporator, vacuum pump, discharge pump, temperature pressure meter, electricity box etc. All these parts are installed in one machine, and connected by pipes and valves. It has the advantage of high capacity, easy for operation and can produce high quality syrup mass etc.

This unit can cook hard and soft candy of natural milky flavor, toffee candy of light color, dark milk soft toffee etc.





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CT300/600 真空熬糖充气搅拌奶糖熬煮机  
CT300/600 Vacuum Air-inflation Cooker



AT300 太妃糖熬制机  
AT300 Toffee Candy Cooker



### 技术参数/Technical Specifications

型号 Model	CT300	CT600
产量 Capacity	300kg/h	600kg/h
主电机功率 Total power	17kw	17kw*2
真空泵功率 Power of vacuum pump	4kw	4kw
蒸汽需求 Steam needed	160kg/h,0.7MPa	300kg/h,0.7MPa
压缩空气耗量 Compressed air consumption	<0.25m <sup>3</sup> /min	<0.25m <sup>3</sup> /min
压缩空气压力 Compressed air pressure	0.6MPa	0.9MPa
真空 Vacuum	0.06MPa	0.06MPa
充气压力 Inflation pressure	<0.3MPa	<0.3MPa
外形尺寸 Overall dimension	2.5*1.5*3.2m	2.5*2*3.2m
总重量 Gross weight	1500kg	2000kg

### 产品简介/Production Introduction:

该机组是将传统充气糖果的加热、浓缩、冲浆、搅拌、调和等通过机、电、气、仪合理配置，用于提高充气类奶糖生产线的质量。所有原料在合适的温度下熬煮，有效地防止糖浆焦化。该线适用于生产求斯糖、牛轧糖、奶糖、太妃糖、糖排芯料等产品。整个机组由主机，熬糖机，齿轮泵，储存锅，搅拌锅和电器控制箱组成。

This unit is the cooking machine for the soft candy making plant. All the ingredients are cooked to a rated temperature to avoid syrup loose or stick, it helps to improve the quality of soft candy production. This line is used for many milky soft candy, like toffee, center-filling bar etc.

The whole unit consists of main body, cooker, gear pump, storage tank, vacuum pump, stirring cooker and electricity box.

### 技术参数/Technical Specifications

型号 Model	AT300
产量 Capacity	300kg/h
整机功率 Total power	6.25kw
单锅熬煮重量 Tank volume	160kg
单锅熬煮时间 Cooking time	35mins
蒸汽需求 Steam needed	150kg/h; 0.7MPa
外形尺寸 Overall dimension	2000*1500*2350mm
总重量 Gross weight	1500kg

### 产品简介/Production Introduction

该熬糖锅专为生产焦香类糖果而设计制造，加热方式为蒸汽夹套加热，内部刮边搅拌，有效地防止了糖膏在熬煮过程当中焦化。该机可熬煮太妃糖、卡拉蜜、怡口莲等糖果。糖浆从化储锅输送到熬糖机，通过旋转加热和均匀搅拌，熬成高质量太妃糖浆。当加热到一定温度，打开真空泵，辅助蒸发多余的水分。经过真空后，熬煮好的糖浆通过卸料泵输送出来。整个熬糖过程约35分钟（160L糖浆）。

This cooker is specially designed for high quality toffee, eclairs candies. It uses steam jacket for heating and equipped with the rotating speed-adjusted scrapers to avoid syrup burning during cooking. It can also cook a special caramel flavor.

The syrup is pumped from the storage tank to the toffee cooker, then heated and stirred by the rotating scrapes. The syrup is well stirred during the cooking to guarantee high quality of the syrup. When it is heated to a rated temperature, open the vacuum pump to evaporate extra water. After vacuum process, ready syrup mass will be delivered through discharge pump. The whole cooking time is about 35 minutes (160 Liter syrup).

This machine is reasonable designed, with beautiful appearance and easy for operation. PLC and touch screen for full automatic control.





AF200 通用型分批熬糖机  
AF200 Universal Batch Cooker



AD400 软硬糖多功能连续熬制机  
AD400 Continuous Pre-cooking Machine



技术参数/Technical Specifications

型号 Model	AF200
产量 Capacity	200kg/h
电机功率 Motor power	1.5kw
整机功率 Total power	5.5kw
蒸汽需求 Steam needed	100kg/h,0.6MPa
外形尺寸 Overall dimension	1300*1300*1500mm
总重量 Gross weight	500kg

产品简介/Production Introduction:

在生产软糖（太妃糖和瑞士糖），各种糖果夹心，生产口香糖、泡泡糖，果酱以及葡萄糖糖浆方面都有很高的多功能操作性；另外，也可以在真空状态下温和地熬煮。同时，我们选择可靠的原材料，生产过程中严格控制质量，发货前充分检查和测试所有的机器，以保证机器的高质量。

This cooking machine has a high operational versatility in the production of low boiled candies.

This unit can produce: toffees, chewing gum, bubble gum, all types filling jam, as well as low boiled sugar glucose solutions. In addition, gentle cooking under vacuum is possible. We choose the reliable raw material, control the quality strictly during production, and also fully check & test all the machines before delivery to ensure good quality.

技术参数/Technical Specifications

型号 Model	AD400
产量 Capacity	400kg/h
加热面积 Heating area	2.45m <sup>2</sup>
蒸汽压力 Steam pressure	<0.65MPa
蒸汽用量 Steam consumption	110kg/h
熬制前糖液温度 Temp of the syrup before cooking	105~115°C
熬制后糖液温度 Temp of the syrup after cooking	120~130°C
定量泵电机功率 Power	0.75kw
外形尺寸 Overall dimension	1600*1400*2000mm
总重量 Gross weight	680kg

产品简介/Production Introduction:

我公司生产的奶糖连续熬糖机是糖浆由化糖锅或储存罐经管道通过定量泵输入加热管，经蒸汽加热浓缩，进入中间储存室，通过放料阀出料的一种制糖设备。本机具有操作方便、结构合理、工作性能稳定可靠、调整和维修方便、使用寿命长等优点。

This cooking machine is the professional unit for the milk candy.

The sugar mass goes from boiler/storage tank, through dosing pump, into the heating pipe, then heated via steam, finally into the chamber, unloaded by discharge valve. This machine has the advantage of easy operation and maintenance, reasonable mechanism and stable reliable work performance, long using life etc.





实验室设备/Lab Equipment

用途：此类设备小巧玲珑、外型美观，操作方便，适用于糖果生产厂家和原料开发等科研机构研制和开发各种新型糖果的专用设备。

Application: This type of machine have advantages of small size, light weight, good appearance and easy for operation. It is the professional device for the candy manufacturer or ingredient producer to develop new material or products.



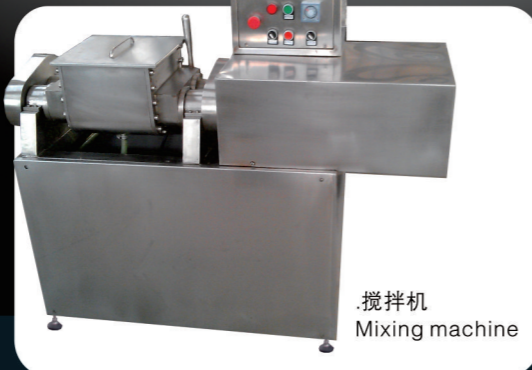
实验室熬糖机  
Cooker



实验室浇注机  
Depositing machine



抛光机  
Polishing machine



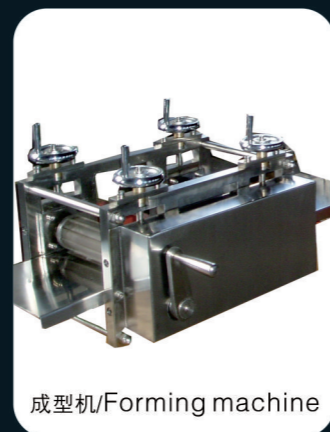
搅拌机  
Mixing machine



拉白机/Pulling Machine



挤出机/Extruder



成型机/Forming machine

LW80/LL400拉白机  
LW80/LL400 Pulling Machine

产品简介/Production Introduction

拉白机既可以连续也可分批加工，用来拉松（充气）硬糖、软糖糖快（瑞士糖块），拉白机LW80和LL400能普遍满足糖果制造业中的所有硬糖、软糖（太妃糖、瑞士糖）的拉松（充气）要求。连续拉白机能对糖块集中充气，这就可以修正糖块的纹理从而获得各种想要的结构。通过调节糖块的保存时间和机械拉臂的速度来实现。连续拉白机LL400在原理上，拉白机LL400由一个垂直的分批进料器进料，既能分批工作，也能连接调温钢带连续运作。而LW80是定量分批生产。

Application:

Sugar pulling machine with continuous or batch-type process for pulling (aerating) of high and low boiled sugar masses.

The sugar pulling machine LW80 and LL400 universally meet all requirements of the confectionery industry for the production of pulled (aerated) high and low boiled sugar masses (toffee and chewy candy). Continuous pulling process, the sugar mass is aerated intensively. This allows almost every desired structure and texture modification of the sugar mass. The dwell time of the sugar mass and the speed of the pulling arms are adjustable. The wide performance range with the various types of sugar renders a broad latitude of application possibilities.

In principle, the sugar pulling machine LL400 is fed from a vertical batch feeder, either batchwise operation, or continuously from the tempering conveyor, while the LW80 is fed the quantitative sugar batch.



LW80



LL400

技术参数/Technical Specifications

产品名 Item	产量 Capacity	总功率 Total Power	外形尺寸 Overall Dimension
LW80拉白机 LW80 Pulling Machine	80kg/h	7.5Kw	1900*1400*1900mm
LL400拉白机 LL400 Pulling Machine	400kg/h	11Kw	1800*800*1600mm





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其他设备  
Other Equipment



搅拌机 Mixer



揉糖机 Kneading machine



抛光机 Polishing machine



发泡机 Bubble machine





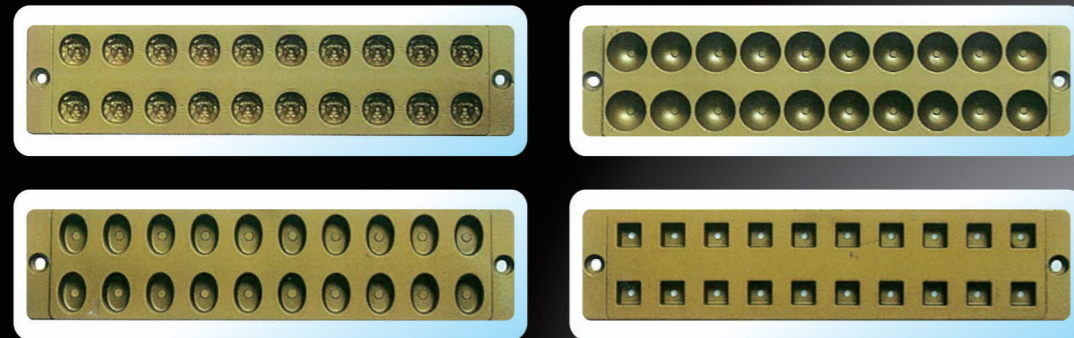
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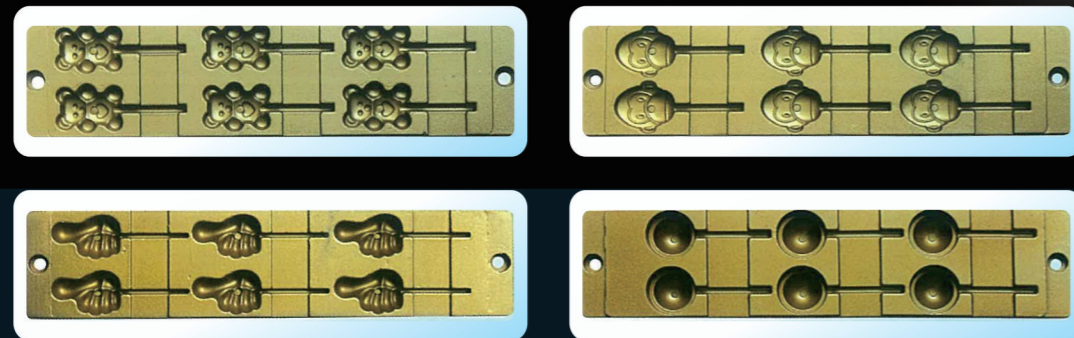
硬糖平板模具/Hard candy mould



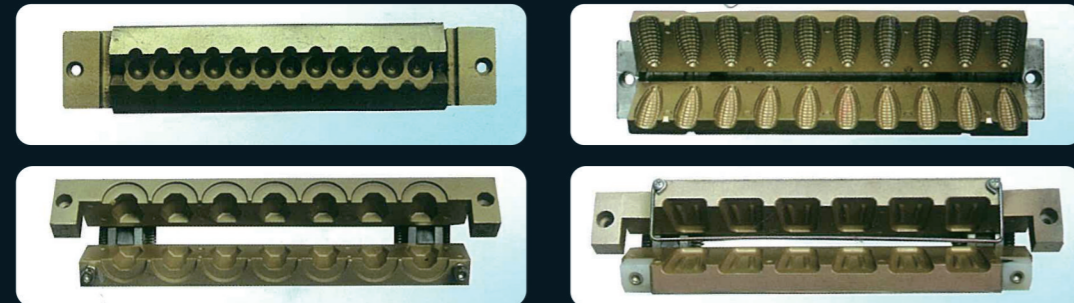
QQ平板模具/Jelly candy mould



扁棒模具/Flat lollipop mould



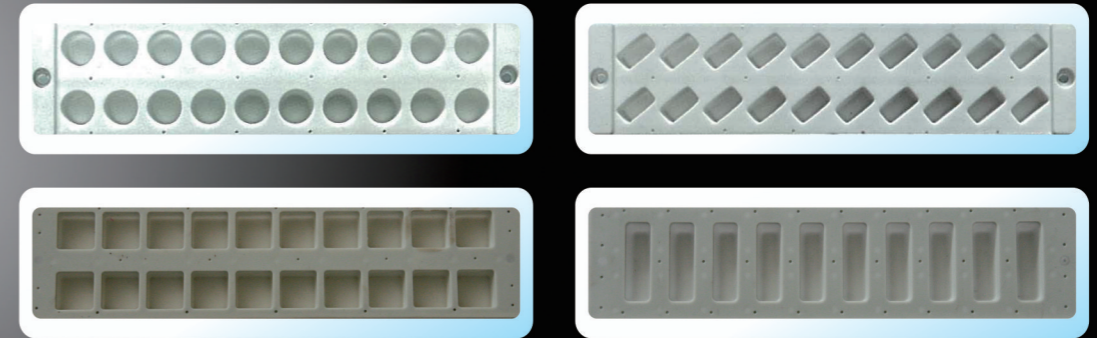
球棒模具/Ball lollipop mould



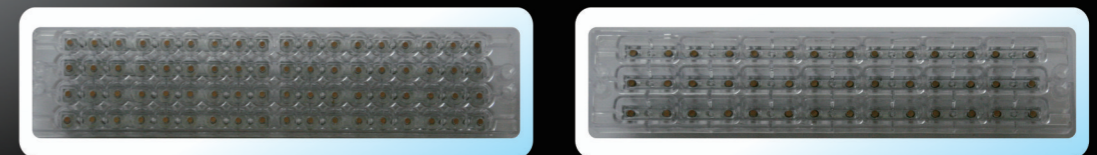
手工模/Manual use mould



硅胶模具/silicone mould



脆米巧克力模具/Crispy rice chocolate mould



巧克力模具/Chocolate mould

