

## MINI HOT TABLE - MHT01

### IDEAL FOR THE ARTISAN CANDY MAKER WHO NEEDS TO KEEP THE BATCH HOT DURING THE MANUFACTURING PROCESS.

Introducing the Loynds Mini Hot Table MHT01, a UK built, and designed solution tailored for artisan candy makers. This equipment is essential for maintaining optimal batch temperature during the confectionery manufacturing process, particularly beneficial for intricate sweets like lettered candy.

Typically, post cooling on the cold table, the candy batch is moved to the hot table. The heated table surface keeps the batch hot while the confectioner creates the final design from the candy mass.

A conveniently located control panel allows access to the on and off power as well as the temperature adjustment control.

The hot table's primary function is to extend the workability of candy batches, preventing premature firming up of the batch. Due to the small size this model is particularly suited to artisan manufacturers who are manufacturing low to medium volume.

Custom Sizes Hot tables is available upon request to suit diverse manufacturing needs.

### FEATURES

- **Surface Material:** Food-grade, non-stick vinyl coating, ensuring easy handling and hygiene.
- **Raised Edges:** Designed to secure products and prevent spillage.
- **Temperature Control:** Adjustable via a user-friendly rotary dial, providing heating control.
- **Height:** Adjustable feet, offering up to 50mm additional height for ergonomic working conditions
- **Heating:** Electric heating capable of heating up to 60°C.



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### SPECIFICATIONS

**Overall Length**

1000mm

**Overall Width**

650mm

**Overall Height**

235mm

**Surface Material**

Food-grade, non-stick vinyl coating.

**Capacity**

Depends on use.

**Weight**

25Kg

**Power**

1kw

**Products**

Hard Candy, Soft Candy &amp; Toffee

