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Caramel Sheet Case Study

Application:

Use the 5" Continuous Processor to produce a homogeneous and uniformed caramel sheet product.

Challenge:

Produce a flexible and moldable caramel sheet, preserve sugar grain size, define optimum product discharge temperature, and maximize throughput.

Process Conditions:

Sugar	44%
Caramel	49%
Flavoring	4%
Fat	3%

Solution:

The flexibility of the CP's paddle arrangement allows for a correct and precisely timed combination of mixing and conveyance. Each ingredient was blended into the mix with the necessary residence time and temperature by the dry ingredients entering at the beginning of the barrel, and strategic placement of injection ports along the length of the barrel for liquids.

Benefits:

Continuous processing eliminates batch to batch variations. Throughput is greatly increased. 4000 lb/hr was achieved. Cleanup is quick and easy with very little waste. The CP is designed to be USDA 3A certified. The closed design greatly enhances cleanliness and safety.



Continuous Processor—CP

Features and Benefits:

Customized Paddle Arrangement

Shorter Cycle Time

Fewer Process Steps

Less Waste

Product Consistency