

University of Wisconsin-Madison

Department of Food Science

Pilot Plant Equipment:

### Confectionery equipment

- Savage Bros. Firemixer with blades and temperature measurement

- Gas cooking stands w/20" cooking kettles

- Depositing funnels

- Starch molding trays

- Starch molds

- Pick Heater sanitary steam injection system

- Tablet press w/ various sized die sets

- Hard candy cooling conveyor

- Hansella mechanical hard candy and taffy puller

- 2 Z blade gum mixers

- 6 Hobart mixers- 12 quart

- Hard candy rope cutter

- Groen vacuum kettle (40 qt.)

- Hard candy cooling tables

- Groen steam jacketed kettles w/agitators

- Rotating coating/finishing pans w and w/o 'ribs'

- Cotton candy machine

- Electric cooking kettles (6 qt)

- Electric hot table

- Loynds candy former/roller

- Various kitchenaids

- 2M Oakes marshmallow extruder

- Blue M drying oven

- F & B cream beater ( 9-kg batch size capacity)



- Hillard's tempering kettle (Little dipper- holds about 4-5 lb melted chocolate)
- Hillard's tempering kettle (holds about 50-60 lb melted chocolate)
- Hillard's enrobing utensils (various)
- Hillard's enrober
- Various molds
- Numerous thermometers, refractometers, utensils

Pick Heater sanitary steam injection system

2M Oakes aerator/extruder

Ice cream freezers

- multiple batch freezers
- 3 continuous Tetra Pak freezers (from small to commercial)
- hardening cabinet

Virtis Scientific pilot freeze dryer (model EL)

Stephan cooker – model UM 44E, micro thermix

Gaulin homogenizer – Model 125E 2 stage homogenizer

Thermal processing

- Can seamer
- still retort

