

# CitiBlue

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Distribution of confectionery production machines  
Design of confectionery production lines



ROMANIAN & ENGLISH



**Khandabi**  
Machinery

CitiBlue International is the Exclusive Representative of Khandabi Machinery in Romania

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• **Continuous Vacuum Cooker (For Hard Candy)**  
The machine works automatically, continuously and with vacuum system.

**Advantages:**

- Easy To Use
- Durable Structure
- Easy to Clean
- For Cooking All Kinds of Candies
- With the Cooking Ability in High Temperature
- Flexible Cooking Temperature
- Vacuum and Batch Weight of Product Are Controllable
- Capacity: approx 550 - 650 kg/h





- **Continuous Cooker**

When the syrup is prepared by the pre-cooker or by other process, the machine can cook it continuously to the desirable temperature to be prepared for next steps. The machine is for cooking soft and hard candies, jelly syrup, data syrup, condensed milk and cotton syrup. Capacity: Depending on the product, but can be about 1000kg/h





- **Batch Cooker**

Batch cooker is for cooking different kinds of toffees, Caramels, Chewy candies, Jellies, Marmalade and any kinds of syrups for fillings.

- **Facilities:**

- Double Jackets Steam Cooker
- Made of Stainless Steel
- If required, Vacuum system can be fixed on both sizes
- This machine can also cook the batch with hot oil system.
- Capacity: Approx 300 and 600 kg/h





- **Double Jackets stainless steel Tanks (with Coil)**  
Available in different Sizes

- **Facilities:**

- To Prepare and Store Invert Sugar
- To Prepare Gelatin and Starch (Gelatin & Starch Bath)
- To Store and Feed Caramel
- To Store and Feed Condensed Milk
- To Store and Feed Any Kinds of Jelly



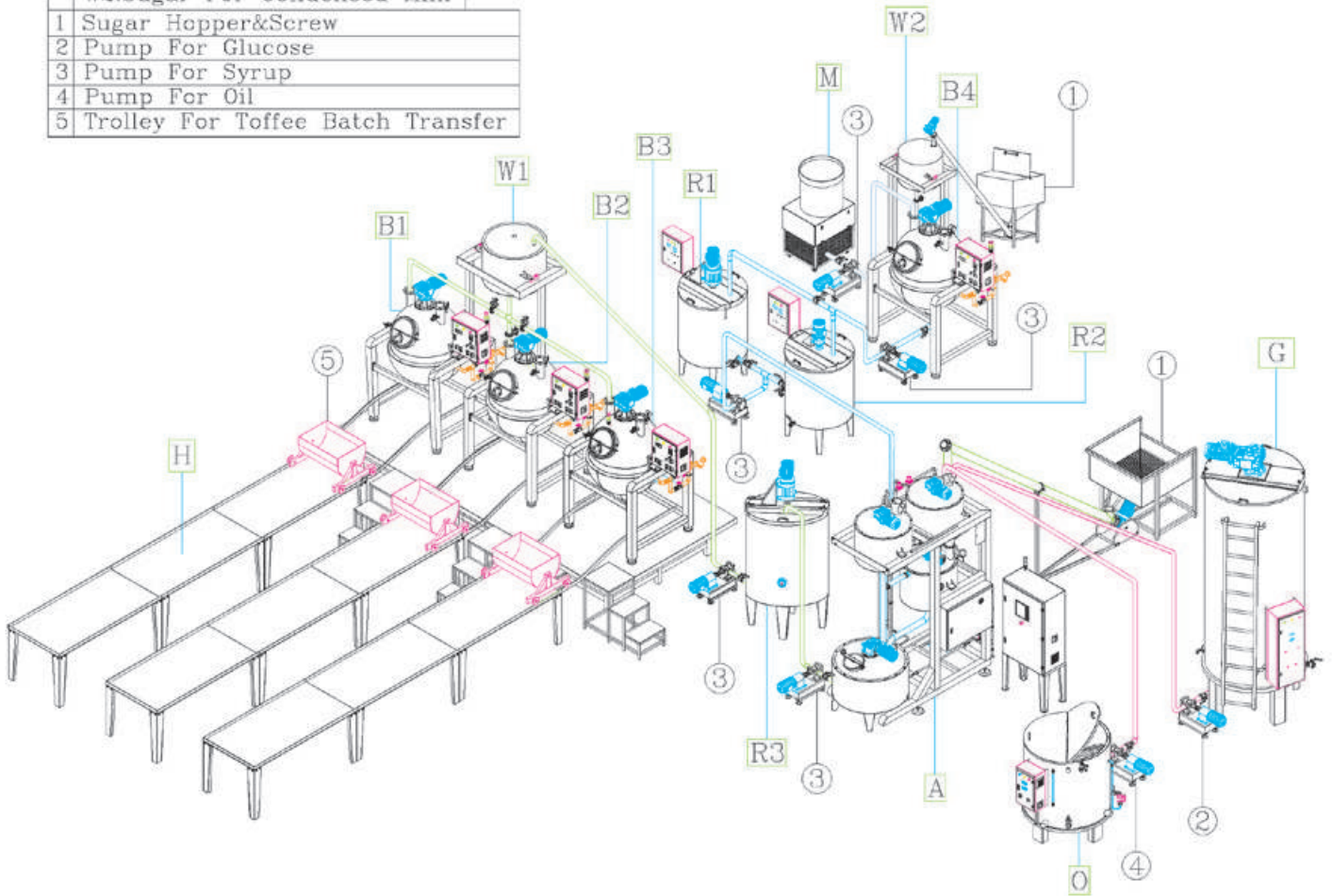


- **Automatic Weighing & Dissolving Machine**

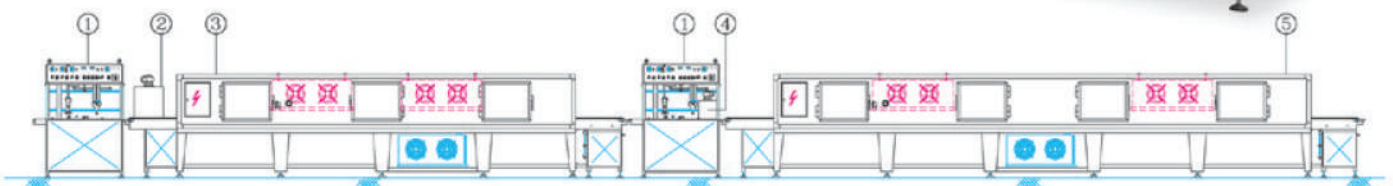
This machine is equipped with PLC control and Load Cell. The machine is for weighing the material automatically for each batch and it is able to maintain various formulas in its memory with PLC system.



A	Automatic Weighing Dissolving
B	Double Jackets Batch Cooker
	B1&B2&B3:For Toffee
	B4:For Condensed Milk
G	Glucose Tank
H	Hot&Cold Table
M	Milk Mixer
O	Oil Melting Tank
R	Reserve Tank
	R1&R2:For Condensed Milk
	R3:For Syrup
W	Weighing System
	W1:For Toffee Syrup
	W2: Sugar For Condensed Milk
1	Sugar Hopper&Screw
2	Pump For Glucose
3	Pump For Syrup
4	Pump For Oil
5	Trolley For Toffee Batch Transfer







- 3-Cooling Tunnel
- 2-Granule Sprinkler
- 5-Cooling Tunnel
- 1-Enrober
- 4-Decorator



• Decorator

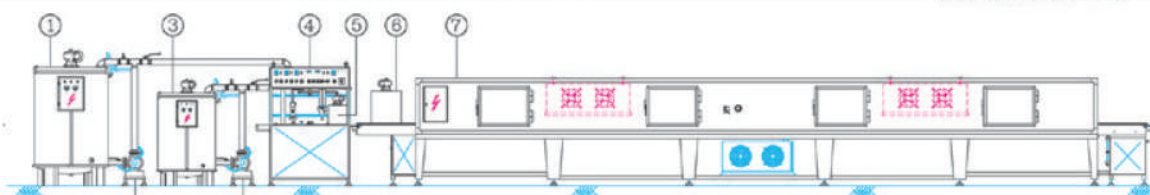
• Lab. Enrober & Cooling Tunnel

• **Enrober (Coating Machine) & Cooling Tunnel**

This machine is for coating chocolate on the whole product or only the bottom half of the product. Cooling Tunnel can be also used in different sizes and powers to cool down the chocolate coated products. Decorator machine can be fixed on the Enrober to decorate products with chocolate in different colors.

• **Facilities:**

Equipped with Controllable speed of Chocolate pump With stainless steel Rod Network Belt & Controllable Belt Enrober can be produced in different widths. (62, 85, 105, 125 cm). Cooling Tunnel can be produced in different lengths and widths. Possible to devise moving tub into the Enrobers



4-Enrober  
 3-Chocolate Tank for Decorator  
 2-Chocolate Pump  
 1-Chocolate Tank for Enrober  
 7-Cooling Tunnel  
 6-Granule Sprinkler  
 5-Decorator

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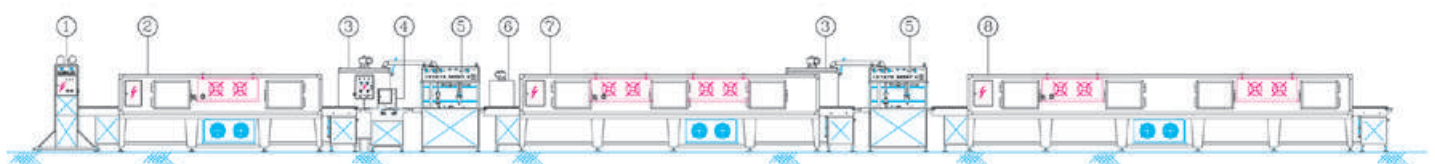
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- **Choco Bar Line (Extruder System)**

The line produces all types of bars with filling of coconuts, nougat, Etc coated by chocolate.

- **The line includes:**

- Cooking System & Cold Tables
- Mixer to Prepare Coconut Paste
- Extruder
- First Cooling Tunnel (7.5 Meters Long)
- Guillotine
- Enrober
- Decorator
- Second Cooling Tunnel (14 Meter Long)



4-Guillotine

3-Chocolate Tank&Pump for Enrober

2-Cooling Tunnel

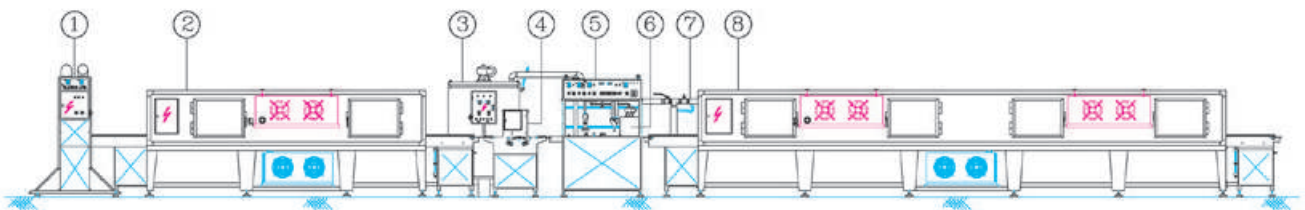
1-Extruder

8-Cooling Tunnel

7-Cooling Tunnel

6-Granule Sprinkler

5-Enrober



- 4- Guillotine
- 3- Chocolate Tank&Pump for Enrober
- 2- Cooling Tunnel
- 1- Extruder

- 8- Cooling Tunnel
- 7- Chocolate Tank&Pump for Decorator
- 6- Decorator
- 5- Enrober

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- **Choco Bar Line(Slab Former Drum System)**

This line produces chocobar with single layer of Nougat, two-layer bar made of Nougat with Caramel and also Cereal bar.

This line includes Nougat cooking & aeration system and Caramel cooking system.

After forming and sizing, the product is coated by chocolate.



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## • Smart Chocolate Line

This line produces all sizes of Smart beans.

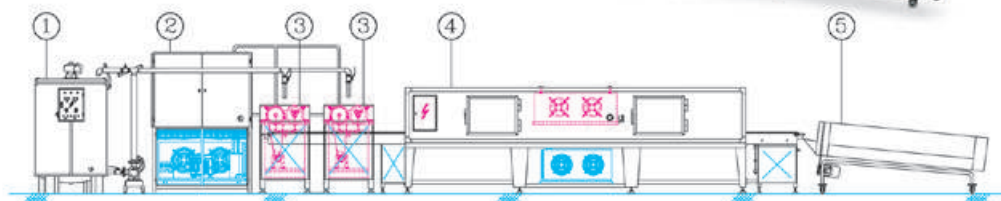
Capacity Depends on Beans size but it is about 100-150 kg/h.

## • The line includes:

- Smart Forming Machine
- Ice Bank System. (to prepare cold water)
- Cooling Tunnel. (7 Meters Long)
- Sieve Drum
- Storage Tank with Pump for Transferring & Circulating Chocolate
- Coating pans



- 5-Sieve Drum
- 4-Cooling Tunnel
- 3-Forming Machine
- 2-Ice Bank
- 1-Chocolate Tank&Pump





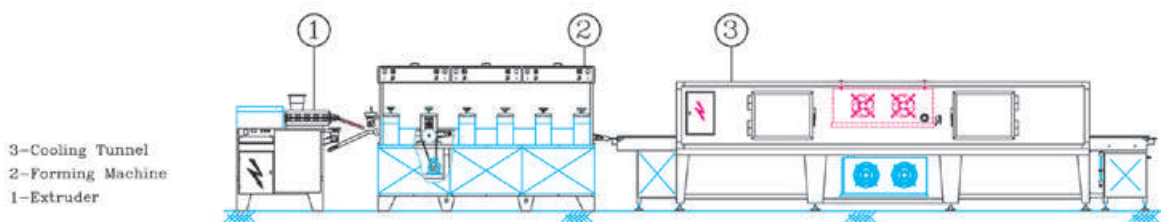
- Lab. Forming Machine for Gum

- **Dragee Gum Production Line**

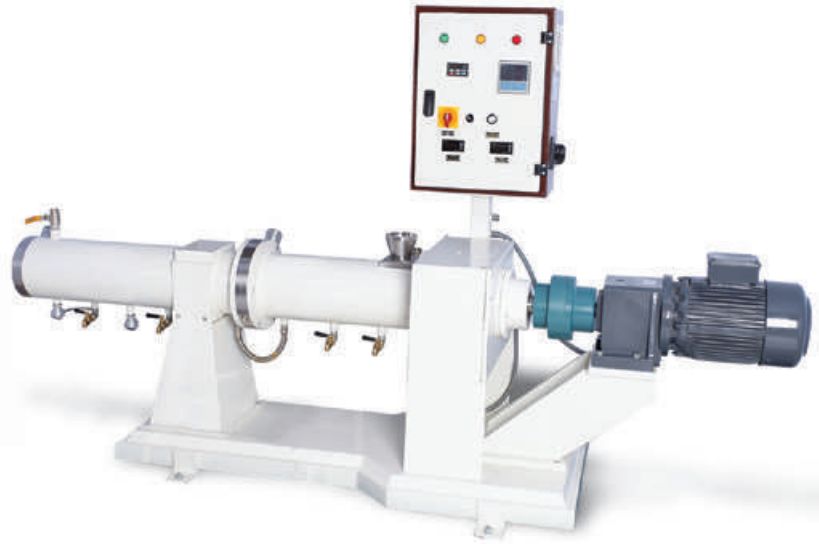
When Gum paste is prepared, this line is able to form the paste continuously.

The line includes: Extruder, Forming Machine and Cooling Tunnel.

Width of Forming and band of Cooling Tunnel is 40 cm.  
Capacity: Approx 200 to 300 kg/h depending on the type of the product.







• **Fondant Beater Machine**

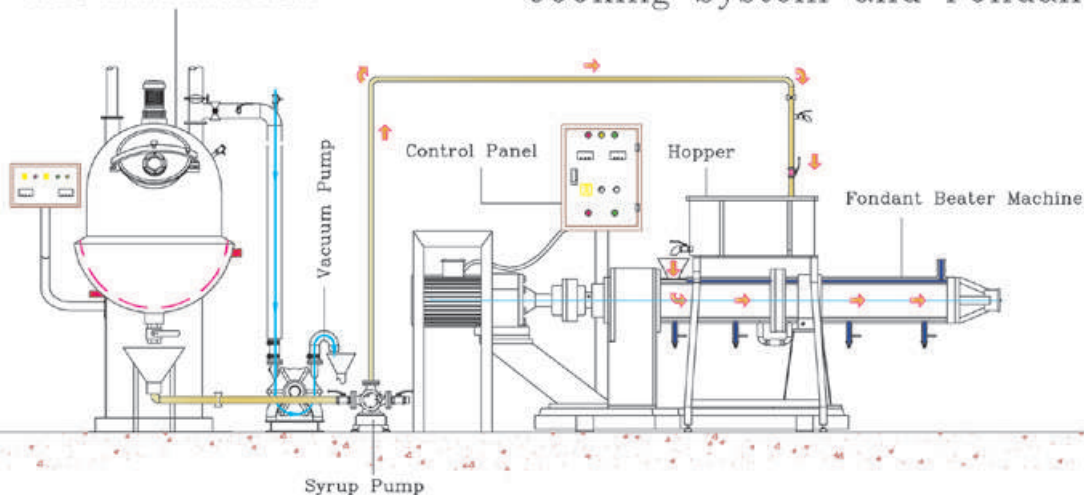
This machine is for preparing Fondant cream for the toffee, center of chocolate and any kinds of Fondant.

Capacity: Approx 200-250 kg/h



Double Jackets Batch Cooker

Cooking System and Fondant Beater



## • Laboratory Batch Cooker

Batch cooker is for cooking different kinds of toffees, Caramels, Chewy candies, Jellies, Marmalade and any kinds of syrups for fillings.

Equipped with:

- Double jackets steam cooker
- Made of Stainless Steel
- Inverter to adjust the speed of mixer

Available in different sizes to produce batches from 5 to 20 kg If required, Automatic steam stop system, steam pressure- Reducing valve and steam trap can be set on it.



## • Laboratory Conch

Equipped with:

- Element and Thermostat to adjust water Temperature between jackets
- Temperature Controller
- Inverter to Adjust the Speed of the Mixer
- Capacity: Approx 30 kg

## • Laboratory Chocolate Storage Tank

Equipped with:

- Element and Thermostat to adjust water Temperature between jackets
- Temperature Controller
- Capacity: Approx 40 kg



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- **Grinding Machine for Wafer Scraps**

This machine is used for grinding the broken sandwiches of wafer which are not suitable for packing, to be reused in the wafer production line.



- **Turbo Mixer for mixing various types of powders in liquids**

Capacity: Approx 100 liter / Batch



- **Preparing Mixer (Tempering) for Carmella paste**

To prepare Carmella dough.  
Capacity: Approx 150 kg/h



Lab. Ball Mill Machine



- **Ball Mill Machine**

- Pan and body are made of stainless steel
- With a chocolate circulation pump
- Double jacket body and pipes
- Anti-abrasion body and shuts
- Capacity: Approx. 5, 50, 500 kg

- **Grinding Machine (for Hard Candy Scraps)**

This machine is for Grinding Caramel (croquant) and for reusing hard candies which are misshaped or imperfect.

Capacity: Approx 200 kg/h



- **Frappe Mixer Machine**

The Machine is used to aerate kinds of confectionery products.

Capacity: Approx 30 kg/batch

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## • Lab. Blender Machine

This machine is used for mixing various types of granule powders.

- Body and chassis are made of stainless steel
- With inverter to change machine speed
- With lid for discharging granule powder
- Capacity: Approx.1-5 kg



## • Crocant Cooking Machine with Direct Flame System

- Pan is made of copper
- With automatic mixing and discharging system
- Inverter to change mixer speed
- Equipped with gas system with high safety
- With thermostat to adjust cooking temperature
- Capacity: Approx. 30 kg/batch

## • Cooking and Mixing Machine with Steam System

- Double jacket pan is made of stainless steel.
- With automatic mixing and discharging system
- Inverter to change mixer speed
- A thermostat to adjust cooking temperature
- With automatic steam stop system
- Capacity: Approx. 30 kg/batch





- **Silverson Mixer to Mix Ingredients with High Speed**

- Body is made of stainless steel
- With a double jacket stainless steel pan
- Capacity: Approx. 70 liters/batch



- **Mixer Machine with One Jacket**

- This machine is used for mixing sesame and various types of nuts with syrup
- With direct heat (Fire flame) under blender
- Body is made of stainless steel
- Capacity: Approx. 30 kg/batch

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- **Chocolate Storage Tank**

This machine is double jackets and it includes mixer to mix chocolate, complete control panel, Temperature control system for water and Chocolate.

Pump can be fixed on the tank to transfer and circulate chocolate with the capacity of 300 to 8000 kg/h in the length of 30 to 100 m.





- **Mixer**

This machine is for preparing and mixing Chocolate and coconut paste for Chocobars.

Its body is made of double jackets stainless steel.

Capacity: Approx 150, 250, 500 kg/Batch







• **Laboratory Coating Pan**

- This machine is equipped with hot and cold air system.
- Capacity: 2 to 20 kg depending on the product and size of the machine.
- Pans Diameter: 40-50-55-65 cm.
- Made of Stainless Steel.

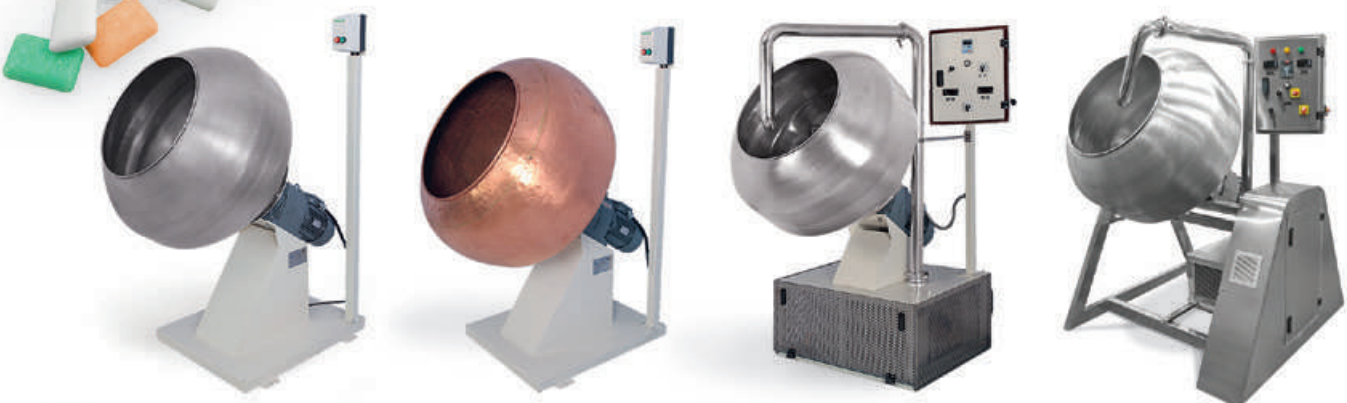


• **Coating Pan**

This machine is for coating chocolate (Choco dragee), gums & nuts.

• **Facilities:**

- Possible to produce Stainless steel or copper Pan
- Possible to fix Inverter (To adjust the speed of the machine)
- Possible to fix hot and cold air system on the machine
- Possible to move the pan upwards and downwards
- Capacity: Approx 60kg





## • Chocolate Dragee System

- With capability of automatic chocolate showering
- Equipped with a double jacket chocolate pan
- Double jacket pump esp. for chocolate and double jacket piping
- Automatic electrical panel with PLC system
- Pneumatic chocolate showering nozzle





• **Halva Cooking Machine**

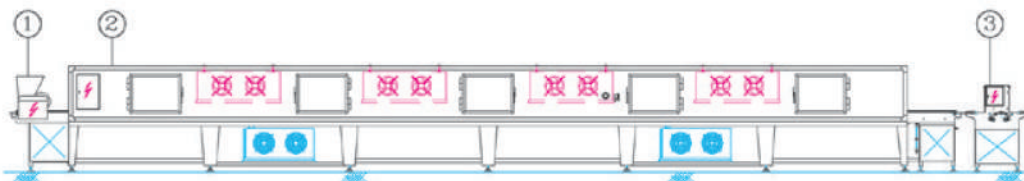
- With continuous cooking system
- Different parts are made of Stainless Steel
- Equipped with Vacuum System
- With PLC System
- Capacity of about 450 kg/hour syrup and final product (Halva) of about 900kg/hour

• **Halva Forming Line**

When Halva paste is ready, this line is able to form it in different dimensions. This production line can be produced in different lengths and capacities.

• **The line includes:**

- Forming machine to form the Halve paste
- Cooling Tunnel to cool the formed paste
- Guillotine to cut halve to desirable lengths



3-Guillotine  
2-Cooling Tunnel  
1-Halva Forming



- **Sesame Bar Line**

This line is for cooking syrup and mixing it with Sesame. The produced paste will be formed by forming machine to desirable dimensions.

This production line can be produced in different capacities.

- **The line includes:**

- Cooker to Prepare Syrup
- Mixer to Mix Syrup and Sesame
- Forming to Form the Sesame Paste
- Cooling Tunnel to Cool the Formed Sesame
- Guillotine to Cut the Sesame Bar to Different Lengths





- **Conch**

This machine is for conching chocolate.

When chocolate is prepared by the Refiner, it transfers to the conch by aid of special bands. After conching process, chocolate transfers to the chocolate tanks or other machines. This machine is for conching chocolate well with double horizontal axles (Shafts).

Its internal layer is made of stainless steel and it is double jackets.

Capacity: approx 2500 kg



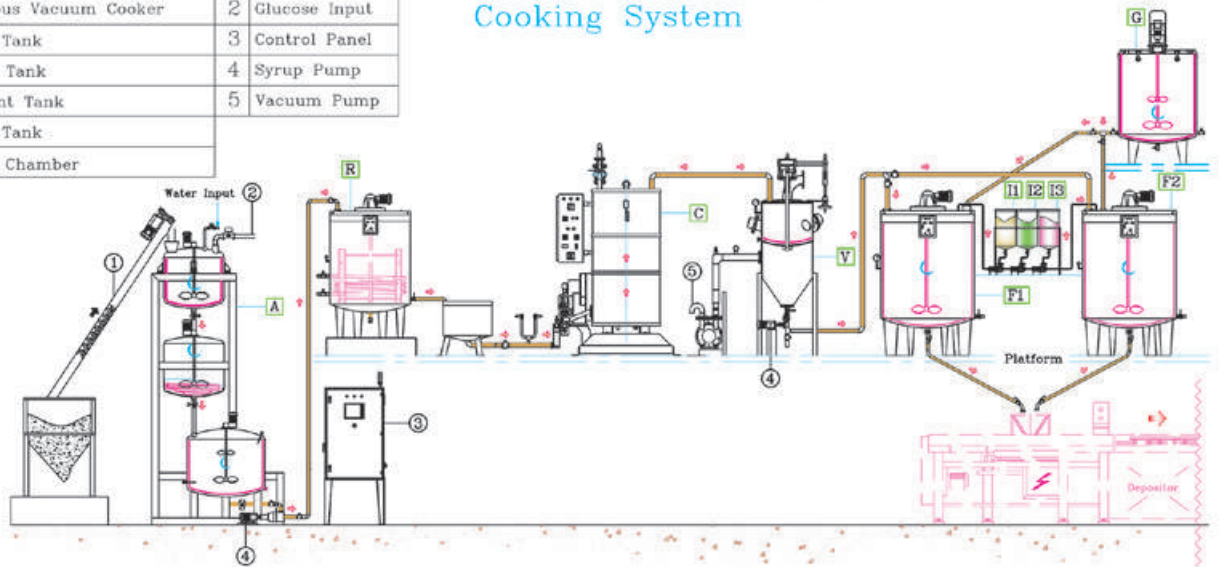
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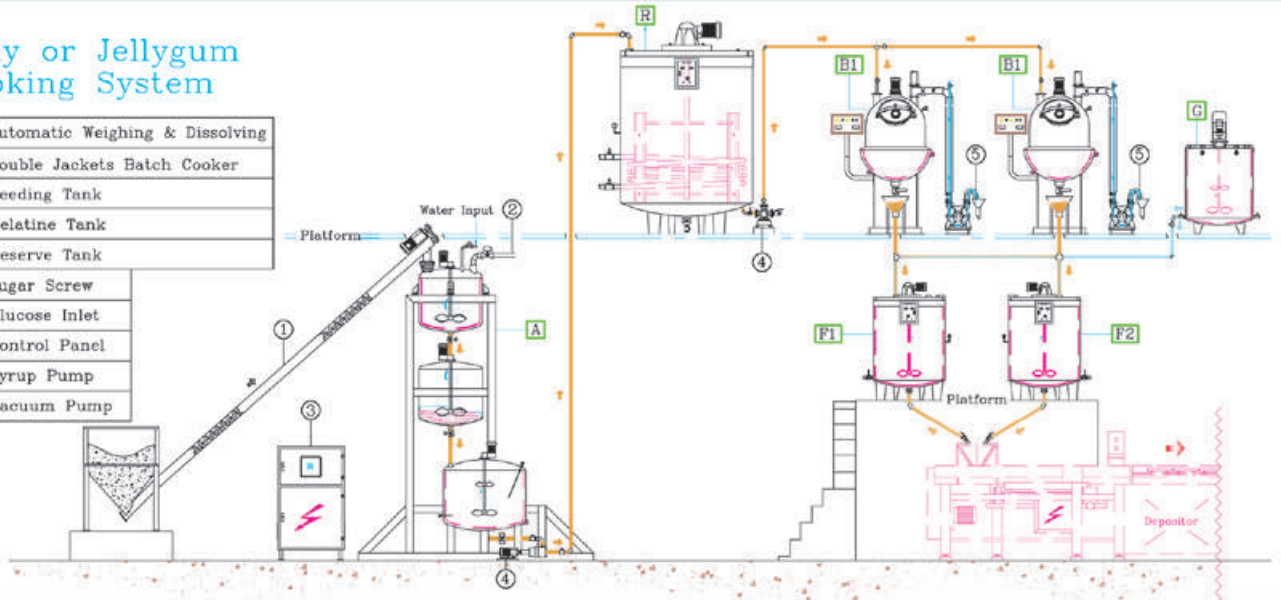
A	Automatic Weighing & Dissolving	1	Sugar Screw
C	Continuous Vacuum Cooker	2	Glucose Input
F	Feeding Tank	3	Control Panel
G	Gelatine Tank	4	Syrup Pump
I	Ingredient Tank	5	Vacuum Pump
R	Reserve Tank		
V	Vacuum Chamber		

### Jelly or Jelly Gum (Pastille) Cooking System



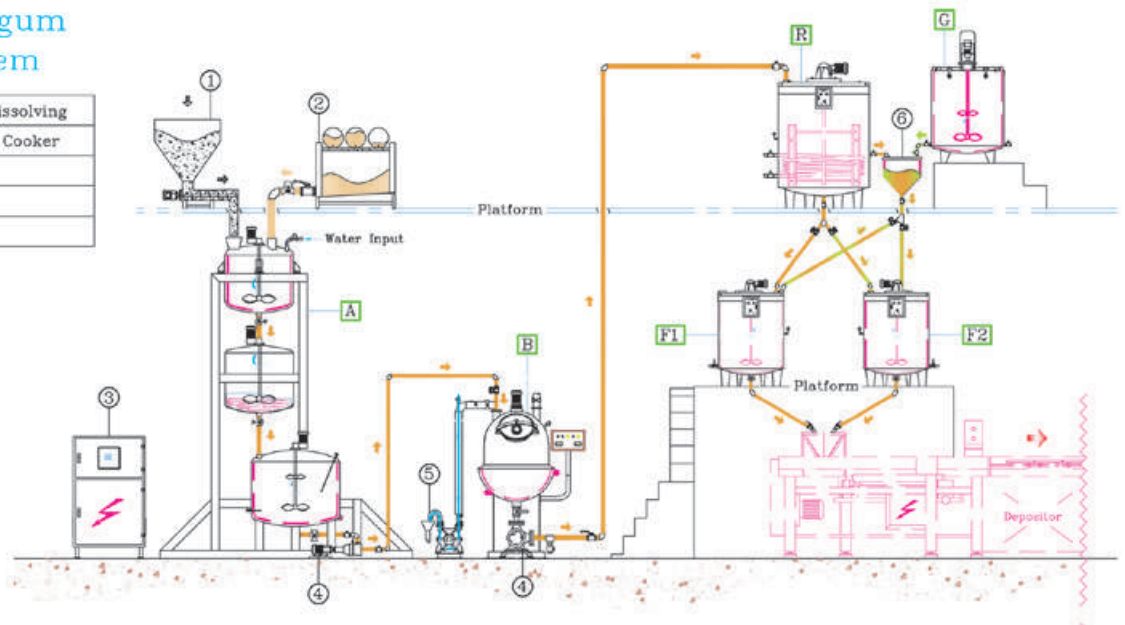
### Jelly or Jellygum Cooking System

A	Automatic Weighing & Dissolving
B	Double Jackets Batch Cooker
F	Feeding Tank
G	Gelatine Tank
R	Reserve Tank
1	Sugar Screw
2	Glucose Inlet
3	Control Panel
4	Syrup Pump
5	Vacuum Pump



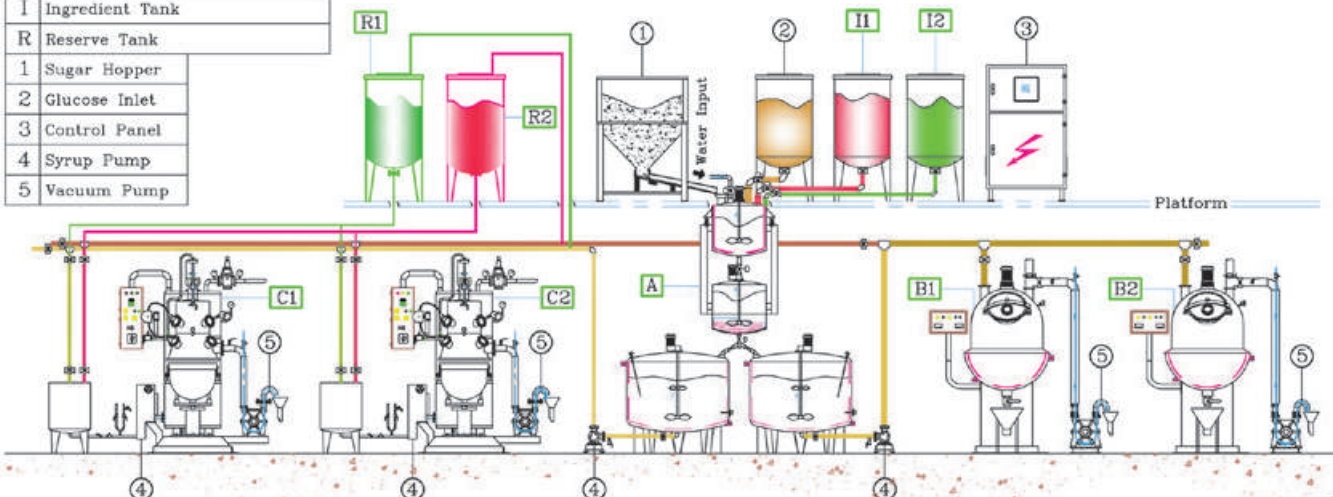
### Jelly or Jellygum Cooking System

A	Automatic Weighing Dissolving
B	Double Jackets Batch Cooker
F	Feeding Tank
G	Gelatine Bath
R	Reserve Tank
1	Sugar Hopper
2	Glucose Tank
3	Control Panel
4	Syrup Pump
5	Vacuum Pump
6	Gelatine Hopper



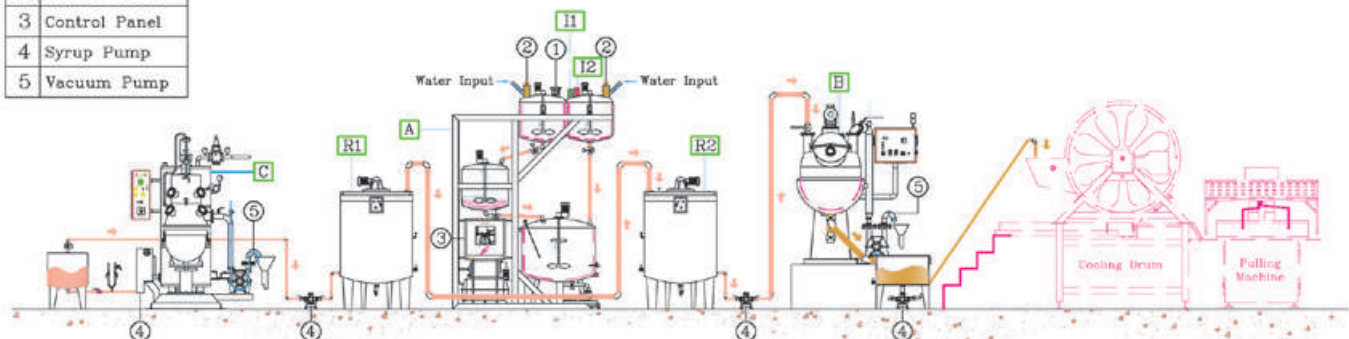
A	Automatic Weighing Dissolving
B	Double Jackets Batch Cooker
C	Continuous Vacuum Cooker
I	Ingredient Tank
R	Reserve Tank
1	Sugar Hopper
2	Glucose Inlet
3	Control Panel
4	Syrup Pump
5	Vacuum Pump

### Cooking System for Soft&Hard Candy



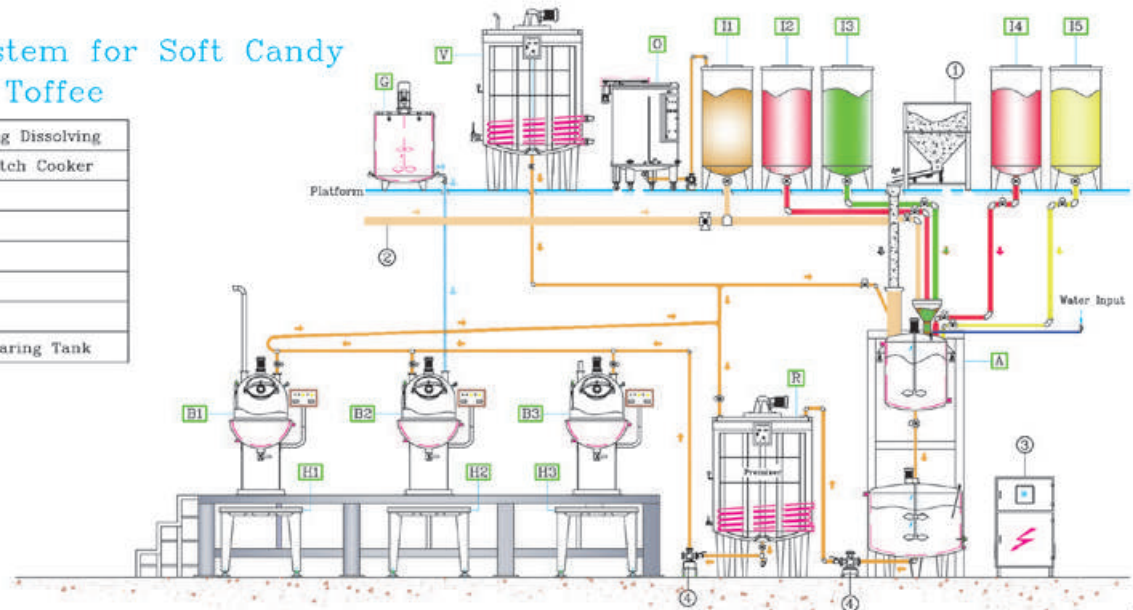
A	Automatic Weighing Dissolving
B	Double Jackets Batch Cooker
C	Continuous Vacuum Cooker
I	Ingredient Inlet
R	Reserve Tank
1	Sugar Hopper
2	Glucose Inlet
3	Control Panel
4	Syrup Pump
5	Vacuum Pump

### Cooking System for Soft&Hard Candy



### Cooking System for Soft Candy and Chewy Toffee

A	Automatic Weighing Dissolving
B	Double Jackets Batch Cooker
G	Gelatine Tank
H	Hot&Cold Table
I	Ingredient Tank
O	Oil Melting Tank
R	Reserve Tank
V	Invert Sugar Preparing Tank
1	Sugar Hopper
2	Glucose Inlet
3	Control Panel
4	Syrup Pump





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