Confectionery production,
convincing through homogeneity and process reliability.

Linden INTERNATIONAL

For the highly efficient processing of chewing gum compounds, bars, and high-viscosity doughs.

Our kneading machines ensure maximum process reliability, high efficiency, and consistant product quality.

Your Advantages at a Glance

Customer-Specific Plant Design
- Capacities ranging from 0.5 to 5,000 liters
- Exact reproducibility from batch to batch thanks to customized recipe management for precise dosing and process settings
- Individual speed control of the kneading blades (sigma-/Z-geometry) for optimal shear forces with varying viscosities
- Custom discharge concepts, e.g., by tilting, via a discharge screw, or bottom discharge
- ATEX-compliant design available for demanding dusty environments e.g., during intensive powder feeding of powdered sugar or starch
- Individual sealing systems for kneading blade shafts

Homogeneous Mixtures
- Lump-free mixing of dry powders, granulated sugar, flavorings, and emulsifiers thanks to customizable settings on the machine
- Precise temperature control of the mixing trough, side walls, and mixing tools through individual setpoint specification.

Highest Hygiene Standards
- Hygienic Design / GMP: All parts in contact with the product are made of high-quality stainless steel, and dead spaces are minimized as much as possible
- FDA & EFSA: Use of certified, complient seals and lubricants
- Customized cleaning concepts adaptable to the system

Reduced Setup, Process, and Downtime
- Ergonomic and user-friendly design
- Automatic feeding of raw materials through the lid is possible



*LINDEN-KNEADER TYPE K II N 600

HIGHEST QUALITY | FIRST-CLASS AFTER-SALES SERVICE | MAXIMUM PROCESS STABILITY

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