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 kitchen aids
- 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