

Caramelizers RoboSugar

The machines consist of two key parts – the kettle where caramel syrup is cooked and mixed with popcorn and mesh–belt conveyor, where caramel corn is cooled and separated.

These are automatic caramel coating machines. Easy to use – set and forget!

Operator is just responsible for loading all necessary components and launching the process. As a result you will always have a consistent product quality. It's all in 15 minutes the batch of caramel popcorn is ready.

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89
Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48

Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курган (3522)50-90-47
Курск (4712)77-13-04
Липецк (4742)52-20-81
Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Новосибирск (383)227-86-73
Ноябрьск (3496)41-32-12

Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Пермь (342)205-81-47
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саранск (8342)22-96-24
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35

Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35
Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Улан-Удэ (3012)59-97-51
Ульяновск (8422)24-23-59
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

www.robolabs.nt-rt.ru || rbe@nt-rt.ru

Caramelizer RoboSugar Auto 10



FEATURES

RoboSugar Auto 10 makes caramel coating maximally automatic. This means always consistent product quality, since the human factor is completely out of the process. Caramel coating takes place in the kettle. As soon as popcorn is fully caramelized, it is dumped onto the mesh belt where it is separated and cooled with all the scrap and small fragments falling through the mesh. When coating is over caramel popcorn goes right into the case.

SPECIFICATIONS

- Output – up to 14 kg/hr (30 lbs/hr)
- Maximum load – 3,5 kg (7,5lbs)
- Kettle capacity – 37,5 L (10 gallons)
- Voltage – 230 V
- Power – 5500 W
- Dimensions – 1650x810x1500 mm
- Weight – 170 kg
- Model – RoboSugar Auto 10
- Code – 106140



Caramelizer RoboSugar 10



FEATURES

RoboSugar makes caramel and coats popcorn with it automatically. Caramel cooking and coating take place in the kettle. The operator is only responsible for loading popcorn into the kettle and dumping of caramel coated popcorn on the mesh–belt conveyor.

When popcorn is coated operator dumps popcorn on the mesh where it is separated and cooled automatically with all the scrap and small fragments falling through the mesh. When coating is over caramel popcorn goes right into the case.

SPECIFICATIONS

- Output – up to 14 kg/hr (30 lbs/hr)
- Maximum load – 3,5 kg (7,5 lbs)
- Kettle capacity – 37,5 L (10 gallons)
- Voltage – 230 V
- Power – 5500 W
- Dimensions – 1650x810x1500 mm
- Weight – 160 kg
- Model – RoboSugar 10
- Code – 99228



Caramelizer RoboSugar Twin Auto 20

NEW
OPTION



Caramelizer RoboSugar 20 continues the range of RoboSugar models, providing a variety of innovative solutions for gourmet popcorn production.

FEATURES

Enhanced productivity

Compared to its predecessor, Caramelizer RoboSugar Twin Auto 20 is fully automatic and double in its output – up to 35 kg/h (75 pounds) which makes it a perfect solution for gourmet popcorn producers and concessionaries.

Always consistent product quality

Caramelizer RoboSugar 20 needs minimum operator’s involvement. An operator only puts all the necessary ingredients into the kettle plus popped corn into the container. And the machine will do the rest by itself.

A 75 liters (20 gallons) aluminum kettle equipped with a tubular heating element provides uniform and consistent heating without any burning of cooked caramel.

Thanks to innovative engineering solutions, the conveyor cooling mesh and drum separate and cool even thick layered caramel.

Easy maneuverability

Caramelizer RoboSugar 20, mounted on locking swivel casters is very maneuverable and can be easily relocated.

SPECIFICATIONS

- Output up to – 35 kg/hr (75 lbs/hr)
- Kettle capacity – 75L (20 gallons)
- Voltage – 230/400 V
- Power – 13000 W
- Dimensions – 2100x900x1500mm
- Weight 250 kg
- Model – RoboSugar 20
- Code – 127858



Caramelizer SugarLips 10



FEATURES

SugarLips 10 cooks caramel and coats popcorn with it. The key part of the machine is a stainless steel kettle where cooking and coating takes place.

SPECIFICATIONS

- Output – up to 14 kg/hr (30 lbs/hr)
- Kettle capacity – 37,5 L (10 gallons)
- Voltage – 400 V
- Power – 5000 W
- Dimensions – 760x500x900 mm
- Weight – 50 kg
- Model – SugarLips 10
- Code – 103432



Stainless steel base
for SugarLips

The stainless steel base, closed from 3 sides, has a solid table top and a shelf.
Dimensions – 600x610x870 mm
Weight – 25 kg
Model – SugarLips Base
Code – 103433



Cooling cart for SugarLips 10

Stainless steel cart is equipped with a fan blower to cool caramel popcorn
Power – 100 W
Voltage – 230 V
Dimensions – 1130x920x910 mm
Weight – 53 kg
Model – CKPMX-10E
Code – 111088



Caramelizer SugarLips 20



SugarLips 20 cooks caramel and coats popcorn with it.

The key part of the machine is an aluminum kettle where cooking and coating takes place

Compared to SugarLips 10 Sugar lips 20 has twice bigger output – up to 35 kg/hr

- Output – up to 35 kg/hr (75 lbs/hr)
- Kettle capacity – 70 L
- Voltage – 400 V
- Power – 12200 W
- Dimensions – 560x890x1150 mm
- Weight – 75 kg
- Model – SugarLips 20
- Code – 127857

Cooling table with a base for SugarLips 20



Stainless steel table is equipped with a base for SugarLips 20 and a fan blower to cool caramel popcorn.

- Stainless steel cart is equipped with a fan blower to cool caramel popcorn
- Power – 100 W
- Voltage – 230 V
- Dimensions – 1130x920x910 mm
- Weight – 53 kg
- Model – CKPMX-10E
- Code – 111088

ACCESSORY PRODUCTS

RoboMix Mini



Motorized mixing/coating machine, mounted on a mobile base. Intended for flavoring and coating popcorn with buttered oil, salt, sugar powder, cheese powder, cheese paste and other savory additives. The mixer has table top with two insert bowls GN1/9 and a place for oil dispenser **MiniRobo OD**

- Coater volumetric capacity – up to 6,5 gallon (25 liters) of popped corn
- Mixing time – 60 seconds
- Mixing Capacity – up to 20 kg/hr (44,5 lbs/hr) of ready-to-eat popcorn
- Power – 50 W
- Voltage – 230 V
- Dimensions – 850x520x1000 mm
- Weight – 37 kg
- Model – RoboMix Mini
- Code – 92968



MiniRobo Oil Dispenser

Stainless steel oil dispenser is designed for using with **RoboMix Mini**. The dispenser is installed on the table top of RoboMix Mini. Equipped with 3.3l plastic container.

- Oil dispenser capacity – 3,3 L
- One push of oil dispenser – 1,3 oz (37 ml)
- Model – VPM-MCDL
- Code – 92967



Spare mobile cart for popcorn

Model – VPM-TR1

Code – 92954

Caramel Coating Ingredients

Concentrated Premix is a part of a caramel syrup recipe and should be used for making caramel syrup in caramel coating machines. 1 box –14 kg.

PREMIX BASIC



● Code – 111259

CARAMEL PREMIX



● Code – 111260

CHOCOLATE PREMIX



● Code – 111261

Glaze for Classic Kettle Poppers



- Code -111267 - Cherry
- Code-111268 - Caramel
- Code - 111269 - Strawberry
- Code - 111270 - Raspberry
- Code - 111272 - Chocolate
- Code -125893 - Banana
- Code - 125892 - Green apple

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89
Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48

Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курган (3522)50-90-47
Курск (4712)77-13-04
Липецк (4742)52-20-81
Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Новосибирск (383)227-86-73
Ноябрьск (3496)41-32-12

Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Пермь (342)205-81-47
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саранск (8342)22-96-24
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35

Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35
Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Улан-Удэ (3012)59-97-51
Ульяновск (8422)24-23-59
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47