

Global Presence



DELHI / NCR & NORTHERN STATES
UTTAR PRADESH
GUJARAT
RAJSTHAN
MAHARASHTRA
MADHYA PRADESH & CHATTISGARH
WEST BENGAL & EASTERN STATES
SOUTHERN STATES

CAPETOWN SA
DUBAI
FIJI
ISRAEL
KENYA
NEW YORK
CANADA
TURKEY

LEICESTER, UK
WELLINBROUGH, UK
TRINIDAD & TOBAGO

Dynamech Engineers

ENGINEERING SNACKS.....

37-B, Sector C, Sanwer Road
Industrial Area, Indore
214, Palsikar Colony, Indore
Madhya Pradesh, India, 452001
Phone: 91-731-4036004
Cell: 91-98270-22556, 98930-78979, 98269-11044
E-mail: business@dynamechengineers.com
Visit us at: www.dynamechengineers.com
Find us on App Store & Play Store



Dynamech Engineers

ENGINEERING SNACKS.....

450 Cities

20 Countries

20,000⁺ Clients

5⁺ Production Units

www.dynamechengineers.com



■ Director's Message

I take this opportunity to thank our 20000+ valued customers in and out of India, whose continued patronage and confidence in our products inspires us to extend the best of services and enables us to provide value for their money. Being dedicated to taking Fryng Technology to all parts of India and the World, we are focused at addressing the needs of our customers through rugged, efficient, reliable and economic machinery and equipment, while maintaining continuous interaction with them to assess their emerging requirement, so as to be ready when the needs arise. I therefore, seek continued patronage of our valued customers and thank our well-wishers who have contributed to the growth of the organization.



■ Team

Ravi Mirchandani

A customer only buys your product or service when he is actively looking for a solution and Ravi has understood this thoroughly and therefore he has always aimed at providing a complete gamut of solution to his clients to the best of their satisfaction. Ravi Mirchandani, as his name suggest is the bright shining light behind Dynamech who has give the best years of his life in bringing the company to the Position Where it is today and dreams of making it a 100 crore company by 2020 with presence in more than 100 countries. Ravi has always believed in keeping his aspirations high and the outcome of his aspirations has made Dynamech one of the most sought after companies among other snack making machine companies in India. young and energetic, ravi has done his post his graduation from CNAM university, paris in the year 2004 with specialization in project management but also has a business sense and posses a knack of doing business in this highly competitive market. he is an expert when it comes to maintaining relations with his clients and extending support from starting up a plant to making the finished product.

Sameeksha Mirchandani

An engineering Graduate from one of the most prestigious engineering college SGSITS, Indore, Sameeksha is a wife of Mr. Ravi Mirchandani and Proactively handles production department of the company with poise and vigor. She has done her specialization in Industrial production and hence her knowledge and experience in the field has brought marvelous result for Dynamech. Though a wife and a mother, sameeksha do best justice to both her roles and Dynamech could not be a robust manufacturing company without Sameeksha's selfless effort and contribution. She has a strongly held belief that innovative and user friendly machines which are either fully automated or could be run with minimum making

Rahul Mirchandani

Youngest among all the folks at dynamech, Rahul has brought with him a pool of fresh and innovative ideas and most of all his keenness and grit to invest his little but relevant experience in our business. A Commerce Graduate, he joined Dynamech in 2006 and since then he is working vigorously with the company and his contribution in the company's growth is commendable. He is an expert in the field of management, finance, accounts, marketing and customer relations and mainly takes care of financials and customer relations. Rahul is a dreamer, a young visionary and an entrepreneur who has devoted both his heart and brain in taking Dynamech to a level where the company will enjoy highest level of reputation, presence in more than 100 countries and a handsome team size. A man from a very humble background Mr. Manohar is the epitome of Dynamech and the company exists because of his vision and passion.



■ Company Profile

“ We are not just Manufacturers,
we are a Global Snacking Experience

Based on our presence across 20 countries with 20000+ satisfied customers, Dynamech Engineers understand the different tastes and the snacks of the world, and that makes our range of Namkeen, Potato Chips Machinery and other Snacks Machineries completely tailored to your specific requirements.

Dynamech Engineers is a legacy of Snack-Making Products, Services and Solutions for Snacks Machinery and Potato Chips Making Machines that spans 33 years. Our end-to-end products, services and solutions have been a part of a success stories of numerous brands like Frito Lays, Haldiram's Aakash, Bikano and various other wide varieties of Large, Medium, Small and Micro scale snacking Industries at affordable prices.

At Dynamech Engineers, we excel not only in the domain of food processing machines and automatic snacks making machinery, but also provide services from designing to erection and commissioning of such food processing equipment according to individual requirements & specifications.

■ Our Legacy

Since our inception in 1985 by Mr. Manohar Mirchandani, Dynamech Engineers started with a custom production demand, a determination to do the impossible and the ambition to make it big! Today, Dynamech Engineers is proud to acknowledge our Pan-India presence and our worldwide Clientele presence, all served by our 5 manufacturing units in Indore, latest of which is developing on a 28,000 sq. ft. spread near Sanwer Road.

Dynamech Engineers have been a part of the successful start for most of the iconic brands and our international-grade quality control and quality assurance practices with perpetual investment in technological upgradation and product innovation meets the ever-expanding needs of our customers and exacting industry standards. Even today, following our legacy of excellence, a verbal assurance is still considered and respected as an unwavering commitment, as a hallmark of our traditional trade practices.

■ Vision

To make entrepreneurship easier and more accessible to everyone in Snack Food Industry through our engineering, expertise, experience,

■ Mission

“To attract, convert and retain customers with affordable, customized, products and services and the most satisfying ownership experience in .”

■ Commitment

We are committed to total customer satisfaction by identifying their specific needs, translating them into quality products and providing dependable after-sales-services.

■ Strength

Our more than 33 year's Engineering background, highly educated, experienced, energetic and committed team & our customer's faith is strength of us.



300 Kg/ Hr	500 Kg/Hr
300 Kg/hr Ready Fried Chips	500 Kg/hr Ready Fried Chips
5 – 6	5 – 6
3000 Sq. Ft	3500 Sq. Ft
1000 Ltrs	1400 Ltrs
ffle and V Shape & Potato Sticks/ Lachha	
/ Gas / Wood / Thermic Fluid / Pellets etc	
AISI – SS- 304 Food Grade	

Technical Utility

Model	200 Kg/Hr	300 Kg/ Hr	500 Kg/Hr
1 Total connected load	24 KW	28 KW	35 KW
2 Thermal Load	5 Lac Kcal/hr.	10 Lac Kcal/hr.	15 Lac Kcal/hr.
3 Water	2000 Ltrs /Hr	3000 Ltrs /Hr	4500 Ltrs /Hr
4 Diesel	60 liters per Hr.	90 liters per Hr.	150 liters per Hr.

*Please note that 1 Ltr Diesel = 1 Unit of Gas = 4-5 Kg of Wood



Full Automatic Potato Chips line

This is the special line designed for Production of Potato Chips in plain, Ruffle and different Production Capacities Starting from 200,300 to 500kg/Hr.

Common features

- ❁ Affordable Technology
- ❁ Highly Efficient ,User as well as Environment Friendly
- ❁ SS 304 - Food Grade material used High Class Components
- ❁ Robust and Reliable Design
- ❁ Geared Lifting System
- ❁ CIP – Clean in Place Frying system



Special Feature

- ❁ Better Chips Quality
- ❁ Multiple Oil Inlet
- ❁ Fuel-efficient Frying >300ml for 1 kg Chips
- ❁ Reduced Oil Pickup (35-36% of Fried Chips)
- ❁ Reduced deterioration of Edible Oil
- ❁ Longer Shelf Life with High-Quality Materials & Vibration Control Dampeners
- ❁ Less wastage in frying
- ❁ Reduced filter load
- ❁ Easy-clean & easy maintenance
- ❁ Optional Drum Filter / Belt Filter / Paper Filter also available
- ❁ Most Advanced machine compared to the Contemporary
- ❁ Best result oriented Machine to qualify the Local as well as International Quality Standards
- ❁ More easy technology to operate easily as well as maintaining
- ❁ Less Oil absorbing and more hygienic technology
- ❁ Best Seasoning technology to ascertain the best flavor and taste

General Information

Model	200 Kg/Hr	3000
Capacity	200 Kg/ Hr Ready Fried Chips	3000 Fried
Man Power Required	5 – 6	
Floor Space	2500 Sq. Ft	3000
Oil in system	700 Ltrs	1000
Products	Plain , Ruffle and	
Heating System	Diesel / Gas /	
MOC		AIS



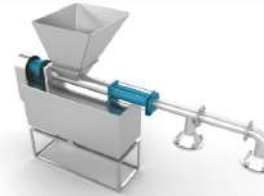


NAMKEEN MACHINE

Dough Kneader Tilting



Nylon Sev Extruder (Continuous Model)



Sev Extruder



Mall Machine/Kneading Machine



Centrifugal Dryer Tilting

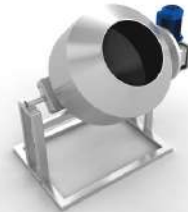


Centrifugal Dryer / Hydro



CHIPS MACHINE

Spice Coating Durr Auto Tilting



Slicer PS 400



Potato Chips Slicer
PS 400 Geared Model



Slicer PS 250



Spice Coating Durr



Potato Peeler



OTHER ACCESSORIES

Sev Extruder Double Head



Aloo Masher



Banana Slicer



Auto Feeder



Dal Washer



Boondi Slurry Machine

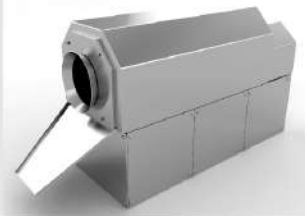


FRYING & HEATING SYSTEMS

Diesel Heat Exchanger



Roaster Machine



Circular Batch Fryer With Diesel Burner



Batch Fryer With Wooden Heat Exchanger



Cooling Conveyor



Compact Thermic Fluid Heat Exchanger





E

WNU	HALDIRAM FOOD INTERNATIONAL,NAGPUR CHHEDA SPECIALITIES,MUMBAI RATHI INTERNATIONAL,NAGPUR	RAINBOW FOODS,GUWAHATI AARTI NAMKEEN,ASANSOL RD FOODS,PATNA SANJAY OIL MILL,CUTTACK KAR AND BROTHERS,CUTTACK MEGHA NAMKEEN,PATNA HUNGAMA NAMKEEN,PATNA PRAMOD LADDU,GAYA SETH FOOD PRODUCTS,GAYA VIKAS FOODS,BIHAR
D O	MADHYA PRADESH & CHATTISGARH AKASH NAMKEEN,INDORE PRAKASH NAMKEEN,INDORE PAKIAN NAMKEEN,INDORE SHANKAR NAMKEEN,INDORE AUKY SNACKS,INDORE DURGA NAMKEEN,INDORE KUNDAN NAMKEEN,BHOPAL LAJAWAS NAMKEEN,BHOPAL RATLAMI NAMKEEN,UJAIN ANMOL NAMKEEN,JABALPUR RAWI FOODS,TIKAMGARH SANGEETA NAMKEEN,TIKAMGARH RK INDUSTRY,SAGAR LAKHAN NAMKEEN,SAGAR GUJRAT NAMKEEN,DAMOH GUPTA NAMKEEN,RAJGARH GANPATI NAMKEEN,MAHESAMUND RAJ BHUJIA,RAJNANDGAON SUKHRAM NAMKEEN,PAIPUR SUNIL NAMKEEN,DHANTARI MAHESH NAMKEEN,ITARI	SOUTHERN STATES JAYAS CO,HYDERABAD FUNNY SNACKS,VUJYWADA NAGA SAI SWAGRAHA,TENALI MISHRA PEDA,DHARWAD GRHINI INDUSTRIES,HUBLI AKS FOODS PRODUCTS,HUBLI BEST BANGLORE PENSAR BAKERY,KARIKAL TAMIL ENNAI,PALAGHRM,MADURAI BALAJI TRADING,CHENNAI BISM FOODS,KERELA GOOD FOOD COMPANY,COIMBATORE KRISHNA BAKERY,GULBARGA REAL FOODS,KANCHEEPURAM SAPTGIRI FOOD PRODUCTS,VISHAKAPATNAM
OS PVT LTD,SURAT		
LT LTD,BIKANER		
R		
E		
JMBAI BAI	WEST BENGAL & EASTERN STATES SWISSYUM FOODS,KOLKATA LAXMI CHANACHUR,HONRAH ABHINAV FOODS,KOLKATA STANDARD FOOD PRODUCTS,KAKINARA MAA TARA CHANACHUR,JALHATI GOPAL NAMKEEN,SILIGURI AMARDEEP & SONS,SILIGURI BHAGINATI TRADING,SILIGURI RAMKRISHNA FOOD,BEHRAMPUR JAGADATRI,CHANCHUR,BEHRAMPUR SONA FOODS,AZINGANU RADHA CHANACHUR,JYGGANI GATTANI INDUSTRIES,JORHAT ABHINAV FOODS,TINSUKHIA CHTCHOR,CHANACHUR,GUWAHATI	OTHER COUNTRIES DYNAMIC SPICES,CAPETOWN,SA AJ JAJEED BAKERY,DUBAI ANMOL FOODS,LEICESTER,UK SACHIN FOOD PRODUCTS,WELLSBROUGH,UK NEPTUNE FOOD PRODUCTS,ISRAEL NORDA INDUSTRIES,KENYA DEEPA INDUSTRIES,KENYA LAM FOODS INC,NEW YORK ANANT KALAN,CAPETOWN,SA SANJAY FOODS,CANADA EXOTIC FOODS,CANADA BCM SWEETS SHOP,FIJI RELIABLE DISTRIBUTORS,TRINIDAD AND TOBAGO AZURE GLOBAL FOODS LLC,DUBAI

Mr. Barkat, Alisha Gruh Udyog, Surendranagar

The quality of machines has improved drastically from previous years and this has made Dynamech stand out.

Mr Vasudev Chawla, Mahesh Namkeen Pvt Ltd, Lucknow

Dynamech has brought revolution in the frying and slicing machines in the cothelr usp is though modern and high quality machines but their prices are very affordable and reasonable, we have grown with Dynamech manifold.

Mr. Sushil Baba Product, Jalgaon

DE has fulfilled all our requirements quickly and to our utmost satisfaction.

Mr. Nital Thakkar, Ramji Damodar Bhajiwala, Surat

Very good work, good service and response, I am happy that I have chosen Dynamech over every other company.

Mr. RP Rao, Lamba Food Products, New Delhi

They have always adopted latest technology and production process, their continuous fryer is a marvelous product and I am doing business with them for last 20 years and they are our most preferred supplier.

Mr. Bhola Bhal, Kailash Namkeen, Rajkot

Manohar JI is an enemy of fuel and oil (laughs), and make fryers and other machines with such precision that a meager quantity of fuel and oil are consumed by the machine. Production at my factory has increased from 500 kg to almost 2 ton after I installed fryer from Dynamech, kudosto the company and specially Manohar JI.

Mr. Anas, Bawaji Wafers Pvt Ltd, Mumbai

I was a zero when it comes to knowledge of chips making, but Ravi JI has helped me like anything, he taught me that there is a difference between potatoes used for domestic purpose and those used for making chips.

Mr. Rajesh Chhajed Foods Pvt Ltd, Ahmedabad

Most genuine company I have ever transacted with, sometimes I feel if not Dynamech, then what???

Mr. Anas, Bawaji Wafers Pvt Ltd, Mumbai

I was a zero when it comes to knowledge of chips making, but Ravi JI has helped me like anything, he taught me that there is a difference between potatoes used for domestic purpose and those used for making chips. Not only this, he taught me tricks of the trade and whatever I am today, is because of Ravi JI.

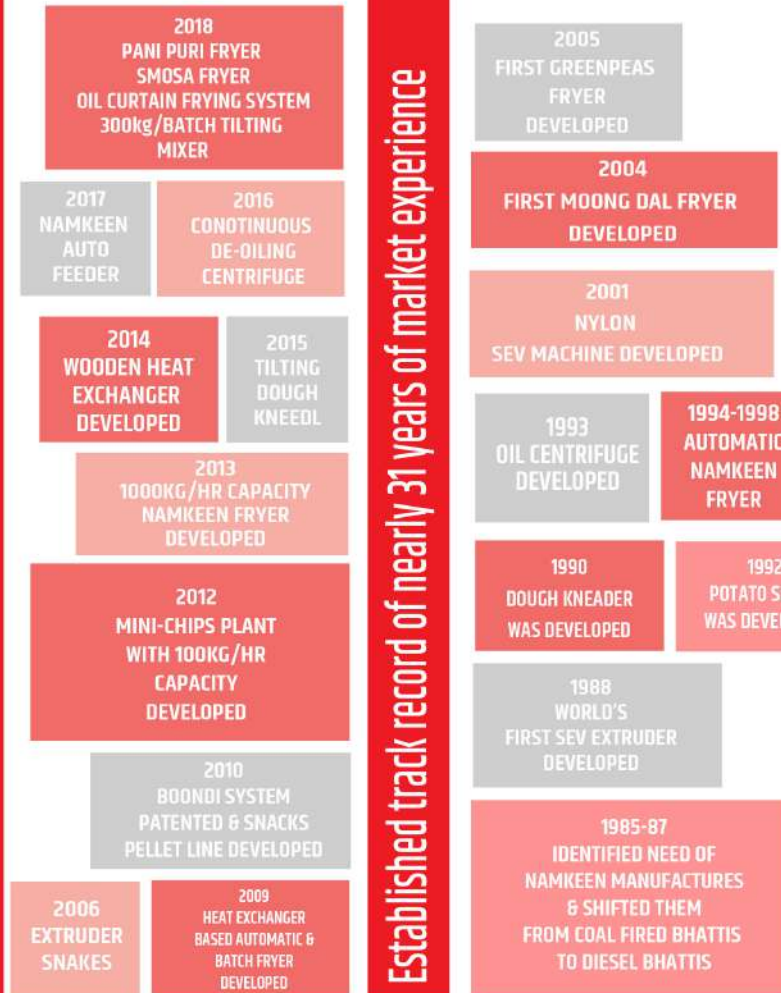
Mr. Chintan Sachchade, Sachchade Food Pvt Limited, Ahmedabad

I have been associated with Dynamech for 3 years now, company is good and the responsetime is also very good, I am so satisfied and contented with their machines that today I have come in this exhibition to buy new machine.

Mr. Vasudev chawla, Mahesh Namkeen Pvt Ltd, Lucknow

Dynamech has brought revolution in the frying and slicing machines in the country and their usp is though modern and high quality machines but their prices are very affordable and reasonable, we have grown with Dynamech manifold.

Established track record of nearly 31 years of market experience



CLIENTELE

DELHI/ NCR & NORTHERN STATES

BABAJI NAMKEEN, DELHI
DELHI FLOUR MILLS, GHAZIABAD (CRAV)
HALDIRAM MANUFACTURING LTD, DELHI
HALDIRAM SNACKS LTD, NOIDA
BIKARNWALA FOOD PRODUCTS, DELHI
FRITOLAY INDIA, FARIDABAD
ZEE FOODS, FARIDABAD
NANAJI NAMKEEN, DELHI
KALEWA, DELHI
POOJA NAMKEEN, DELHI
MRS BECTOR FOODS, PHILLAUR, PUNJAB
PAHLWAN NAMKEEN, JAMMU
GUPTA NAMKEEN, DEHRADUN
LOVELY SWEETS HOUSE, JALANDHAR
BANGAL SWEETS, AMRITSAR
DEVIZ INDUSTRIES, SRINAGAR

UTTAR PRADESH

MODERN NAMKEEN, KANPUR
MAHESH DAL MOTH, LUCKNOW
NEELAM DAL MOTH, LUCKNOW
CHWALA NAMKEEN, KANPUR
MANPASAND NAMKEEN, KANPUR
PARIVAR FOODS, BAWARAS
PD FOODS, ALLAHBAD
SANJAY NAMKEEN, SITAPUR
PK NAMKEEN, BAREILLY
AK NAMKEEN, BAREILLY
VINAY NAMKEEN, SHAHJANPUR
TEK CHAND NARAYAN DAS, AGRA
KHLUSHBO NAMKEEN, AGRA
AARTI NAMKEEN, BHAIRAICH
CHANDRA FOODS, NAZIMABAD
GIRIRAJ ENTERPRISES, NAZIMABAD
MAHAVIR NAMKEEN, BANARAS

GUJARAT

VIJAY CHAVANA AND SWEETS, AHMEDABAD
RAKJI DAMODAR BIHAJIWALA, SURAT
SATKAR STORES, PATAN
AMRUT FARSAV, ANAND

KANIYA CHAVANA, NADIAD
BALARAK ENTERPRISE, KARADWANJ
LAXMI CHAVANA, KARADWANJ
AMT FOOD PRODUCTS, NADIAD
KHANDDELWAL PRODUCT, DAHO
RADHE GRUH UDYOG, RAJKOT
ANAND FOOD PRODUCTS, RAJKOT
JABSONS FOODS, BHARUCH
EURO AGRO INDIA FRESH FOODS PVT LTD, SUR
REAL FOODS, NADIAD

RAJASTHAN

AMUL NAMKEEN, UDAIPUR
AGRAWAL NAMKEEN, UDAIPUR
JAIN NAMKEEN, JAINER
BIKAJI FOODS INTERNATIONAL LTD, BIKANER
BHKARAM CHANDMAL, BIKANER
SETHI FOODS, BIKANER
KUBER NAMKEEN, BIKANER
KHANDDELWAL FOODS, ALWAR
AJAB GAJAB NAMKEEN, JAIPUR
NANAJI NAMKEEN, SIKAR
BENGALI BABA, PAU

MAHARASTRA

JANTA SNACK FOODS P. LTD, MUMBAI
RAGHUVANSHI EXPORTS, MUMBAI
SANJAY FOODS, MUMBAI
JOY ENTERPRISE, AHMEDNAGAR
JAY LAXMI WAFER, PUNE
PARIKH FOODS, KOLHAPUR
SAMINA FARSAV, BEED
RAMSONS FARSAV, ULHASNAGAR
LALSONS FARSAV, ULHASNAGAR
PRATEEK FARSAV, BARAMATI
DEKA AGRO, NANDURBAR
KRISHNA SNACKS, DHULLA
DIAMOND NAMKEEN, DHULLA
SUGOKI FARSAV, JALGAON
BM BAKERY, YAWATMAL
PK TRADERS, NANDED
MAHAKALI NAMKEEN, NAGPUR
INDORE NAMKEEN, NAGPUR



Circular Batch Fryer With External Heat Exchanger

This is a frying Arrangement for multiple products in small or average production capacities with external heat exchanger



Batch Fryer With Wooden Heat Exchanger



Potota Chips/ Salli	Upto 50 KG/Hr
Banana Chips	Upto 50 KG/Hr
Namkeen item	Upto 140 Kg/Hr
Fryums	Upto 200 Kg/Hr
Peanut / Ground Nut	Upto 140 -150 Kg/Hr



Semi Automatic Potato Chips Line

Production Capacity: 200, 300, 500 & 10
Fuel: Diesel, Gas, Thermic Fluid.

Common features

- ❖ Affordable Technology
- ❖ Easy to use Easy to Maintain
- ❖ Food grade
- ❖ Robust and Reliable Design
- ❖ Energy efficient, user as well as environmental friendly technology



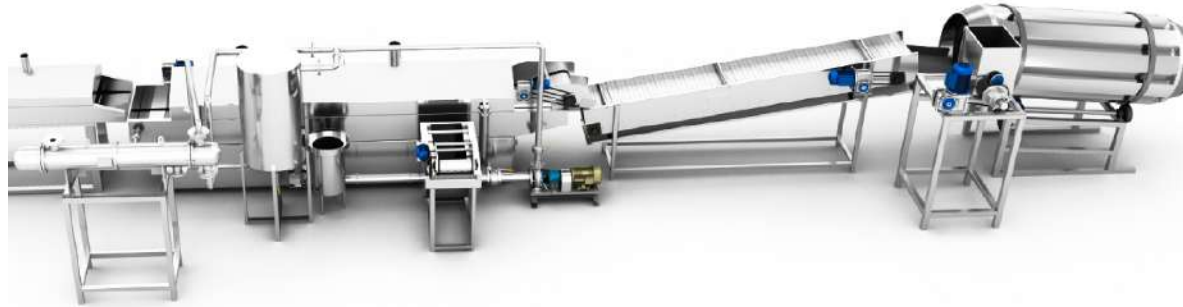
Rectangular Batch Fryer With External Heat Exchanger



Special Feature

- ❖ Italian Gas burner
- ❖ Digital Temperature Controller
- ❖ More Fuel Efficient
- ❖ Glass Wool with high temp. bearing capacity
- ❖ Long Chimney (9 Feet) with bend
- ❖ Multiple hot oil Inlet
- ❖ Multiple fuel option available, LPG, PNG, Diesel, LDO, Thermic Fluid, Biomass Pellets, Coal & Wood.





	MULT-300	MULT-400	MULT-500	Attachments
Namkeen	300	400	500	Potato chips infeed shaker & pre fryer
Potato Chips	100	125	125	Pellet feeder & pre fryer
Pellet/Fryums	500	700	1000	Boondi Extruder & Pre fryer
Dal/Lentils	100	150	200	Coated Peanuts system
Boondi	100	150	200	Dal Pre Fryer

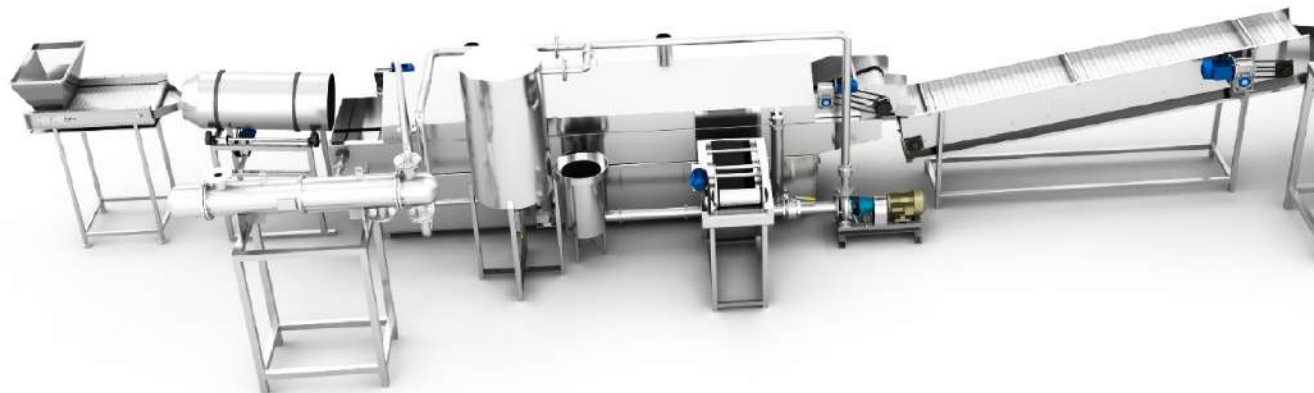
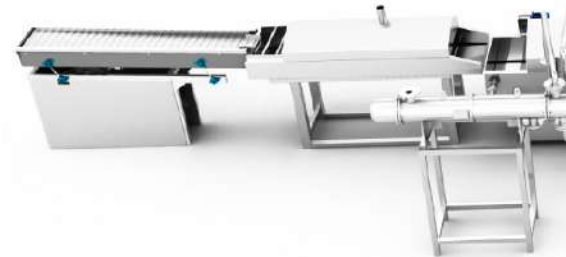


Multi Product Frying Solution

Production Capacity : 150kg/hr,300 kg/hr & 500 kg/hr.
Fuel : Diesel, Gas, Thermic Fluid & Wood

Special features

- ❁ Multi Lines are quite flexible with the products manufactured due to changing attachments
- ❁ Speedy **ROI**
- ❁ Available with various Heat Exchanger options
- ❁ Less operational Costs
- ❁ Maximum number of products with least space required
- ❁ Easy Interchangeability between attachments





General Information

Model	200 Kg/Hr	300 Kg/ Hr
Capacity	200 Kg/hr Ready fried and Seasoned Extruded Snacks	300 Kg/hr Ready fried and Seasoned Extruded Snacks
Man Power Required	2	2
Floor Space	1200 Sq. Ft	1400 Sq. Ft
Oil in system	200 Ltrs	300 Ltrs
Products	Corn Grit / Rice Grit / Gram Grit based Extruded Snacks	
Heating System	Diesel / Gas / Wood / Thermic Fluid / Pellets etc	
MOC	AISI – SS- 304 Food Grade	

Technical Utility

Model	200 Kg/Hr	300 Kg/ Hr	500 Kg/Hr
1 Total connected load	40 KW	68 KW	100 KW
2 Thermal Load	1 Lac Kcal/hr.	1.5 Lac Kcal/hr.	2 Lac Kcal/hr.
3 Diesel	5 liters per Hr.	8 liters per Hr.	10 liters per Hr.



Common features

- 3 Affordable Technology
- 3 Highly Efficient ,User as well as Environment Friendly
- 3 High Class Components
- 3 Robust and Reliable Design
- 3 Geared Lifting System
- 3 CIP – Clean in Place Frying systems

Fryums/pellet Frying Line (Centrifugal De-oiling Based)

This is the special line designed for production of Extruded Snacks Specially for pellets/fryums having different production capacities starting from 200,300, 500,1000 to 2000 kg/Hr.



Fully Automatic Extruder Snacks Line

This is the special line designed for production snacks specially for KURKURA (Nick- Nack) available in various Production Capacities as 200,300 & 500kg/Hr.

Common features

- ⊗ Affordable Technology
- ⊗ Highly Efficient ,User as well as Environment Friendly
- ⊗ High Class Components
- ⊗ Robust and Reliable Design
- ⊗ SS 304- Food Grade material user
- ⊗ Geared Lifting System



General Information

Model	200 Kg/Hr	300 Kg/ Hr	500 Kg/Hr
Capacity	200 Kg/hr Ready fried and Seasoned Pellets/ Fryums	300 Kg/hr Ready fried and Seasoned Pellets/ Fryums	500 Kg/hr Ready fried and Seasoned Pellets/ Fryums
Man Power Required	2	2	2
Floor Space	1000 Sq. Ft	1200 Sq. Ft	1400 Sq. Ft
Oil in system	200 Ltrs	300 Ltrs	400 Ltrs
Products	White Flour / Wheat / Potato Based Pellets		
Heating System	Diesel / Gas / Wood / Thermic Fluid / Pellets etc		
MOC	AISI – 5S- 304 Food Grade		



Technical Utility

Model	200 Kg/Hr	300 Kg/ Hr	500 Kg/Hr
1 Total connected load	6 KW	6 KW	7.5 KW
2 Thermal Load	1 Lac Kcal/hr.	1.5 Lac Kcal/hr.	2 Lac Kcal/hr.
3 Diesel	5 liters per Hr.	8 liters per Hr.	10 liters per Hr.

*Please note that 1 Ltr Diesel = 1 Unit of Gas = 5-6 Kg of Wood





Model	150 - 200	300-350
Man Power Required	1	1
Floor Space	250 ft	300ft
Oil in system	600	800
Fryer Length	19ft	19 ft
Products	Soya Sticks / Samosa / Spring Rolls / Burger / Patty	
Heating System	Diesel / Gas / Wood / Thermic Fluid / Pellets etc	
MOC	AISI – SS- 304 Food Grade	

Special Features

- ❖ Edible Oil Film Frying technology is used in this Frying Arrangement
- ❖ Time is controlled by bottom belt
- ❖ Refined Technology .

Model	150-200	300-350
1 Total connected load	6 KW	10 KW
2 Thermal Load	2 Lac Kcal/hr.	2 Lac Kcal/hr.
3 Diesel	15 liters per Hr.	30 liters per Hr.

*Please note that 1 Ltr Diesel = 1 Unit of Gas = 5-6 Kg of Wood



Common features

- ❖ Affordable Technology
- ❖ Highly Efficient ,User as well as Environment Friendly
- ❖ High Class Components
- ❖ Robust and Reliable Design
- ❖ SS 304- Food Grade material used
- ❖ Geared Lifting System

Pani-Puri Fryer

This is the special Continuous Fryer designed for Production of Panipuri / Vegetable / with the help of Oil Film Frying Technology.

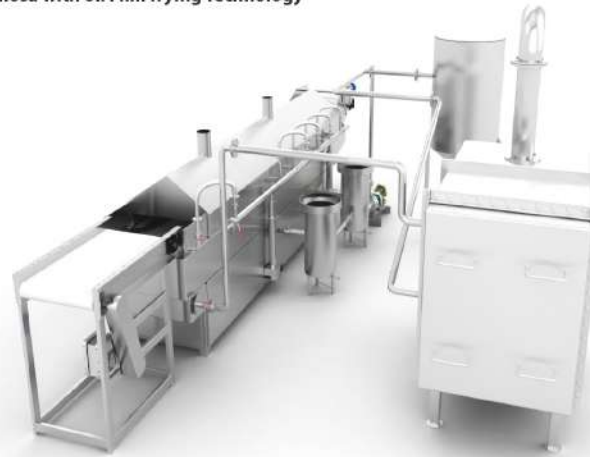


Samosa Fryer

This is the special continuous Fryer designed for production of samosa with oil Film frying Technology

Common features

- ❁ Affordable Technology
- ❁ Highly Efficient ,User as well as Environment Friendly
- ❁ High Class Components
- ❁ Robust and Reliable Design
- ❁ SS 304- Food Grade material used



Model	10000
Capacity	10000/ Hr
Man Power Required	1
Floor Space	100 Sq. Ft
Oil in system	200 Ltrs
Fryer Length	9 Ft.
Products	Panipuri / Vegetable / Meat
MOC	AISI – SS- 304 Food Grade



Model	10000/Hr
1 Total connected load	3.75 KW
2 Thermal Load	50000 Kcal/hr.
3 Diesel	4-5 liters per Hr.

*Please note that 1 Ltr Diesel = 1 Unit of Gas = 5-6 Kg of Wood

Special Feature

- ❁ Edible Oil **Film Frying technology** is used in this Frying System
- ❁ Time is controlled by bottom belt
- ❁ Refined Technology .





General Information

Model	150 -200 Kg/Hr	250 - 300 Kg/ Hr	350 -450 Kg/ Hr	500 Kg/ Hr	1000 Kg/ Hr
Sev / Gathia / Papdi	150- 200 Kg/hr	250- 300 Kg/hr	350- 450 kg/hr	500 Kg/hr	1000 Kg/hr
Nylon Sev	100 Kg/Hr	160 kg/Hr	300 Kg/Hr	400 Kg/Hr	1000 Kg/ Hr
Boondi	100 Kg/Hr	100 Kg/Hr	150 Kg/Hr	200 Kg/Hr	400 Kg/Hr
Capacity					
Alu Bhujiya	90 - 100 Kg/ Hr	140 - 200 Kg/ Hr	200 - 270 Kg/ Hr	300 Kg/ Hr	600 Kg/ Hr
Man Power Required	2	2	2	2	2
Floor Space	200 Sq. Ft.	240 Sq. Ft.	270 Sq. Ft.	300 Sq. Ft.	350 Sq. Ft.
Oil in system	200 Ltrs	300 Ltrs	350 Ltrs	400 Ltrs	600 Ltrs
Fryer Length	14 Ft.	14 Ft.	14 Ft.	14 Ft.	18 Ft.
Products	Sev , Gathia , Papdi, Bhavnagri, Rattami, Boondi, Coated Peanut				
Heating System	Diesel / Gas / Wood / Thermic Fluid / Pellets etc				
MOC	AISI - 304 Food Grade				

Special Feature

- ❖ Most Advanced machine compared to the Contemporary
- ❖ Best result oriented Machine to qualify the Local as well as International Quality Standards
- ❖ More easy technology to operate easily as well as maintaining
- ❖ Less Oil absorbing and more hygienic technology
- ❖ In order to give the maximum life to your cooking oils the State of the art filtration systems are used to ensure proper removal of .
- ❖ The design of the fryers are such that the minimum amount of oil is utilized to cook the products.



Common features

- ❖ Affordable Technology
- ❖ Highly Efficient ,User as well as Environment Friendly
- ❖ High class components
- ❖ Robust and Reliable Design
- ❖ SS 304- Food Grade material used
- ❖ Geared Lifting System

Automatic Dal Fryer

Production Capacity:150kg/hr,300kg/hr &5

Fuel : Diesel,Gas ,Thermic Fluid & Wood



Continuous Namkeen Fryer

Common features

- ❁ Affordable Technology
- ❁ Highly Efficient ,User as well as Environment Friendly
- ❁ High class components
- ❁ Robust and Reliable Design
- ❁ SS 304- Food Grade material used
- ❁ Geared Lifting System



Special Feature

- ❁ Multiple Hot Oil input to the fryer which creates constant temperature hot oil zone in the bottom of the fryer.
- ❁ There is no bottom belt in the fryer which helps in reduction oil hold up in the fryer
- ❁ Due to constant influx of hotoil at the bottom there is minimum wastages
- ❁ Drum filter to catch very fine particles
- ❁ Optional pre-frying system available to improve the Quality of Green Peas .
- ❁ Air Suction based cooling system to reduce the product temperature, so that product can be immediately packed .
- ❁ It also has flavoring system for even coating of Dal with flavors

Technical Utility

Model	150 Kg/Hr	300 Kg/ Hr	500 Kg/Hr
1 Total connected load	8.65 KW	10.25 KW	15 KW
2 Thermal Load	2 Lac Kcal/hr.	4 Lac Kcal/hr.	6 Lac Kcal/hr.
3 Diesel	15 liters per Hr.	30 liters per Hr.	50 liters per Hr.

