

Since
1986

p m **PRITUL**
SINCE 1986 BAKERY MACHINES



MUZAFFARNAGAR BRAND 2024



Bakery Oven

“Design, Driven Company”

www.pritul.com



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PRITUL
BAKERY MACHINES



Mixing



Dough Sheeting



Dividing



Rounding



First proofing



Moulding



Final proofing



Decoration



Baking



Cooling



“Design,
Driven
Company”



India is only second to the US when it comes to the manufacture of biscuit and bakery products. No wonder, with globalization eating habits of both urban and rural consumers have witnessed discerning change. Naturally, the annual turnover of India's bakery sector too has surged to a whopping Rs 3,000 crore. It was during the time when the Indian economy was gradually opening up and significant developments were taking place in the nascent bakery sector, one man Mr R K Jain endowed with great business acumen, immense entrepreneurial skills and God gifted mechanical talent, thought, the time was right to venture into the fledgling bakery machine manufacturing industry. No surprise, his unflinching dedication and hard toil made his endeavour hugely successful in the form of PRITUL MACHINES (PM).

Spread in a sprawling 17000 square meter area, PM today employs the most sophisticated and high definition global technologies from Germany, US and UK. For instance, TRUMPH metal and sheet cutting machines from Germany, PAVE wire bending machines from UK, HYPER THERM plasma cutting machines from US, bending and press brake from Hindustan Hydraulics and so on. Obviously, installation of imported machines in PM's state of the art manufacturing plant which is being manned by highly qualified and skilled engineers and technicians has instilled in Pritul Machines an unfathomable faith of customers not only from India but also abroad. Highly efficient and innovative Pritul Machines are craftfully designed using the most advanced CAD software. Moreover, imported simulation software from US gives a virtual insight into the operation of machines on real time basis. With present day consumers looking for newer, appealing, healthy and convenient bakery products, Pritul machines, which is beyond 3 decades of its existence, is the logical answer to all bakery manufacturers vouching to make a mark in the growing bakery industry through a variety of bakery products.

Pritul's bakery equipments have always been the ideal choice for all the bakery products like Bread, Rusk (Toast), Cookies, Khari, Biscuits, Puff, Patties, Pao, Bun, Burger, Fan, Jira, Cake, Pastries, Pizza Bases, Cream Rolls, Kulche etc. and also to roast Cashew, Almond, Peanuts, Pistachio, Nuts, Amla and other Dry Fruits across the country.

For details and technical specifications of PM products just read on...



**STRENGTH &
TECHNOLOGY**





Spiral with Tilter
50/75/100Kg



SPM-D Single Arm
50/75/100/120 kg



SPM-D Double Arm
50/75/100/120 kg



Bowl



Bowl Lifter



Bowl Lifter with Scraper



SPMGB - 100/120 kg



SPMGB - 75 kg



SPMGB - 50 kg



SPMGB - 25 kg


 SPMGB - 20kg
 Single Phase


SPM -B90



SPM -B45



SPM -B22



SPM - 15 kg



SPM - 8kg

TECHNICAL SPECIFICATIONS

MODEL	FLOUR CAPACITY	DOUGH CAPACITY	POWER	VOLTAGE	DIMENSION
SPM-8	8	12Kg	2HP	220 V 1 Ph 50 Hz	25"*18"*30"
SPM-15	15	22Kg	3HP	220 V 1 Ph 50 Hz	41"*25"*50"
SPM-B22	22	35Kg	3.5HP	220 V 1 Ph 50 Hz	44"*55"*50"
SPM-B45	45	70Kg	5.5 HP	415 V 3 Ph 50 Hz	51"*26"*57"
SPM-B90	90	140Kg	11.5 HP	415 V 3 Ph 50 Hz	64"*36"*65"
SPMGB-020	20	32	4HP	220 V 1 Ph 50 Hz	44"*55"*50"
SPMGB-025	25	40Kg	3.5HP	415 V 3 Ph 50 Hz	44"*55"*50"
SPMGB-050	50	80Kg	5.5HP	415 V 3 Ph 50 Hz	51"*26"*57"
SPMGB-075	75	120Kg	12HP	415 V 3 Ph 50 Hz	58"*32"*63"
SPMGB-100	100	180Kg	15HP	415 V 3 Ph 50 Hz	64"*36"*65"
SPMGB-D-50 Single Arm	50	80Kg	8HP	415 V 3 Ph 50 Hz	63"*42"*48"
SPMGB-D-50 Double Arm	50	80Kg	13HP	415 V 3 Ph 50 Hz	63"*42"*48"
SPMGB-D-75 Single Arm	75	120Kg	14HP	415 V 3 Ph 50 Hz	72"*50"*80"
SPMGB-D-75 Double Arm	75	120Kg	24HP	415 V 3 Ph 50 Hz	72"*50"*80"
SPMGB-D-100 Single Arm	100	180Kg	17HP	415 V 3 Ph 50 Hz	72"*53"*82"
SPMGB-D-100 Double Arm	100	180Kg	29HP	415 V 3 Ph 50 Hz	72"*53"*82"
SPMGB-D120 Single Arm	120	210Kg	20HP	415 V 3 Ph 50 Hz	78"*53"*86"
SPMGB-D120 Double Arm	120	210Kg	46HP	415 V 3 Ph 50 Hz	78"*53"*86"



*Dry Flour Capacity includes Wheat Flour, Sugar, Salt, Yeast, Nuts or any other dry ingredients.
 Total Dough Capacity includes Dry Flour Capacity* + Water, Oil or any other liquid ingredients.



565

MODEL	565
DIMENSIONS (LxWxH)	57"x43"x74"
POWER	1.5 HP
COOKIES/Hr	12 KG
RUSK/24Hrs	-
BREAD/25min	28 Pcs
MAX. BAKING AREA	2592 Sq. In
TRAY SIZE	12(12"x18")



580

MODEL	580
DIMENSIONS (LxWxH)	43"x55"x82"
POWER	1.5 HP
COOKIES/Hr	18 KG
RUSK/24Hrs	-
BREAD/25min	36 Pcs
MAX. BAKING AREA	3888 Sq. In
TRAY SIZE	18(12"x18")



660SH

MODEL	660SH
DIMENSIONS (LxWxH)	45"x65"x74"
POWER	2 HP
COOKIES/Hr	22 KG
RUSK/24Hrs	160 KG
BREAD/25min	60 Pcs
MAX. BAKING AREA	5040 Sq. In
TRAY SIZE	14(16"x21") 28(10"x15")



660NH

MODEL	660NH
DIMENSIONS (LxWxH)	47"x66"x82"
POWER	2 HP
COOKIES/Hr	24 KG
RUSK/24Hrs	190 KG
BREAD/25min	66 Pcs.
MAX. BAKING AREA	6048 Sq. In
TRAY SIZE	18(16"x21") 36(10"x15")



730

MODEL	730
DIMENSIONS (LxWxH)	50"x66"x84"
POWER	2 HP
COOKIES/Hr	30 KG
RUSK/24Hrs	250 KG
BREAD/25min	66 Pcs
MAX. BAKING AREA	6912 Sq.In
TRAY SIZE	36(11"x16") 18(16"x24") 18(400x600)



786NH

MODEL	786NH
DIMENSIONS (LxWxH)	72"x50"x84"
POWER	3 HP
COOKIES/Hr	35 KG
RUSK/24Hrs	350 KG
BREAD/25min	72 Pcs
MAX. BAKING AREA	7776 Sq. In
TRAY SIZE	36(12"x18")


786FH

MODEL	786FH
DIMENSIONS (LxWxH)	72"x50"x96"
POWER	3 HP
COOKIES/Hr	42 KG
RUSK/24Hrs	420 KG
BREAD/25min	88 Pcs.
MAX. BAKING AREA	10296 Sq. In
TRAY SIZE	44(13"x18") 44(12"x18")


900NH

MODEL	900NH
DIMENSIONS (LxWxH)	75"x52"x84"
POWER	3 HP
COOKIES/Hr	40 KG
RUSK/24Hrs	450 KG
BREAD/25min	108 Pcs
MAX. BAKING AREA	9828 Sq. In
TRAY SIZE	36(13"x21") 18(18"x27")


900FH

MODEL	900FH
DIMENSIONS (LxWxH)	75"x55"x100"
POWER	3 HP
COOKIES/Hr	48 KG
RUSK/24Hrs	480 KG
BREAD/25min	132 Pcs
MAX. BAKING AREA	12012 Sq. In
TRAY SIZE	44(13"x21") 22(18"x27")


1025NH

MODEL	1025NH
DIMENSIONS (LxWxH)	83"x58"x84"
POWER	3 HP
COOKIES/Hr	55 KG
RUSK/24Hrs	500 KG
BREAD/25min	144 Pcs
MAX. BAKING AREA	13824 Sq. In
TRAY SIZE	72(16"x11") 36(16"x24") 36(400x600)


1025FH

MODEL	1025FH
DIMENSIONS (LxWxH)	85"x60"x96"
POWER	3 HP
COOKIES/Hr	65 KG
RUSK/24Hrs	600 KG
BREAD/25min	176 Pcs
MAX. BAKING AREA	16896 Sq. In
TRAY SIZE	88(16"x11") 44(16"x24") 44(400x600)


1160

MODEL	1160
DIMENSIONS (LxWxH)	97"x66"x98"
POWER	4 HP
COOKIES/Hr	75 KG
RUSK/24Hrs	700 KG
BREAD/25min	198 Pcs
MAX. BAKING AREA	19008 Sq. In
TRAY SIZE	88(12"x18") 44(18"x27")



1200

MODEL	1200
DIMENSIONS (LxWxH)	93"x85"x90"
POWER	4 HP
COOKIES/Hr	65-75 KG
RUSK/24Hrs	600-700 KG
BREAD/25min	176-198 Pcs
MAX. BAKING AREA	19440 Sq. In
TRAY SIZE	72(12"x18") 36(18"x30")



1250

MODEL	1250
DIMENSIONS (LxWxH)	100"x71"x100"
POWER	4 HP
COOKIES/Hr	80 KG
RUSK/24Hrs	800 KG
BREAD/25min	220 Pcs
MAX. BAKING AREA	24024 Sq. In
TRAY SIZE	88(13"x18") 88(15"x18")



1350

MODEL	1350
DIMENSIONS (LxWxH)	106"x77"x98"
POWER	5 HP
COOKIES/Hr	100 KG
RUSK/24Hrs	1000 KG
BREAD/25min	352 Pcs
MAX. BAKING AREA	29568 Sq. In
TRAY SIZE	132(12"x18") 44(18"x30") 88(16"x21") 88(18"x18")



1625

MODEL	1625
DIMENSIONS (LxWxH)	117"x88"x98"
POWER	6 HP
COOKIES/Hr	125 KG
RUSK/24Hrs	1500 KG
BREAD/25min	440 Pcs
MAX. BAKING AREA	41184 Sq. In
TRAY SIZE	176(12"x18") 132(13"x21") 88(16"x24") 88(400x600)mm



1700 - Double Trolley

MODEL	1700
DIMENSIONS (LxWxH)	88"x110"x94"
POWER	5 HP
COOKIES/Hr	125 KG
RUSK/24Hrs	1500 KG
BREAD/25min	352 Pcs
MAX. BAKING AREA	33792 Sq. In
TRAY SIZE	44(16"x24") Per Trolley 44X2 Trolley=88(16"x24") 88(400x600)mm



1825

MODEL	1825
DIMENSIONS (LxWxH)	126"x94"x98"
POWER	5 HP
COOKIES/Hr	150 KG
RUSK/24Hrs	2000 KG
BREAD/25min	528 Pcs
MAX. BAKING AREA	50688 Sq. In
TRAY SIZE	176(13"x21") 88(18"x30") 132(16"x24") 132(400x600)mm


1850 Four Trolley Model

MODEL	1850
DIMENSIONS (LxWxH)	126"x94"x98"
POWER	5 HP
COOKIES/Hr	130-150 KG
RUSK/24Hrs	1500-2000 KG
BREAD/25min	528 Pcs
MAX. BAKING AREA	50688 Sq. In
TRAY SIZE	44(13"x18") Per Trolley 44X4 Trolley=176(13"x 18") 88(18"x27") 22X4 Trolley=88(18"x 28")


1925

MODEL	1925
DIMENSIONS (LxWxH)	130"x98"x98"
POWER	5 HP
COOKIES/Hr	175 KG
RUSK/24Hrs	2200 KG
BREAD/25min	594 Pcs
MAX. BAKING AREA	57024 Sq. In
TRAY SIZE	264(12"x18") 198(13"x21")


2200 Four Trolley Model

MODEL	2200
DIMENSIONS (LxWxH)	145"x111"x101"
POWER	10 HP
COOKIES/Hr	200 KG
RUSK/24Hrs	2500 KG
BREAD/25min	704 Pcs
MAX. BAKING AREA	67584 Sq. In
TRAY SIZE	176(16"x24") 176(400x600)mm


2400 Four Trolley Model

MODEL	2400
DIMENSIONS (LxWxH)	152"x118"x112"
POWER	10 HP
COOKIES/Hr	300 KG
RUSK/24Hrs	3000 KG
BREAD/25min	936 Pcs
MAX. BAKING AREA	89856 Sq. In
TRAY SIZE	416(12"x18") 312(13"x21") 208(16"x24")



Pellet Burner



1 Ltr. Diesel	2.5Kg Pellet
1 Ltr. Diesel	5Kg Wood

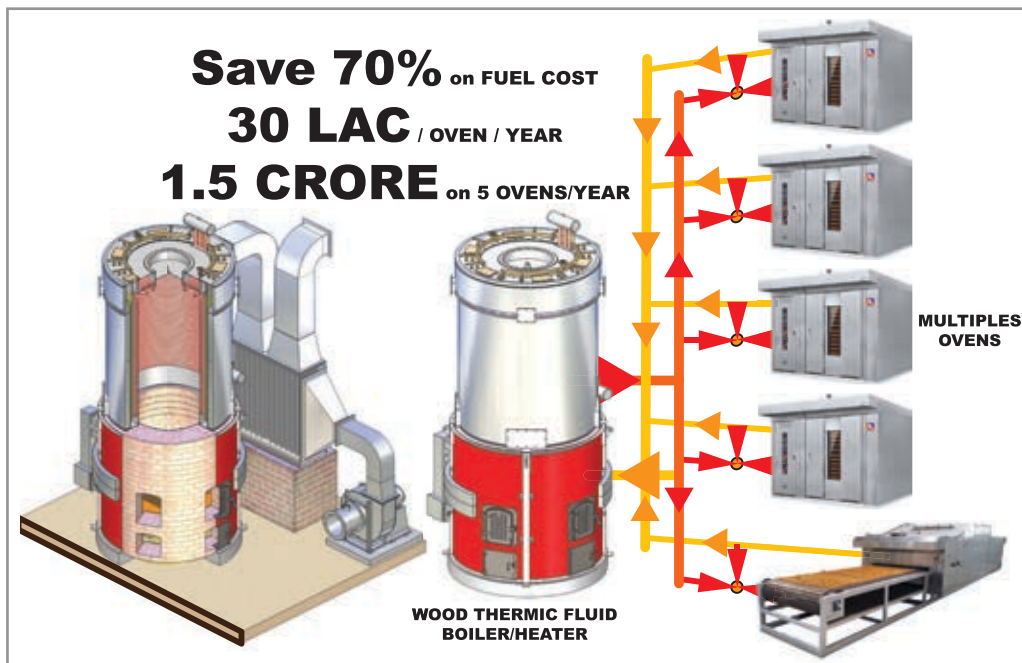


Gas Burner



Diesel Burner

Wood Fire Oven



Trolley

TECHNICAL SPECIFICATION OF OVEN

BURNER	RIELLO MAKE (ITALIAN)
MOTOR	NGEF/ABB/BCH/ROTO MOTIVE 440 VOLTS 50 Hz 3 Phase
ELECTRICAL	L & T / BCH/ABB MAKE
MAXIMUM OPERATING TEMPERATURE	350°C
MATERIAL OF CONSTRUCTION	STAINLESS STEEL/MILD STEEL
THERMOSTAT	DIGITAL TEMPERATURE CONTROLLER
POWER SUPPLY REQUIRED	440 VOLTS 50 Hz 3 PHASE



Multi Trolley Proofer

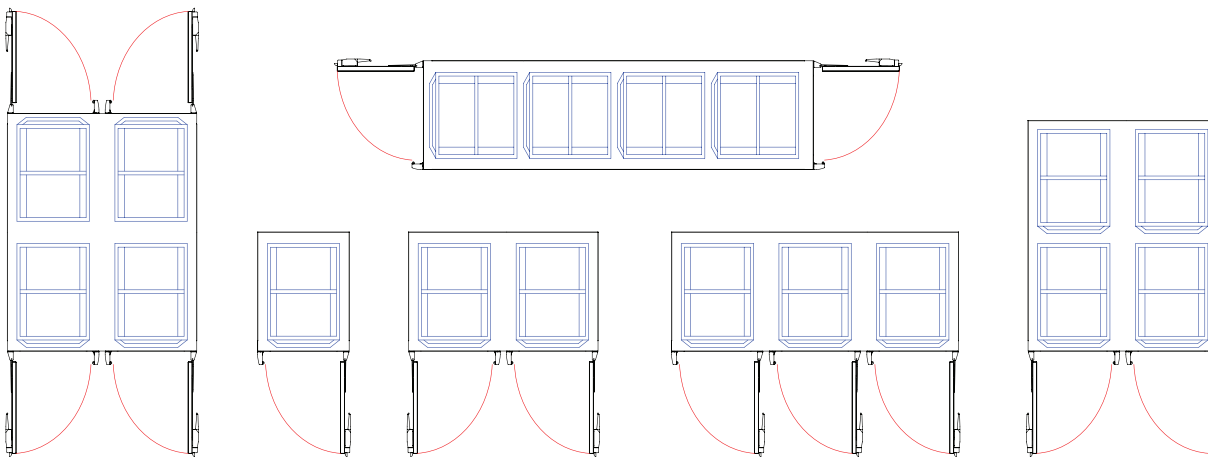


Single Trolley Proofer

BEFORE



AFTER



Pritul's Industrial fully stainless steel proofer is used to ferment dough, after mixing and before baking the products. It adds more shine, denseness and softness to the finished products.

A high capacity proofer has been specially developed for perfect and confirmed even flow of steam throughout the proofing chamber, as is it carefully constructed to supply saturated steam, over double the capacity of the total volume of the proofing chamber.

At the same time, the circulating air picks up the residual moisture on its way through the steam generator.

Once the moisture is deposited on the bakery products it will remain there, as a result the entire steam exposure period runs smoothly and will not be picked up by dry hot air.

It produces shiny and soft products. This is an essential prerequisite to guaranteed quality baked products with optimum baking and smooth glossy upper crust.

TECHNICAL SPECIFICATIONS

MODEL	POWER	VOLTAGE
1 TROLLEY	2 KW	220 V 1 Ph 50 Hz
2 TROLLEY	3 KW	220 V 1 Ph 50 Hz
3 TROLLEY	5 KW	415 V 3 Ph 50 Hz
4 TROLLEY	5-8 KW	415 V 3 Ph 50 Hz
6 TROLLEY	6-10 KW	415 V 3 Ph 50 Hz
8 TROLLEY	6-12 KW	415 V 3 Ph 50 Hz
More..	NA	415 V 3 Ph 50 Hz

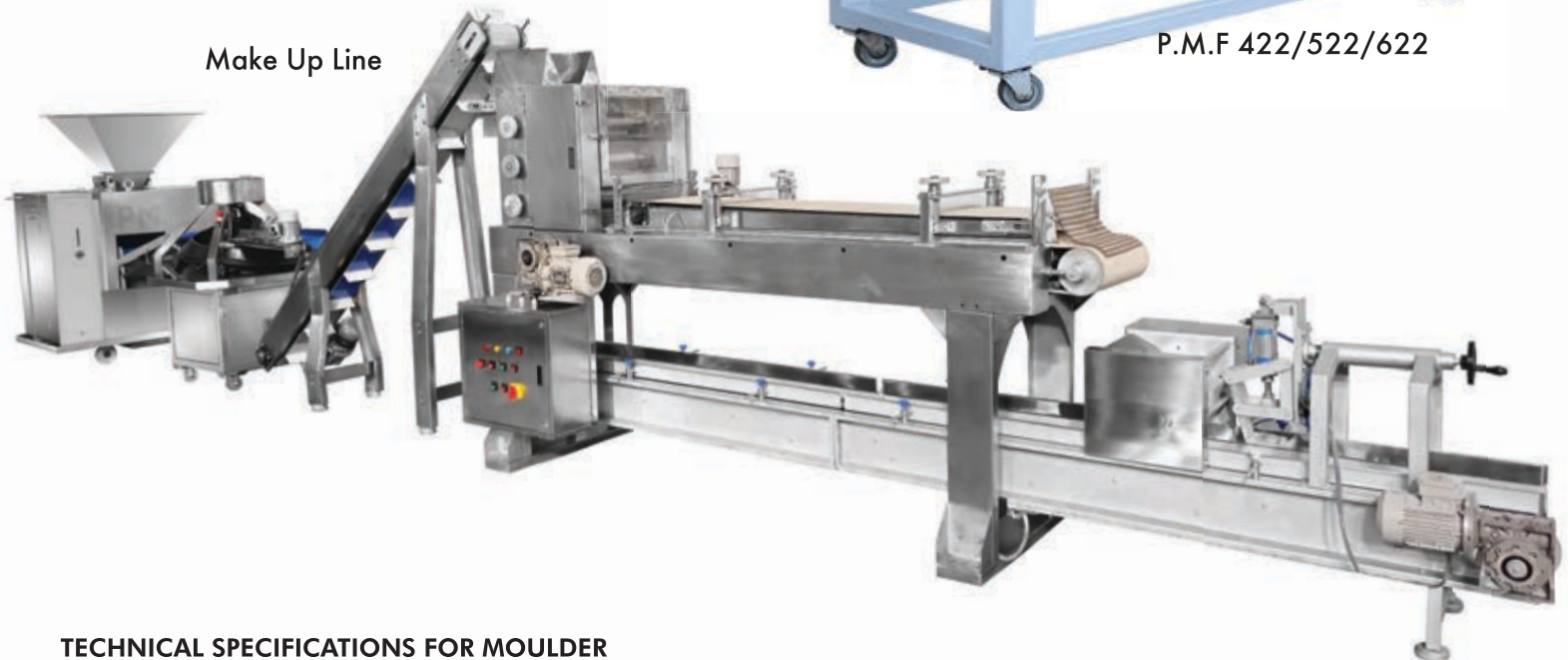


P.M.F 738

Pritul branded long formation machine with its renewed designing. Thanks to its special devices which are designed for the formation of the paste to any desired shape. It forms the paste like a staff by the help of roller and pads. Thanks to its highly consistant, long life conveyor band and adjustable roller group, it can process the paste to any form. Solo and double padded, two or four balled, there are four different models. The surfaces in contact with the paste and its hood are made of stainless steel.



P.M.F 422/522/622



Make Up Line

TECHNICAL SPECIFICATIONS FOR MOULDER

MODEL	ROLLER	BELT WIDTH (mm)	WEIGHT RANGE (Gm.)		CAPACITY (Pc/ Hr)*	POWER	DIMENSIONS
			min	max			
PMF-422	4	400	150	800	1000-2000	.75HP	100"x26"x38"
PMF-522	4	500	150	800	1000- 2000	1HP	100"*30"*38"
PMF-622	4	600	150	900	1000- 2000	1.5HP	100"*34"*38"
PMF-738	6	500	150	1200	2000- 4000	4HP	150"*42"*70"



Dough Divider 2/3/4 Pocket



Dough Divider 5 Pocket



Dough Divider 1 Pocket

TECHNICAL SPECIFICATIONS FOR DIVIDER

MODEL	POCKET	WEIGHT RANGE (Gm.)		CAPACITY (Pc/Hr)*		POWER	DIMENSIONS	Conveyor
		min	max	min	max			
PMDD-100	1	200	800	800	1200	2 HP	55"x38"x60"	42"
PMDD-200	2	200	800	800	2400	2 HP	60"x43"x74"	42"
	3	100	450	1200	3600			
PMDD-300	4	50	250	1600	4800	3 HP	74"x43"x75"	42"
	3	200	800	1200	3000			
	4	120	450	1600	4800			
	5	50	250	2000	6000	3 HP	74"x43"x75"	42"
	6	40	130	2500	7000	3 HP	74"x43"x75"	42"
PMDD-500	5	150	900	2000	5000	5 HP	80"x51"x75"	42"
Bun Divider 200	4	50	250	1600	4800	2 HP	60"x43"x74"	42"
Bun Divider 300	6	40	130	2500	7000	3 HP	74"x43"x75"	42"

Pritul branded roll out dough machine provides the paste to get desired round formation, thanks to its adjustable leafs and the swivel conic for the pastes coming from the divider scale. With its alluminium tefloned and air blower options, it has different and advanced designs.

TECHNICAL SPECIFICATIONS FOR ROUNDER

Model	PMR 5011
DIMENSIONS	40"x40"x60"
Width (mm)	1000
Depth (mm)	1000
Height (mm)	1600
Capacity(Pcs/Hr)	1500-2000
Rounding range (Gms)	50-1100
Net Weight (Kg)	200
Power Load (Kw)	0.75





H.S.S + O.C



Bun Slicer



M.Hi.S.S



Slicer Blades Hook



Slicer Blades



M.S.S



T.T.S



Air Bagger

TECHNICAL SPECIFICATIONS FOR HIGH SPEED SLICER

MODEL	OUTPUT	LENGTH OF BREAD	BREADS/ Hr	POWER	BODY MATERIAL	DIMEN- SIONS	OC (OUTPUT CONVEYOR
HIGH SPEED SLICER -18"	TABLE	300-450 mm	1500-3000	3.25 HP	SS / MS	94"x40"x55"	
HIGH SPEED SLICER -18"+OC	CONVEYOR	300-450 mm	1500-3000	3.25 HP	SS / MS	94"x40"x55"	3-Feet OR As per requirement
HIGH SPEED SLICER -13"	TABLE	200-335 mm	1500-3000	3.25 HP	SS / MS	93"x32"x58"	
HIGH SPEED SLICER -13"+OC	CONVEYOR	200-335 mm	1500-3000	3.25 HP	SS / MS	93"x32"x58"	3-Feet OR As per requirement
MEDIUM HI SPEED SLICER -13"	CONVEYOR	150-335 mm	1000-1500	2.25 HP	SS / MS	94"*32"*46"	3-Feet OR As per requirement
MEDIUM SPEED SLICER -13"	TABLE	150-335 mm	800-1200	2 HP	SS / MS	70"*53"*33"	
TABLE TOP SLICER	TABLE	150-375 mm	250	0.5 HP	SS + MS	30"x22"x26"	
BUN SLICER	TABLE	105 x 50 mm	3000	0.5 HP	SS + MS	32"x15"x18"	
AIR BAGGER	TABLE	130 x 400 mm	1200	0.8 HP	SS + MS	32"x15"x18"	Adjustable product guides, 4" to 12" wide



HSS 24" with OC



Band Slicer



Pritul's Rusk Panning with High Speed Slicer is to eliminate highly skilled manual operation into simple automatic operation. It has PLC controlled panel with touch screen. Servo controlled tray feeding system. It can be attached with High Speed Slicer. It has 40-60 strokes per minute. It has panning capacity of 300-500 trays per hour. It is designed for panning single or double trays simultaneously. It is compact in size only requires 3 sq. meters additionally with slicer. It consume low power only 1 Kw/ Hr. Also don't require compressed air for stroke. It is definitely a revolutionary product in market to help Rusk Plant eliminate manual tedious panning operation into simple automatic machine. Trays to be used should be straight, flat, with edge bend maximum- 25mm. Panning Machine available in various configuration as per customer requirements.

TECHNICAL SPECIFICATIONS

LENGTH OF LOAF	200mm - 325mm
SLICING CAPACITY	1500 - 3000 Loafs/Hr
POWER LOAD	2.5 Kw

TRAY SIZE	12"x18", 13"x18", 15"x15", 16"x24, 18x27"
CAPACITY	300 - 900 Trays/Hr
POWER LOAD	1 Kw
DIMENSION	193"X73"X33"



CDPM-4



CDPM-5



CDPM-6

Long Multi Layer	Multi Layer	Long Rotary	Long Stationary	Rotary	Stationary
					
					
					
					

- Computerized machine for the automatic forming and dosing on trays of liquid, dense and hard dough.
- The computer can store various programs which makes products changeover simple and quick.
- The easy adjustment of the parameters of each program facilitates the operator in creating biscuits according to his fantasy.
- Wire cutting device permits the production of short pastry type cookies and similar from hard dough (optional).
- The machine is constructed in stainless steel & food grade anticordal aluminum.
- The low height of the hopper enables easy access for loading the dough into the hopper.
- Provision for easy dis-assembling of the parts which are in contact with dough, for quick & thorough cleaning.



DOUBLE HOPPER COOKIES MACHINE





CDDPM-7



CDDPM-8



CDDPM-9

TECHNICAL SPECIFICATIONS COOKIES DROP

Model	Drops/Row	Tray Width	Production Capacity/Hr	Power Load	Dimensions
CDDPM-4	4	10" (250 mm)	40-50 Kg	2.0 Kw	55"x38"x67"
CDDPM-5	5	12" (300 mm)	50-70 Kg	2.0 Kw	55"x38"x67"
CDDPM-6	6	16" (400 mm)	100-120 Kg	2.5 Kw	55"x43"x67"
CDDPM-7	7	18" (450 mm)	120-150 Kg	2.5 Kw	55"x43"x67"
CDDPM-8	8	20" (500 mm)	150-180 Kg	3.0 Kw	55"x48"x67"
CDDPM-9	9	24" (600 mm)	180-200 Kg	3.0 Kw	55"x48"x67"



TECHNICAL SPECIFICATIONS CUP CAKE

Drops/Row	Drops/Row	Tray Width	Production Capacity/Hr	Power Load	Dimensions
CAKE DROP 10"	2-4	10" (250 mm)	40-80 Kg	2.5 Kw	55"x38"x67"
CAKE DROP 12"	3-5	12" (300 mm)	50-100 Kg	2.5 Kw	55"x38"x67"
CAKE DROP 16"	3-6	16" (400 mm)	100-160 Kg	2.5 Kw	55"x43"x67"
CAKE DROP 18"	4-7	18" (450 mm)	120-250 Kg	2.5 Kw	55"x43"x67"
CAKE DROP 20"	5-8	20" (500 mm)	150-270 Kg	3.0 Kw	55"x48"x67"
CAKE DROP 24"	5-9	24" (600 mm)	180-300 Kg	3.0 Kw	55"x48"x67"



CAKE DROP 10"/12"



CAKE DROP 16"/18"



CAKE DROP 20"



CAKE DROP 24"



PLM-400

PLM-10



PLM-20



PLM-30



PLM - TWIN ARM



PLM-25



PLM-50



PLM-90



PLM-140



Accessories



For Cookies



For Cake



Scraper



Bowl

TECHNICAL SPECIFICATIONS

Model	Dry Flour Capacity	Total Dough Capacity	Power Load	Dimensions
IPLM-10	1 Kg	2 Kg	1 HP	18"x16"x25"
IPLM-20	2 Kg	4 Kg	1.5 HP	23"x21"x31"
IPLM-30	3 Kg	6 Kg	2 HP	28"x26"x45"
PLM-25	4 Kg	8 Kg	2 HP	40"x38"x55"
PLM-50	8 Kg	16 Kg	3 HP	46"x40"x69"
PLM-90	15 Kg	30 Kg	5 HP	52"x50"x72"
PLM-140	25 Kg	50 Kg	7.5 HP	52"x56"x86"
PLM- 400	75 Kg	150 Kg	50 HP	96"x56"x102"



PMS 600



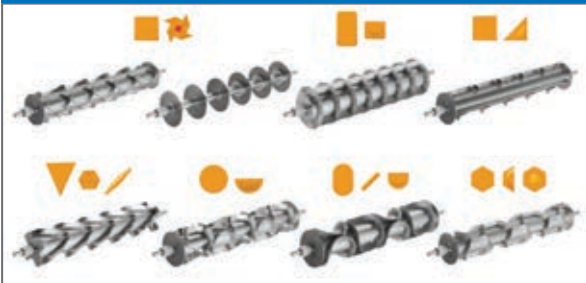
PMS 650



Sheeter with Cutter



Cutter Rollers & Shapes



Cutter Roller Attachment



Our Sheeter machine is functional, sturdy and easy to use. It is a versatile reliable piece of equipment which will adapt to the work requirements of small and medium productions. The materials used and minimum maintenance required for optimum results make our puff pastry machine a valuable asset to your confectionery shop.

TECHNICAL SPECIFICATIONS

Model	PMS-600	PMS-650
Working Width	600 mm	630 mm
Conveyer Table Length	1400 mm	1190 mm
Gap between Rollers	0.3-40 mm	0.3-40 mm
Roller Size	80 mm	88 mm
Belt Size	600 W x 2900 L	630 W x 2400 L
Dimension	3100 W x 1030 D x 1160 H	2950 W x 1010 D x 1300 H
Power	0.75 Kw	0.75 Kw
Weight	230 Kg	240 Kg

TECHNICAL SPECIFICATIONS AUTOMATIC CROISSANT MACHINE

Model	AUTOMATIC CROISSANT MACHINE
Working Width	540mm-900mm
Length of Machine Belt	2050 mm
Length of Curling Unit	1185
Belt width	540mm-900mm
Belt Length	1185mm
Power	2 HP
Weight	230 Kg





How does it work

1. Preparation, proofing the dough

The recipe largely decides the result of the end product. The ingredients and additives are composed and based on the traditional baking process. Successful introduction of Vacuum Cooling and Baking may require an adaption of the recipe.

2. Baking, time and temperature

The traditional baking temperature time is the second step in the process. Once pressure of air is reduced, this brings down the boiling point of water. In the Vacuum Cooling and Baking process the boiling temperature is reduced to just several degrees Celsius which influences the speed of the baking process and allows manipulation of the moisture and stability of the product. The baking time is reduced significantly.

3. Cooling down the product

When produced under Vacuum, the traditional cooling time of the product is diminished. In industrial bakeries, spiral cooling towers can be replaced by Vacuum Chambers just 10% of their size. The cooling time for traditional bread production comes down from ca 120 min to just 3 minutes. Not only does this bring substantial savings to the production time and improvement of the capacity, it also dramatically reduces the contamination phase, resulting in a much lower contamination and at the same time impressive extension of the shelf life.

4. Finish

The production time has been reduced significantly and the product quality has been improved on many aspects. The product is now ready for packaging, shipment and consumption.

Advantages

The principle of Vacuum Cooling and Baking is based on mastering the conditions under vacuum. If pressure is lowered, the boiling point comes down and can be reduced to just 7 degrees Celsius. This effects the baking process which can be controlled in detail.

Space

A Vacuum Cooling System requires less space. In continuous production

the space reduction can be up to 90%

Energy

Subsequently the time-reduction has a substantial impact on the energy consumption, varying on the individual situation.

Ingredients

Because of the effects of Vacuum Cooling and Baking on volume and the stability of the product and the reduction of the contamination. The composition allows a reduction of ingredients and additives.

Production time

The production time is reduced up to 40% depending on the product.

Money

All the mentioned savings have a serious financial impact, depending on the individual situation.

Product Advantages

The product can be accurately manipulated leading to:

Extension of the Shelf Life

Due to the rapid cooling of the product in the Vacuum Cooling and Baking process, the contamination phase -temperature in which the cell division takes place every 6 minutes-, is reduced to approximately 3 minutes. The product is healthier and the shelf life is extended up to 30%.

Product Capacity

Due to the reduction on production space and time, production capacity is increased substantially.

Product Volume

Increased volume of the cooled product
Increased texture of the product
Increased stability of the product

Product Appearance

More intensive coloring
Balanced and equal product surface
More attractive overall product appearance

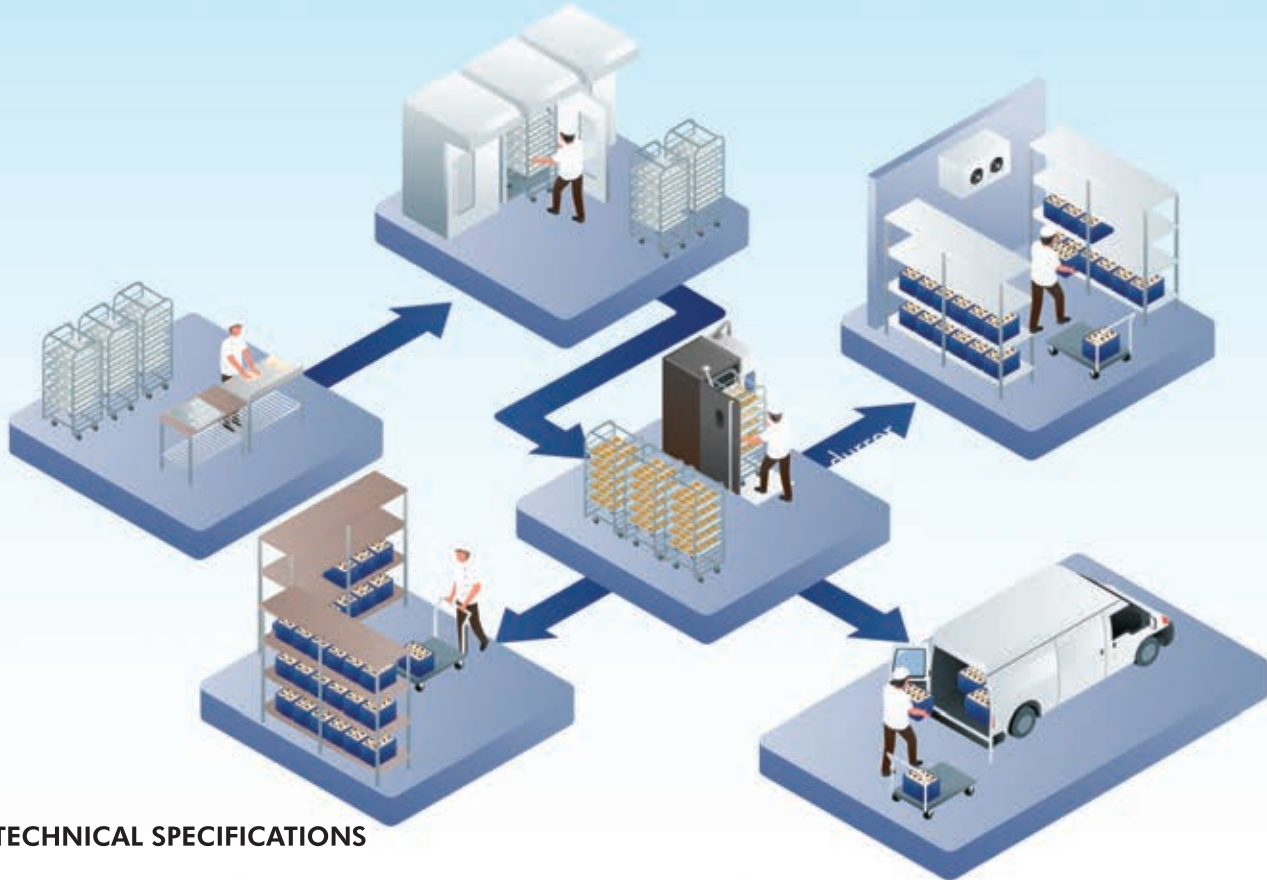
Product Composition and Flavour

Reduced loss of moisture
Higher degree of starch gelatinization
Possible reduction of preservatives
Reduction of acrylamide
Better taste

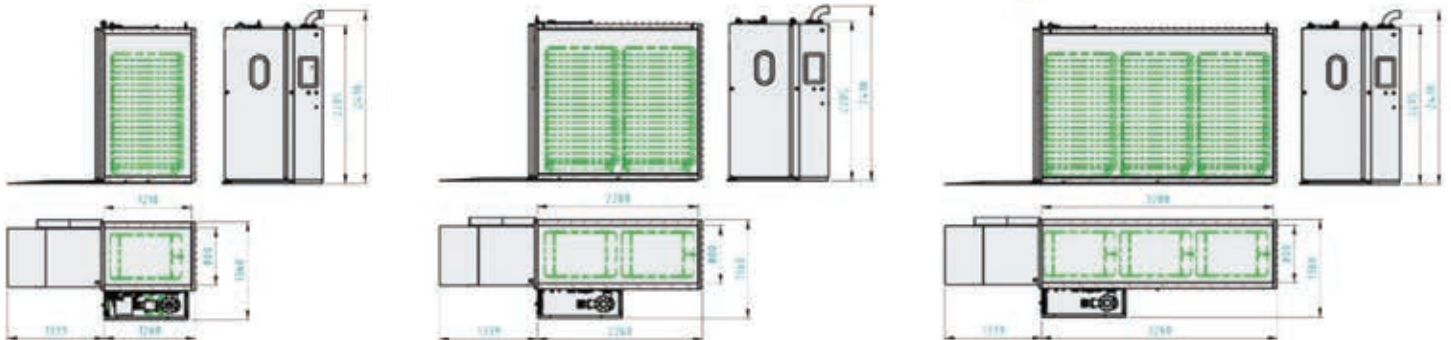


IMPORTANT BENEFITS

- Excellent price-performance ratio
- Built for highest quality and hygiene requirements
- Process reliability / pulsating
- Latest and most efficient pump technology
- Minimal space requirements thanks to modular concept
- Simple and intuitive input and configuration via large HD touch display terminal
- Interface to higher-level control systems (Industry 4.0)
- Remote maintenance via Internet connection to VPN router
- Pre- and Aftersales Services



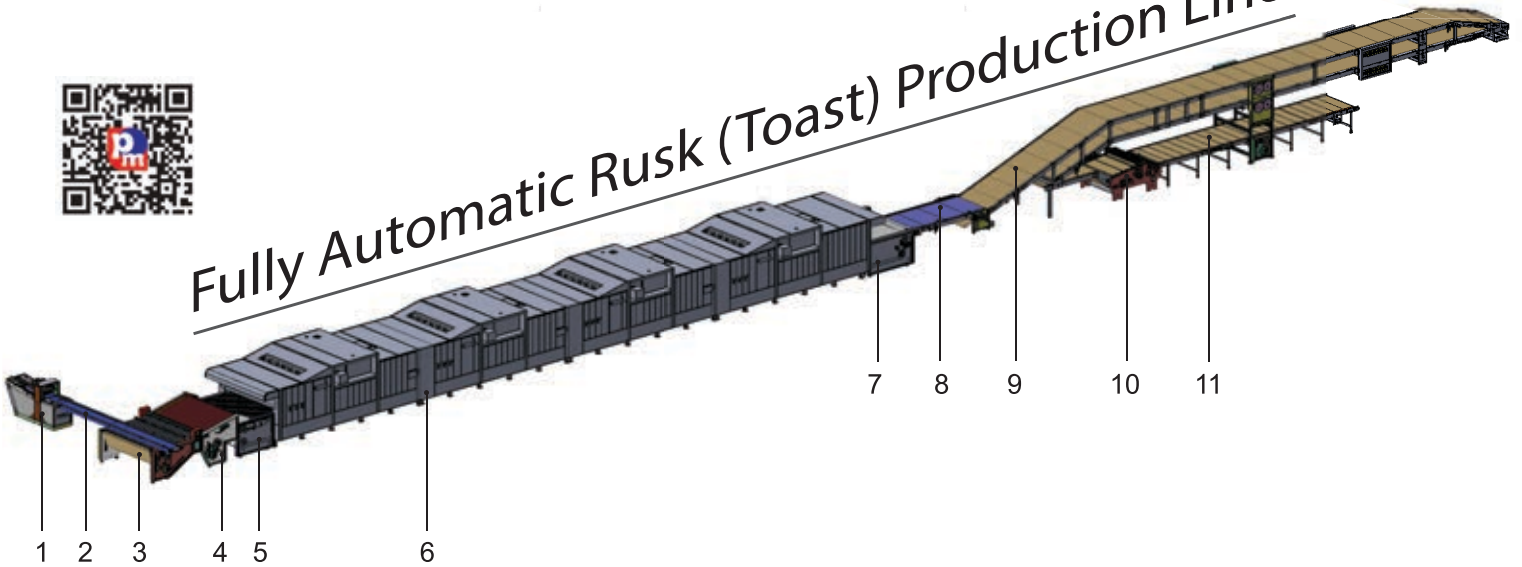
TECHNICAL SPECIFICATIONS



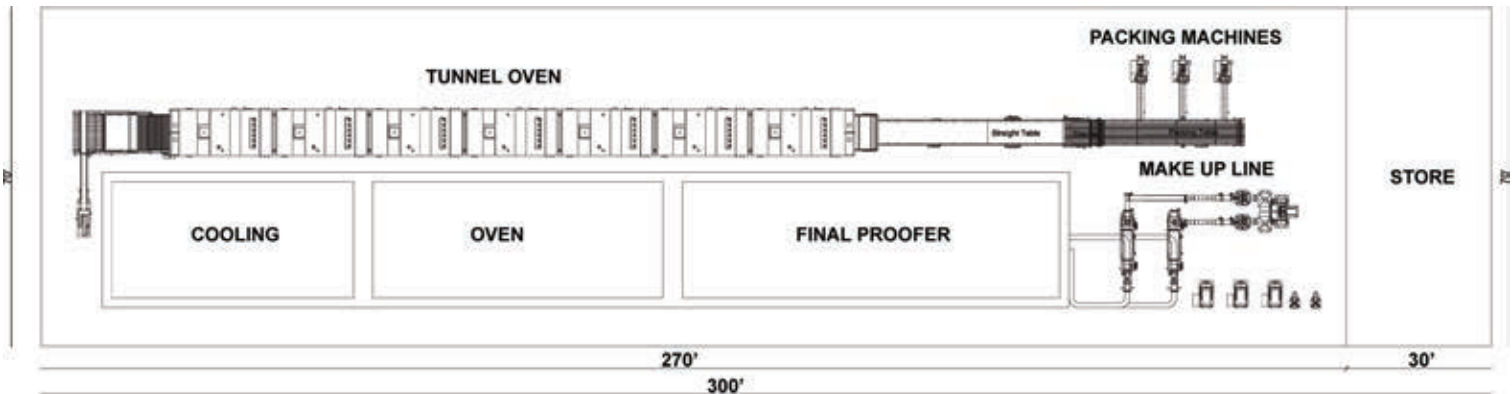
CAPACITY	1,2,4 TROLLEY
POWER	10,15,20 HP
VOLTAGE	440V 3Ph 50Hz
COOLING TIME	10-15 Min.
BODY MATERIAL TYPE	S.S & M.S
OPERATION MODE	PLC CONTROLLED (DELTA)
MOTOR	BONFIGLIOLI/ABB/ROTOMOTIVE
ELECTRICAL PARTS	BCH/ABB/SIEMENS/L&T/DELTA



Fully Automatic Rusk (Toast) Production Line



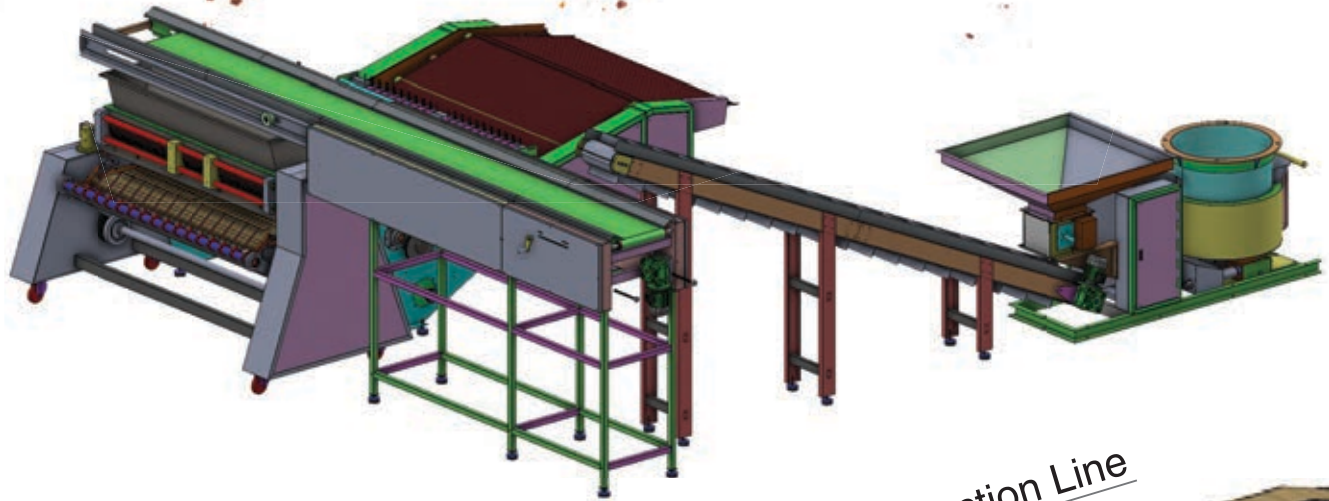
1. High Speed Slicer.
2. Slicer Conveyor For Panning.
3. Rusk Panning Machine.
4. Panning Conveyor.
5. Oven Input Conveyor.
6. Tunnel Convection Oven. (Indirect Fire)
7. Oven Output Conveyor.
8. Straight Cooling Conveyor.
9. Z Cooling Conveyor.
10. Rusk Stacker.
11. Stacker Conveyor for Packing Machines.



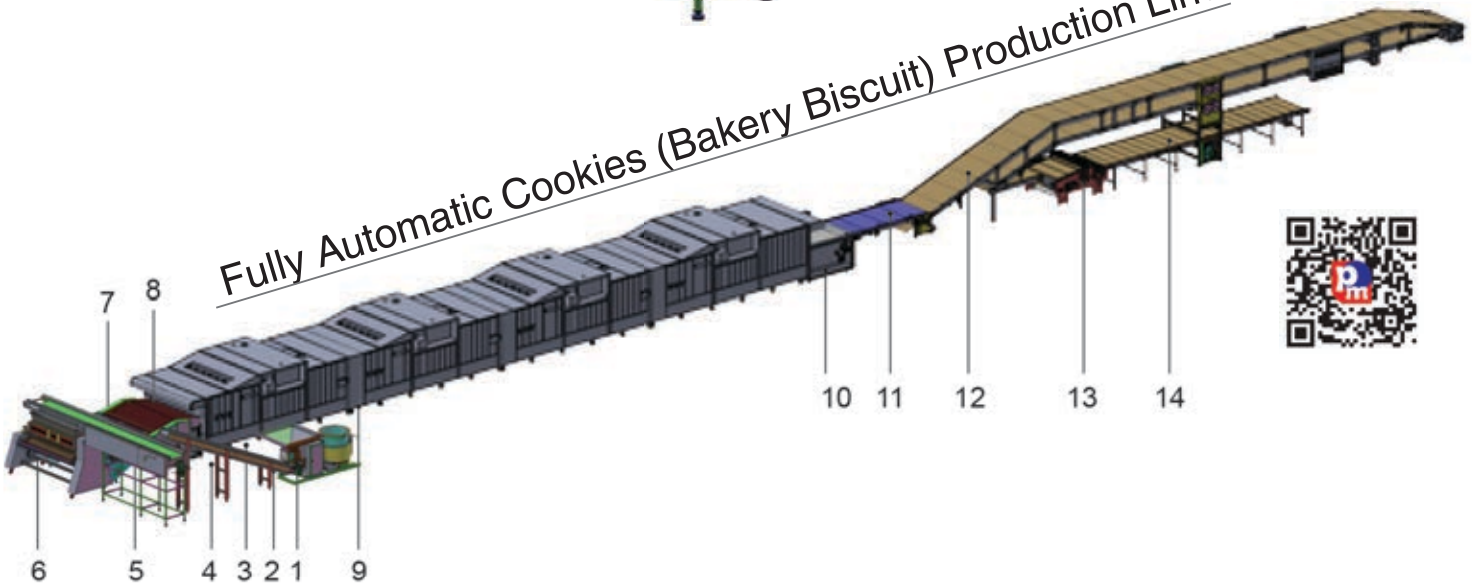
TECHNICAL SPECIFICATIONS RUSK LINE

OVEN WITH	4,5,6,7,8,9,10 (In Feet)
LENGTH	40-200 (In Feet) & More
POWER	25-100 HP
VOLTAGE	440V 3Ph 50Hz
BODY MATERIAL TYPE	S.S & M.S
FUEL	Diesel, Gas, Pellet, Thermo Oil
MOTOR	BONFIGLIOLI/ABB/ROTOMOTIVE
ELECTRICAL PARTS	BCH/ABB/SIEMENS/L&T/DELTA
PRODUCTION CAPACITY	3-30 Tons (Approx. per day)





Fully Automatic Cookies (Bakery Biscuit) Production Line



- 1. Planetary Mixer Bowl 400 Lts.
- 2. Bowl Tilter.
- 3. Dough Chunker.
- 4. Lifting Conveyour.
- 5. Reciprocating Conveyour.
- 6. Wire Cut Drooping Machine 30 Nz
- 7. Cookie Laying Conveyour.

- 8. Oven Input Conveyour.
- 9. Tunnel Convection Oven. (Indirect Fire)
- 10. Oven Output Conveyour.
- 11. Stright Cooling Conveyour.
- 12. Z Coolina Conveyour.
- 13. Cookies Stacker.
- 14. Stacker Conveyour for Packing Machines.

TECHNICAL SPECIFICATIONS BAKERY BISCUITE (COOKIES) LINE

OVEN WITH	4,5,6 (In Feet)
LENGTH	40-200 (In Feet) & More
POWER	25-100 HP
VOLTAGE	440V 3Ph 50Hz
BODY MATERIAL TYPE	S.S & M.S
FUEL	Diesel, Gas, Pellet, Thermo Oil
MOTOR	BONFIGLIOLI/ABB/ROTOMOTIVE
ELECTRICAL PARTS	BCH/ABB/SIEMENS/L&T/DELTA
PRODUCTION CAPACITY	3-30 Tons (Approx. per day)



Sugar Grinder

Production Capacity	100-400Kg	Per/hr _(approx.)		
Power Load	1.5 H.P	2.0	3.0	5.0
Material of Construction (MOC)	SS			



Flour Sifter

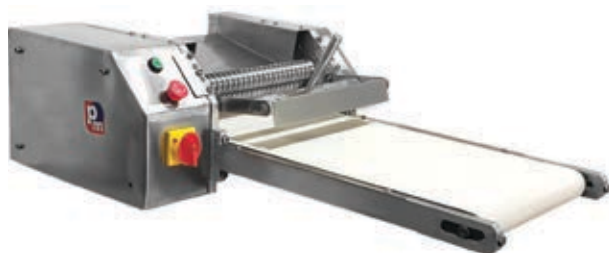
Production Capacity	1000Kg/Hour
Power Load	1.5 H.P
Material of Construction (MOC)	SS



**Double Colour
Cookie Machine**



Cake Machine



Bread Stick Machine

Size	4-24mm
Production Capacity	25Kg/Hr. Approx.
Power Load	1H.P



Cake & Bun Slicer

DONUT MACHINE



Automated Donut Maker for Standard size Donuts. Capacity 37 Dozen/Hour, Electric.


This donut maker produces high quality, well formed cake donuts right out of the box, and makes excellent raised donuts with a few accessories. Capacity is approximately 37 dozen per hour. With a mini donut conversion kit, you can make both full size and mini donuts. The mark II is compatible with the Insider Ventless Cabinet.

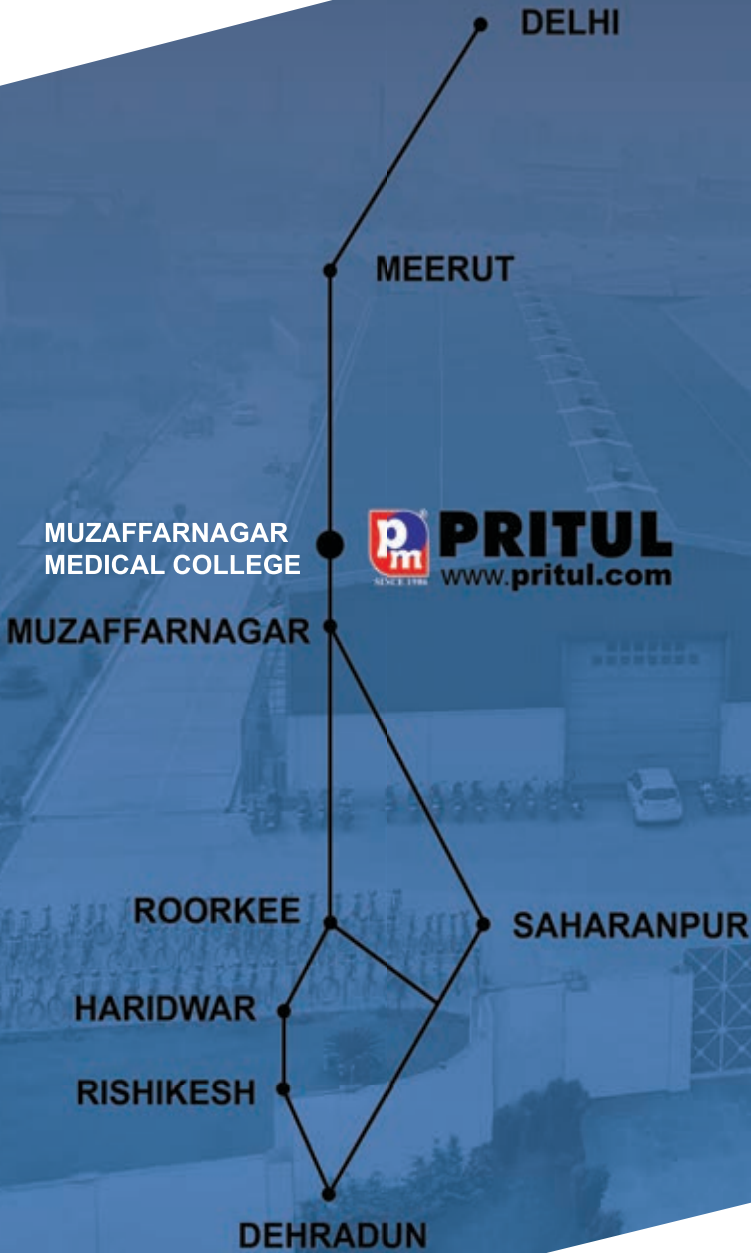
- All electric donut machine, capacity approximately 37 dozen standard size donuts per hour
- Deposits 2 standard donuts per conveyor row. A Half-Speed Switch can cut output to 1 per row
- Make Consistent, Well Rounded Cakes donuts with synchronized cake donut depositors
- Dial with generous range - For adjusting size of donut
- Speed is adjustable by dial on control panel
- Outfeed belt dispenses donuts into collection device such as Roto-Cooler
- Heavy duty elements which tilt upward when Cleaning
- High temperature shut-down switch
- Hopper, plunger, conveyor, and kettle are all for easy cleaning
- 1-9/16 inch Plain Plunger for Ring Donuts

PAPER CUP MACHINE



TECHNICAL SPECIFICATIONS

MODEL	PCM-2000					
	70-80 Pcs - Per Minute					
	33MM	35MM	38MM	40MM	45MM	52MM
	30ML	40ML	60ML	65ML	65ML	140ML
	40ML	50ML	80ML	95ML	90ML	150ML
	50ML	60ML			150ML	170ML
				170ML	250ML	
	AND ALL SIZE ICECREAM CUPS					
Required Paper	177-205 GSM. SINGLE SIDE COATING					
Electrical Supply	220V / 440V, 50 Hz					
Power Load	4 KW.					
Machine Weight	1600 KG.					
Machine Dimension	2050 (L) x 1050 (W) x 1600 (H)					



Unit:
F-4-5 & O-1, U.P.S.I.D.C. Begraipur,
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(U.P.) India

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Google Map

* All Machine Production Capacity are Approximate.
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