

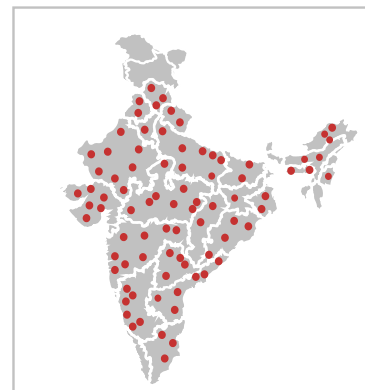
■ Global Presence



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  
 AFGHANISTAN  
 AUSTRALIA  
 BANGLADESH  
 BHUTAN  
 BURUNDI



**Dynamech Engineers**

*ENGINEERING SNACKS.....*

37-B, Sector C, Sanwer Road  
 Industrial Area, Indore  
 214, Palsikar Colony, Indore  
 Madhya Pradesh, India. 452007  
 Phone: 91-731-4036004  
 Cell: 98930-78979

E-mail: [business@dynamechengineers.com](mailto:business@dynamechengineers.com)  
 Visit us at: [www.dynamechengineers.com](http://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](http://www.dynamechengineers.com)

## ■ 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.**

## ■ Infrastructure

**To Fulfil the commitment to our customer to deliver the product and services at the promised time retaining the best Quality,we have enough engineers and staffs in accounts, logistics' & other related divisions.we have four production units covering total area of across 50000 sq. Ft with sophisticated and heavy duty machine Equipments.**

## ■ Director's Message



### MANOHAR Mirchandani

A Visionary, Dreamer and the Founding Father of Dynamech Engineering, his industrious spirit to enterprise his dream into a resounding success has made him the stalwart of Food Production Industry. He has been a disruptive innovator of the industry at a time when it was not even a buzzword.Even today at a ripe age beyond 60, his gutsy enthusiasm and grit to constantly reinvent and innovate fuels the business endeavours of the company.

## ■ Team



### Ravi Mirchandani

He is the First believer and the Torch Bearer of Dynamech Engineering. Like Father-Like Son, his business acumen and his charm are matched only by his prudent wisdom of the industry.His simple yet influential part in taking company further ahead and his ingenuity fuels the global exponential expansion of Dynamech Engineers..

### Sameeksha Mirchandani

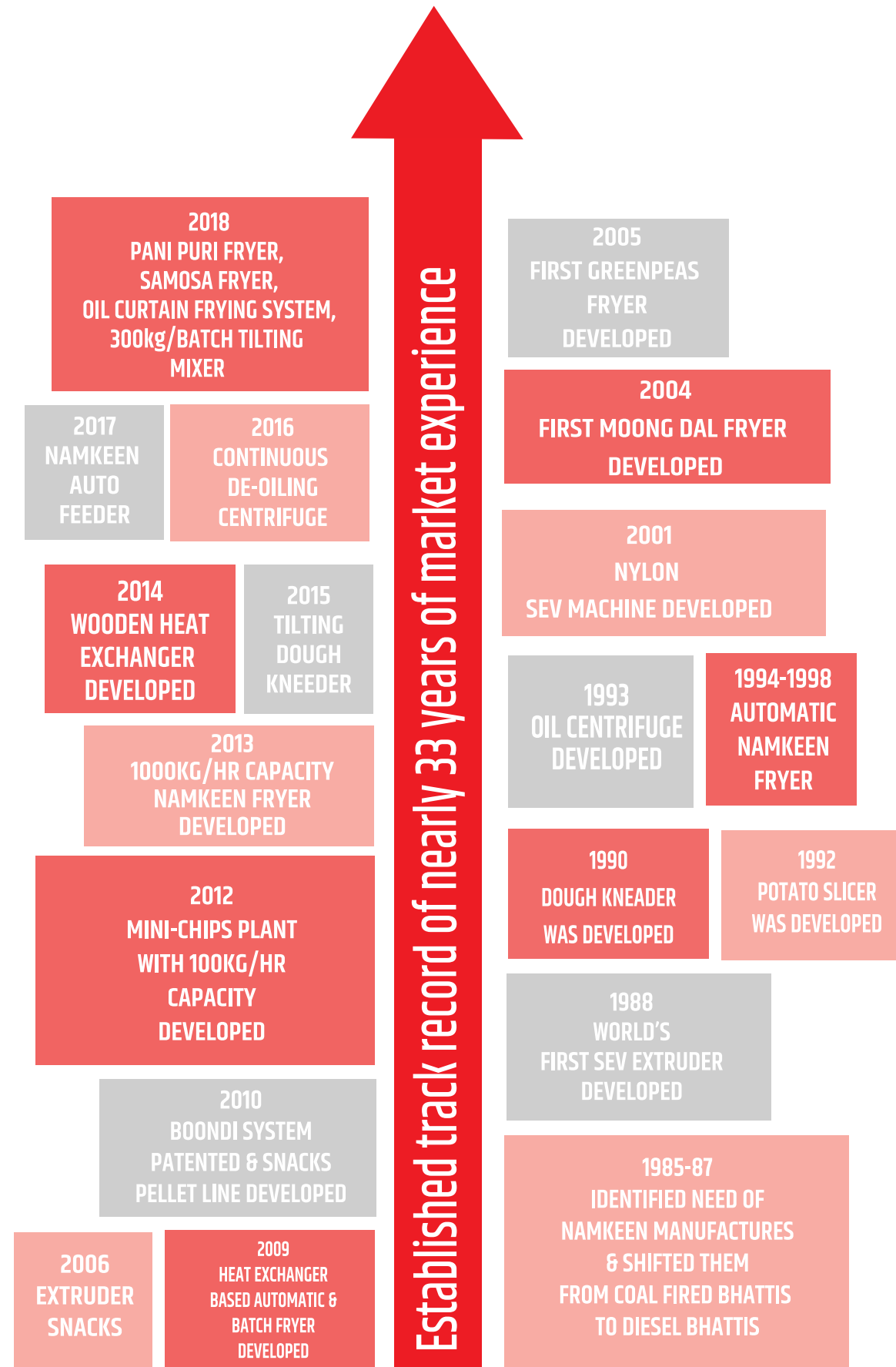
The First Lady of Dynamech Engineers is the heart and hearth of our company. Her selfless efforts and contribution to the company is unmatched, and ever since she became an integral part of the Dynamech Family in 2006, her production acumen has made Dynamech Engineers more efficient than ever before

### Rahul Mirchandani

The Upcoming Legend of Tomorrow is a maestro of Management, Finance, Accounts, Marketing and Customer Relations. With the fresh and innovative ideas he brings to the table, her has the heart and mind of a visionary, fostered by Mr. Manohar Mirchandani and ignited by Mr. Ravi Mirchandani



Established track record of nearly 33 years of market experience



# CLIENTELE



## DELHI/ NCR & NORTHERN STATES

BABAJI NAMKEEN, DELHI  
DELHI FLOUR MILLS, GHAZIABAD (CRAX)  
HALDIRAM MANUFACTURING LTD, DELHI  
HALDIRAM SNACKS LTD, NOIDA  
BIKANERWALA 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  
BANSAL SWEETS, AMRITSAR  
DEWZ INDUSTRIES, SRINAGAR

## UTTAR PRADESH

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

## GUJARAT

VIJAY CHAWNA AND SWEETS, AHMEDABAD  
RAMJI DAMODAR BHAIJIWALA, SURAT  
SATKAR STORES, PATAN  
AMRUT FARSAN, ANAND

KANIYA CHAVANA, NADIAD  
BALARAK ENTERPRISE, KAPADVANJ  
LAXMI CHAVANA, KAPADVANJ  
AMIT FOOD PRODUCTS, NADIAD  
KHANDELWAL PRODUCT, DAHOD  
RADHE GRUH UDYOG, RAJKOT  
AWADH FOOD PRODUCTS, RAJKOT  
JABSONS FOODS, BHARUCH  
EURO AGRO INDIA FRESH FOODS PVT LTD, SURAT  
REAL FOODS, NADIAD

## RAJASTHAN

AMUL NAMKEEN, UDAIPUR  
AGRAWAL NAMKEEN, UDAIPUR  
JAIN NAMKEEN, AJMER  
BIKAJI FOODS INTERNATIONAL LTD, BIKANER  
BHIKARAM CHANDMAL, BIKANER  
SETHIA FOODS, BIKANER  
KUBER NAMKEEN, BIKANER  
KHANDELWAL FOODS, ALWAR  
AJAB GAJAB NAMKEEN, JAIPUR  
NANAJI NAMKEEN, SIKAR  
BENGALI BABA, PALI

## MAHARASTRA

JANTA SNACK FOODS P LTD, MUMBAI  
RAGHUVANSHI EXPORTS, MUMBAI  
SANJAY FOODS, MUMBAI  
JOY ENTERPRISE, AHMEDNAGAR  
JAY LAXMI WAFER, PUNE  
PARIKH FOODS, KOLHAPUR  
SAMNA FARSAN, BEED  
RAMSONS FARSAN, ULHASNAGAR  
LALSONS FARSAN, ULHASNAGAR  
PRATEEK FARSAN, BARAMATI  
DEVKA AGRO, NANDURBAR  
KRISHNA SNACKS, DHULIA  
DIAMOND NAMKEEN, DHULIA  
SUGOKI FARSAN, JALGAON  
BM BAKERY, YAVATMAL  
RK TRADERS, NANDED  
MAHAKALI NAMKEEN, NAGPUR  
INDORE NAMKEEN, NAGPUR

HALDIRAM FOOD INTERNATIONAL, NAGPUR  
CHHEDA SPECIALITIES, MUMBAI  
RATHI INTERNATIONAL, NAGPUR

## MADHYA PRADESH & CHATTISGARH

AKASH NAMKEEN, INDORE  
PRAKASH NAMKEEN, INDORE  
PAKVAN NAMKEEN, INDORE  
SHANKAR NAMKEEN, INDORE  
AJAY SNACKS, INDORE  
DURGA NAMKEEN, INDORE  
KUNDAN NAMKEEN, BHOPAL  
LAJAWAB NAMKEEN, BHOPAL  
RATLAMI NAMKEEN, UJJAIN  
ANMOL NAMKEEN, JABALPUR  
RAVI FOODS, TIKAMGARH  
SANGEETA NAMKEEN, TIKAMGARH  
RK INDUSTRY, SAGAR  
LAKHAN NAMKEEN, SAGAR  
GUJRAT NAMKEEN, DAMOH  
GUPTA NAMKEEN, RAIGARH  
GANPATI NAMKEEN, MAHASAMUND  
RAJ BHUJIA, RAJNANDGAON  
SUKHRAM NAMKEEN, RAIPUR  
SUNIL NAMKEEN, DHAMTARI  
MAHESH NAMKEEN, ITARSI

## WEST BENGAL & EASTERN STATES

SWISSYUM FOODS, KOLKATA  
LAXMI CHANACHUR, HOWRAH  
ABHINAV FOODS, KOLKATA  
STANDARD FOOD PRODUCTS, KAKINARA  
MAA TARA CHANACHUR, NALHATI  
GOPAL NAMKEEN, SILIGURI  
AMARDEEP & SONS, SILIGURI  
BHAGWATI TRADING, SILIGURI  
RAMKRISHNA FOOD, BEHRAMPUR  
JAGADATRI CHANACHUR, BEHRAMPUR  
SONA FOODS, AZIMGANJ  
RADHA CHANACHUR, JIJGANJ  
GATTANI INDUSTRIES, JORHAT  
ABHINAV FOODS, TINSUKHIA  
CHITTHOR CHANACHUR, GUWAHATI

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

## SOUTHERN STATES

JAYA & CO, HYDERABAD  
FUNNY SNACKS, VIJAYWADA  
NAGA SAI SWAGRAHA, TENALI  
MISHRA PEDA, DHARWAD  
GRIHINI INDUSTRIES, HUBLI  
AKS FOODS PRODUCTS, HUBLI  
BEST BANGLORE IYENGAR BAKERY, KARIKAL  
TAMIL ENNAI PALAGHRM, MADURAI  
BALAJI TRADING, CHENNAI  
BISMI FOODS, KERELA  
GOOD FOOD COMPANY, COIMBATORE  
KRISHNA BAKERY, GULBARGA  
REAL FOODS KANCHEEPURAM  
SAPTGIRI FOOD PRODUCTS, VISHAKAPATNAM

## OTHER COUNTRIES

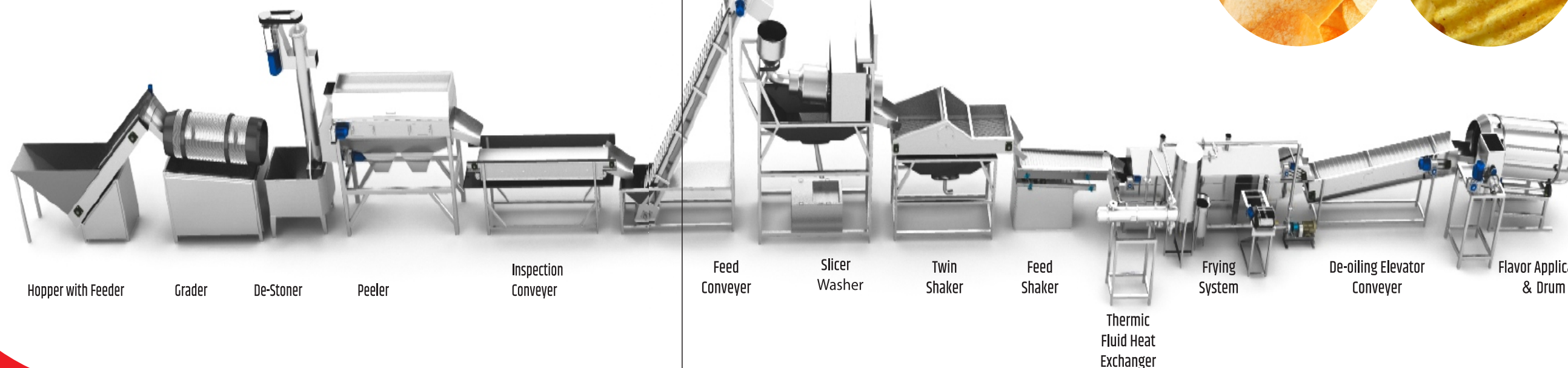
DYNAMIC SPICES, CAPETOWN SA  
AJ JAJEED BAKERY, DUBAI  
ANMOL FOODS, LEICESTER, UK  
SACHIN FOOD PRODUCTS, WELLINBROUGH, UK  
NEPTUNE FOOD PRODUCTS, ISRAEL  
NORDA INDUSTRIES, KENYA  
DEEPA INDUSTRIES, KENYA  
LAM FOODS INC, NEW YORK  
ANANT KALAN, CAPETOWN, SA  
SANJAY FOODS CANADA  
EXOTIC FOODS, CANADA  
BCM SWEETS SHOP, FIJI  
RELIABLE DISTRIBUTORS, TRINIDAD AND TOBAGO  
AZURE GLOBAL FOODS LLC, DUBAI  
SADIK GIDA LTD, TURKEY

## Fully Automatic Potato Chips line

This is a special line designed for Production of Potato Chips/Sticks in Plain, Ruffle/Crinkle and different Production Capacities Starting from 100,200,300 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 systems



Hopper with Feeder

Grader

De-Stoner

Peeler

Inspection  
Conveyer

Feed  
Conveyer

Slicer  
Washer

Twin  
Shaker

Feed  
Shaker

Thermic  
Fluid Heat  
Exchanger

Frying  
System

De-oiling Elevator  
Conveyer

Flavor Applicator  
& Drum

### 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	300 Kg/ Hr	500 Kg/Hr
Capacity	200 Kg/ Hr Ready Fried Chips	300 Kg/hr Ready Fried Chips	500 Kg/hr Ready Fried Chips
Man Power Required	5 – 6	5 – 6	5 – 6
Floor Space	2500 Sq. Ft	3000 Sq. Ft	3500 Sq. Ft
Oil in system	700 Ltrs	1000 Ltrs	1400 Ltrs
Products	Plain , Ruffle and V Shape & Potato Sticks/ Lachha		
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	24 KW	28 KW	35 KW
2 Thermal Load	6 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

**Mr. Sushil,Baba Product, Jalgaon**

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

### Circular Batch Fryer With Internal Heat Exchanger

This is a frying arrangement for multiple products in small or average production capacities with external heating arrangement.

#### 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.



### Circular Batch Fryer With External Heat Exchanger

This is a frying arrangement for multiple products in small or average production capacities with external heating arrangement.



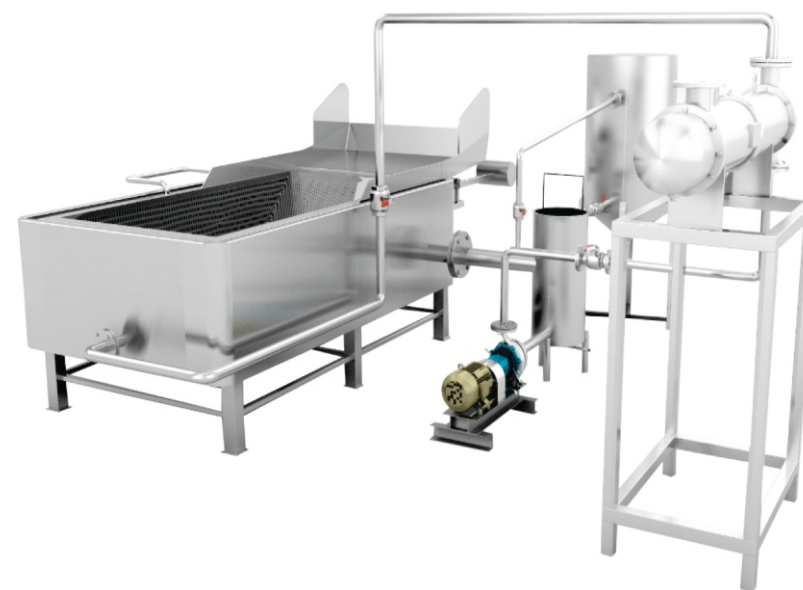
#### TECHNICAL SPECIFICATIONS

MODEL	36"	48"
Floor Space (Ft)	100 sq. ft	100 sq. ft
Circular Pan Dia.	36" , Circular Pan Depth 16 inch	48" , Circular Pan Depth 16 inch
Coil Pipe Type	S.S. 304 shed 40 seamless 1" NB,	S.S. 304 shed 40 seamless 1" NB,
Capacity Oil	120 litre	150 litre
Filter	Bucket Type	Bucket Type

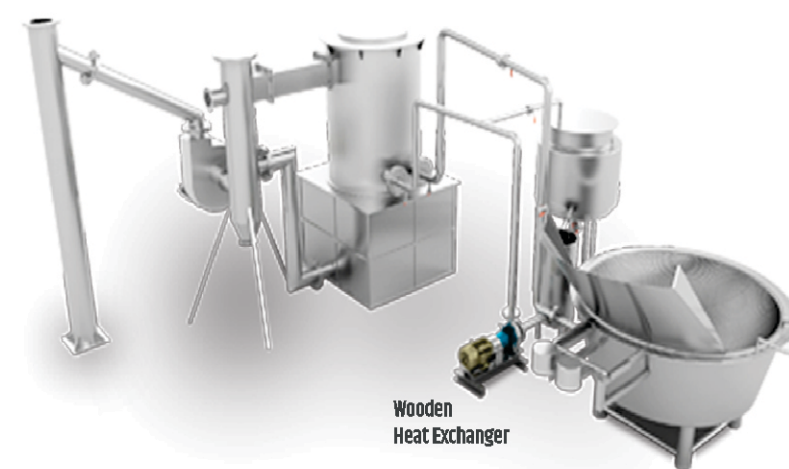
### Rectangular Batch Fryer With External Heat Exchanger

#### 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.



### 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

**Mr. Nital Thakkar, Ramji Damodar Bhajiwala, Surat**

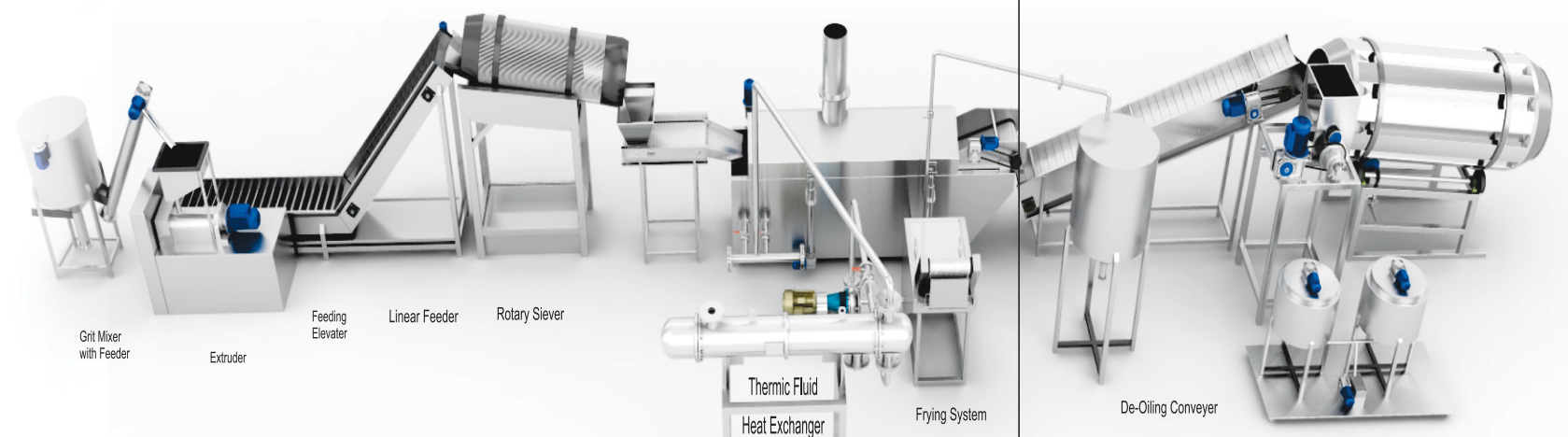
Very good work, good service and response, I am happy that I have chosen Dynamech over every other company.

### Fully Automatic Extruded Snacks Line

This is the special line designed for production of Extruded 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 used
- ⊗ Geared Lifting System



#### General Information

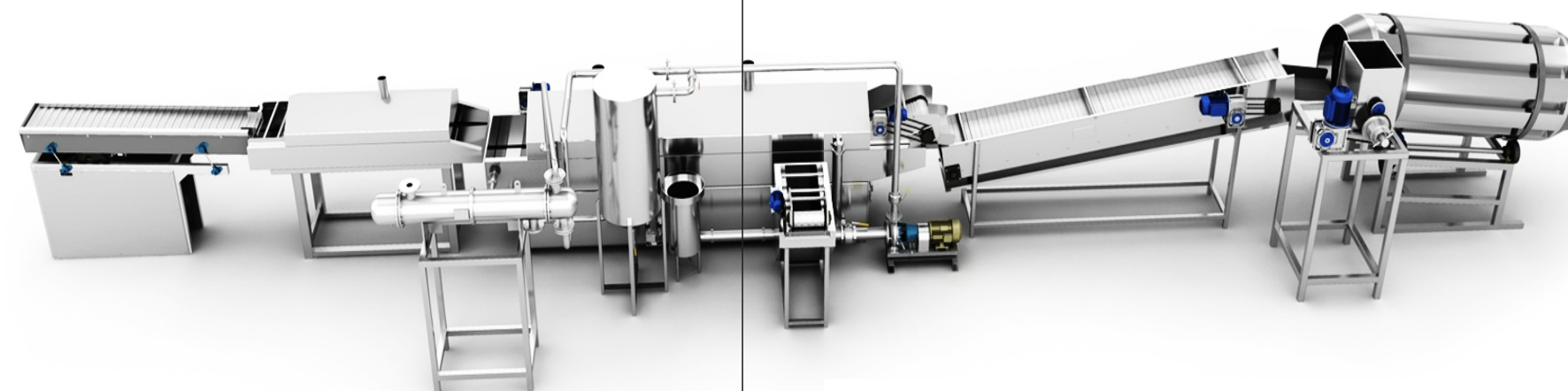
Model	200 Kg/Hr	300 Kg/ Hr
Capacity	200 Kg/hr Ready fried and Seasoned Extruded Snacks	300 Kg/hr Ready fried and Seasoned Extruded Snacks
Man Power Required	2	2
Floor Space	1200 Sq. Ft	1400 Sq. Ft
Oil in system	200 Ltrs	300 Ltrs
Products	Corn Grit / Rice Grit / Gram Grit based Extruded Snacks	
Heating 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.

#### Special Feature

1. Better Chips Quality
2. Multiple Oil Inlet
3. Fuel-efficient Frying >300ml for 1 kg Chips
4. Reduced Oil Pickup (35-36% of Fried Chips)
5. Reduced deterioration of Edible Oil
6. Longer Shelf Life with High-Quality Materials & Vibration Control Dampeners
7. Less wastage in frying
8. Reduced filter load
9. Easy-clean & easy maintenance
10. Optional Drum Filter / Belt Filter / Paper Filter also available
11. Most Advanced machine compared to the Contemporary
12. Best result oriented Machine to qualify the Local as well as International Quality Standards
13. More easy technology to operate easily as well as maintaining
14. Less Oil absorbing and more hygienic technology
15. Best Seasoning technology to ascertain the best flavor and taste
16. It Is a low cost high quality product



#### 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.

### Semi Automatic Potato Chips Line

It's a low cost solution for making high quality Potato Chips  
Production Capacity: 50, 100, 150,200 kg/hr  
Fuel: Diesel, Gas, Thermic Fluid.

#### Mr Manish Aggarwal, Bikanervala Foods Private Limited

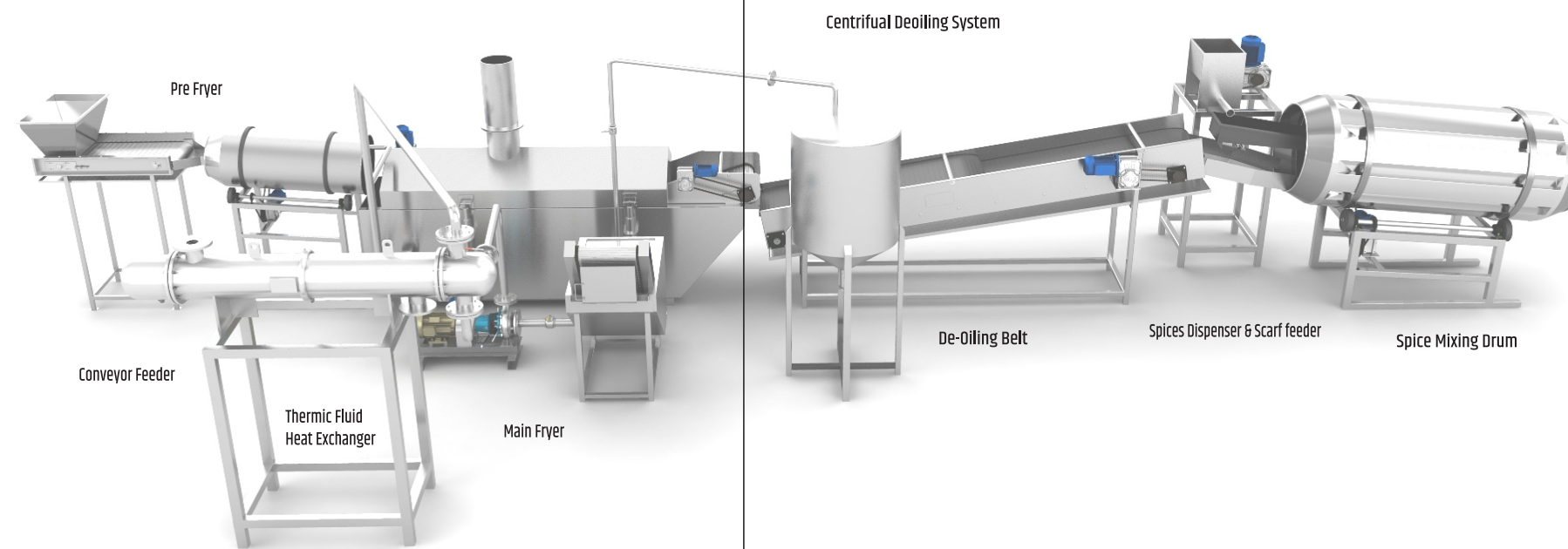
Mr. Manohar is a very base level person, very down to earth, he makes every equipment after a lot of deliberation, I only have one problem with him and that is he keeps too busy (laughs).

### Pellet Frying Line (Centrifugal De-oiling Based)



#### Common features

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



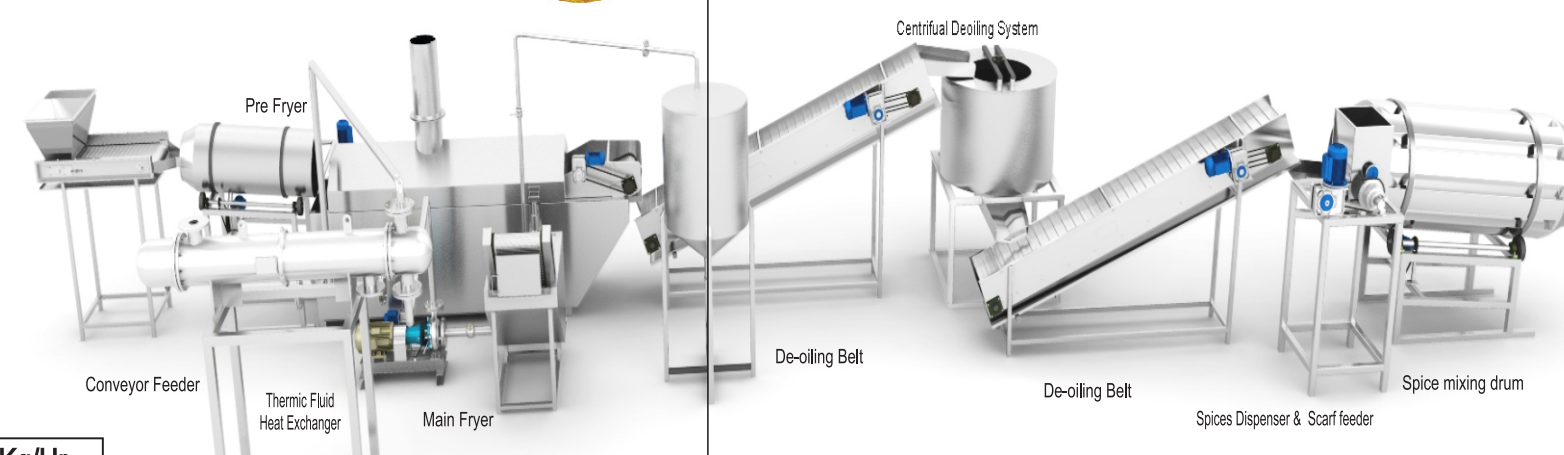
#### General Information

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 – SS- 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



#### Common features

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

### Fryums/Pellet Frying Line (Centrifugal De-oiling Based)

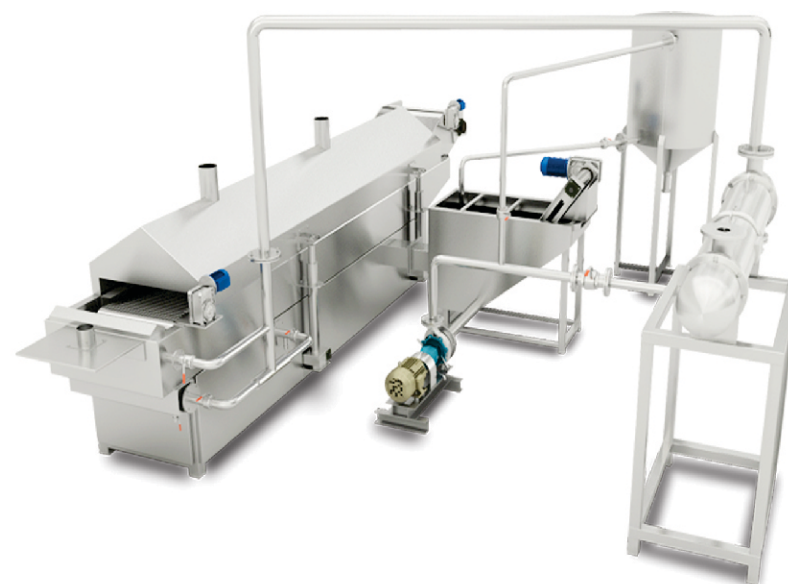
This is the special line designed for production of Extruded Snacks Specially for pellets/fryums having different production capacities starting from 200,300, 500,1000 to 2000 kg/Hr.

**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.

### Continuous Namkeen Fryer

This is special purpose fryer to make all types of Namkeen.



#### 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

#### 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	
Capacity	Boondi	100 Kg/Hr	100 Kg/Hr	150 Kg/Hr	200 Kg/Hr	400 Kg/Hr
	Alu Bhiujia	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, Ratlami, Boondi, Coated Peanut					
Heating System	Diesel / Gas / Wood / Thermic Fluid / Pellets etc					
MOC	AISI – SS- 304 Food Grade					

#### Technical Utility

Model	150 -200 Kg/Hr	250 - 300 Kg/ Hr	350 – 450 Kg/ Hr	500 Kg/ Hr	1000 Kg/ Hr
Total connected load	4 KW	4.25 KW	5.6 KW	7.5 KW	<b>10 KW</b>
Thermal Load	1 Lac Kcal/hr.	2 Lac Kcal/hr.	2.5 Lac Kcal/hr.	3 Lac Kcal/hr.	4Lac Kcal/hr.
Diesel	8 liters per Hr.	14 liters per Hr.	19 liters per Hr.	23 liters per Hr.	45 liters per Hr.



#### 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 in this Machine.
- ❁ The design of the fryers are such that the minimum amount of oil is utilized to cook the products.

**Mr Rajesh Lambe,Lamba Food Products,New Delhi**

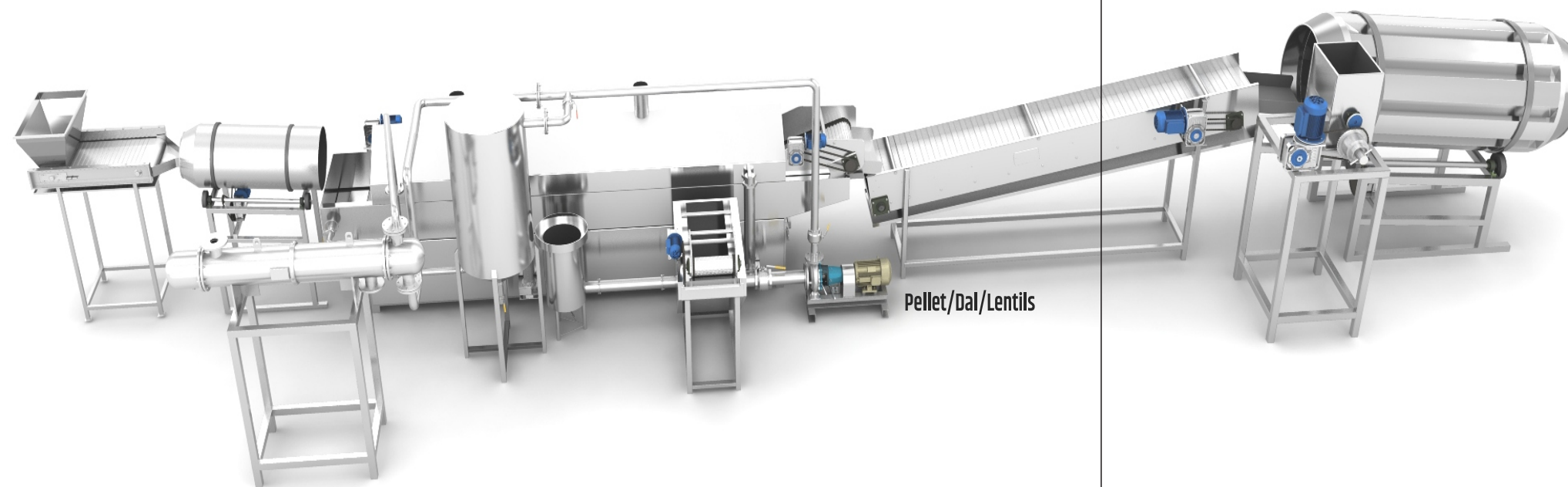
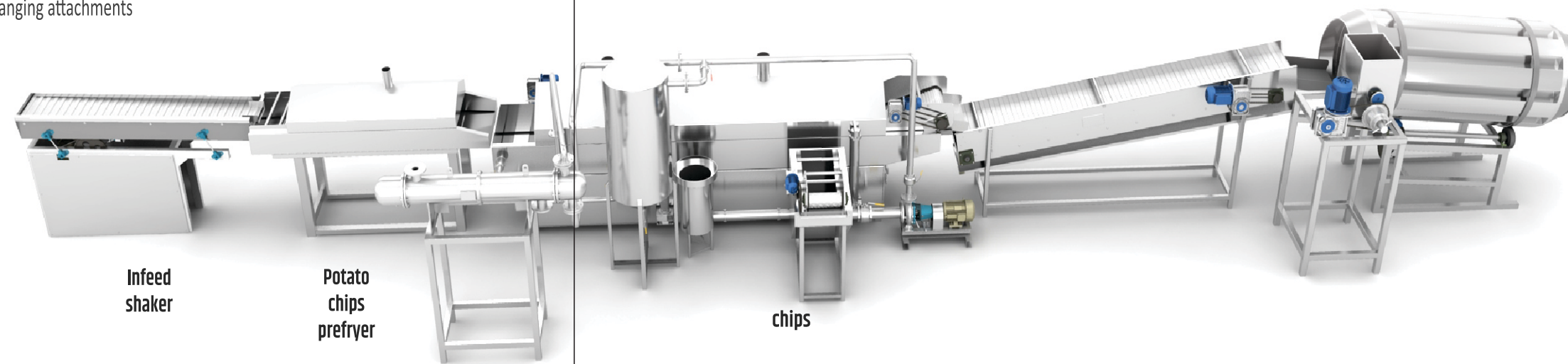
**I have not faced even 1% problem with Dynamech or Manohar ji for that matter, I am a highly satisfied client and would continue working with them for years to come.**



**Multi Product Frying Solution**  
One Machine to Make All Snacks  
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



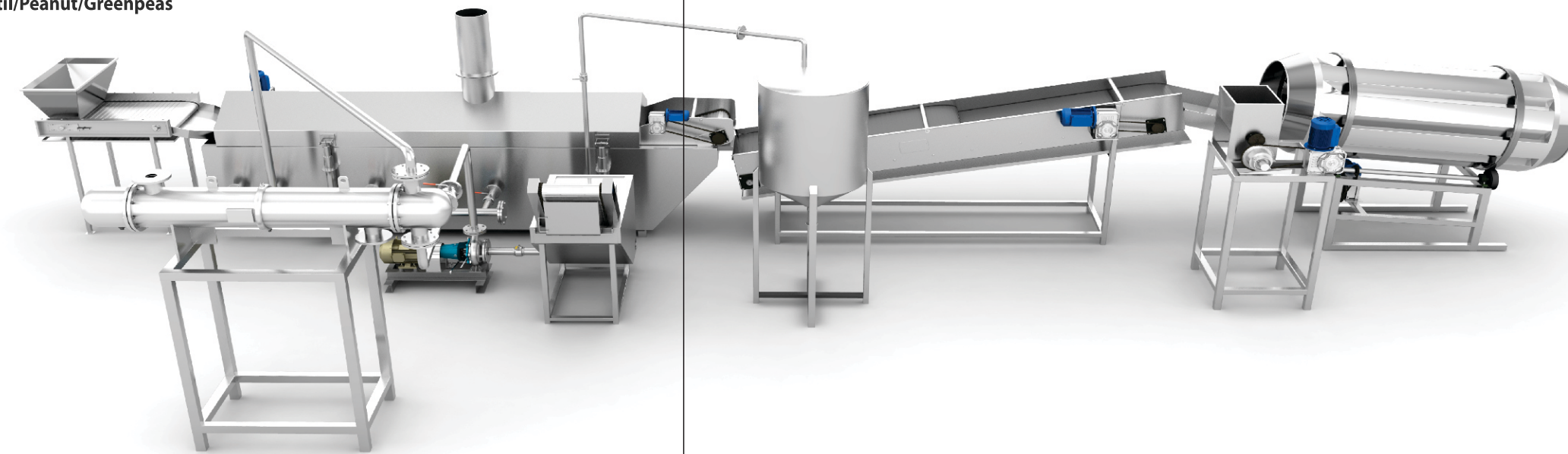
Products	MULT-300	MULT-400	MULT-500	Attachments
Namkeen	300	400	500	Sev extruder
Potato Chips	100	125	150	Potato chips infeed shaker & pre fryer
Pellet/Fryums	500	700	1000	Pellet Feedr & pre-Fryer
Dal/Lentils	100	150	200	Dal Pre Fryer
Boondi	100	150	200	Boondi Extruder & Pre Fryer

**Mr. Rajesh Chhajed Foods Pvt Ltd, Ahmedabad**

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

### Automatic Dal Fryer

Production Capacity:150kg/hr,300kg/hr &500 Kg/hr  
Fuel : Diesel,Gas ,Thermic Fluid & Wood  
Special Purpose Fryer for frying  
Dal/Lentil/Peanut/Greenpeas



#### 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
- ❖ 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 remove to 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.

**Mr. Barkat,Alisha Gruh Udyog, Surendranagar**

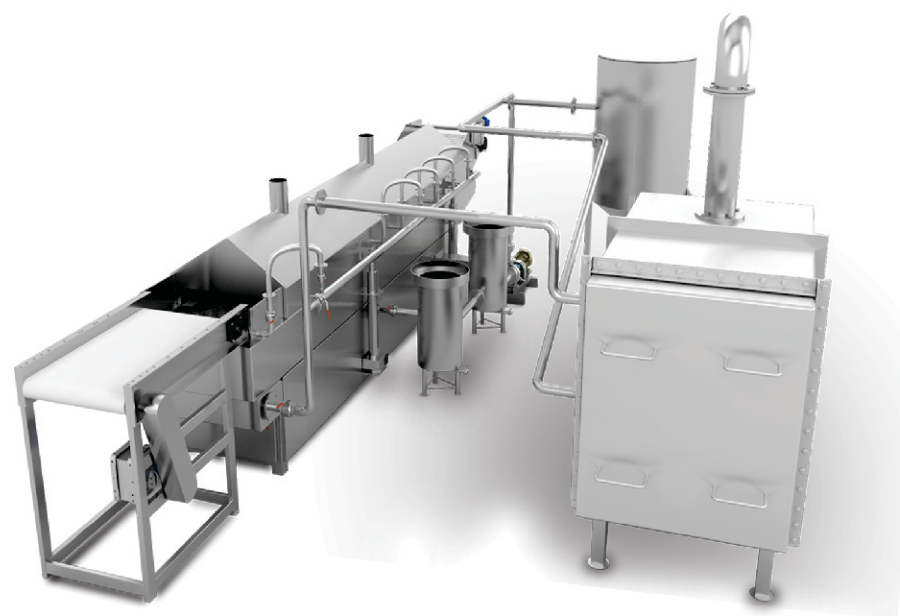
The quality of machines has improved drastically from previous years and this has made Dynamech stand out.

### 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	OFT- 150 - 200	OFT- 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 Featu

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

#### Technical Utility

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

Model	OFT-10k
Capacity	10000 Pieces / Hr
Man Power Required	1
Floor Space	100 Sq. Ft
Oil in system	200 Ltrs
Fryer Length	9 Ft.
Products	Panipuri / Vegetable / Meat /Burger patty
MOC	AISI – SS- 304 Food Grade

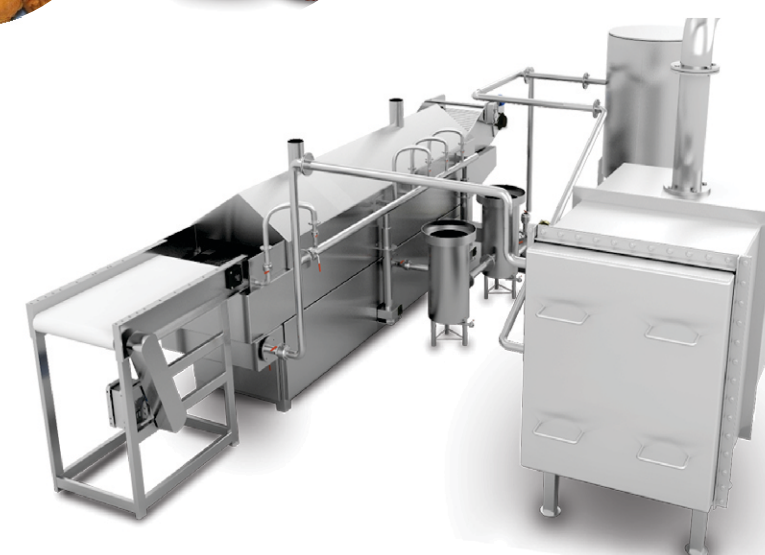
#### Technical Utility

Model	OFT-10K
<b>1</b> Total connected load	3.75 KW
<b>2</b> Thermal Load	50000 Kcal/hr.
<b>3</b> 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 .



#### 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 / Burger Patty / Vegetable / Meat fryer

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

**Mr. Chintan Sachchade,Sachchade Food Pvt Limited, Ahmedabad**

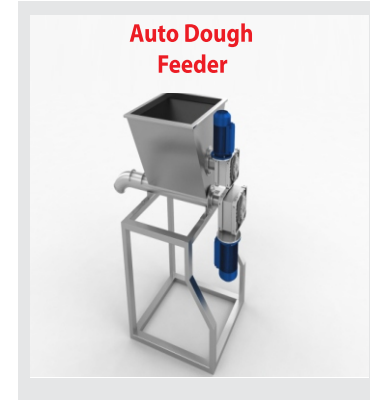
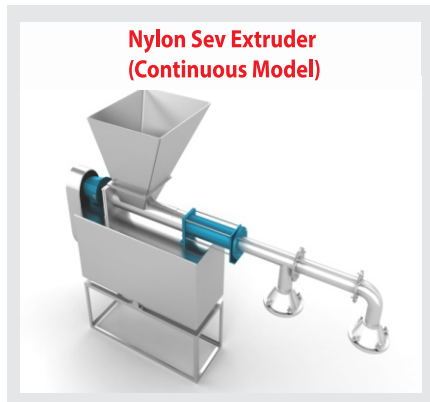
I have been associated with Dynamech for 3 years now, company is good and the responsetime is also very good, I am so satisfied and contented with their machines that today I have come in this exhibition to buy new machine.

## NAMKEEN MACHINES

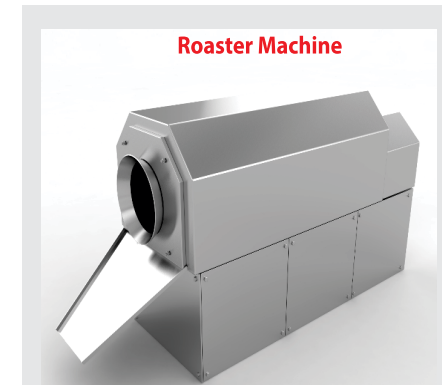
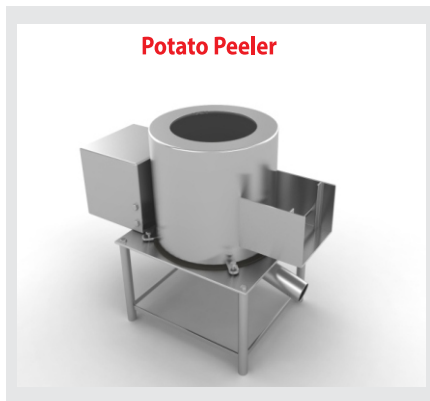


**Dynamech Engineers**  
ENGINEERING SNACKS.....

## OTHER ACCESSORIES



## POTATO CHIPS MACHINES



## EDIBLE OIL HEATING SYSTEMS

