



### Global Presence

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

CAPETOWN SA  
DUBAI  
FIJI  
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KENYA  
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FGHANISTAN  
AUSTRALIA  
BANGLADESH  
BHUTAN  
BURUNDI

## DYNAMECH ENGINEERS

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- <https://www.instagram.com/dynamechengineersindore>
- <https://www.dynamechengineers.com/.in>
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# Engineering Snacks



**450**  
Cities

**20**  
Countries

**5**  
Production Units

**20000 +**  
Clients



## COMPANY PROFILE

**“WE DON’T JUST ENGINEER MACHINES,  
WE ENGINEER SNACK MAKING EXPERIENCE!”**

With a worldwide presence across 20 countries and 450 cities, Dynamech Engineers are one of the leading companies to manufacture machines which can mass produce namkeens and snacks of a wide range of tastes and flavors, potato chips and other namkeens. The company not just produces and installs snack machinery and potato chips making machines but has also been providing world class after sales services and support to customers for since 1985.

Dynamech Engineers has played a significant role in the success of many chips and snacks brands such as Frito Lays, Haldiram’s Aakash, Bikano and many other small and medium scale chips and snacks manufacturing units by offering them the machines and services.

Our products and services are not only limited to the domain of food processing machines and automatic snacks making machinery, but we also offer designing to erection and commissioning of such food processing equipment according to individual requirements & specifications.

## OUR STORY SINCE INCEPTION

Dynamech Engineers began its journey in 1985 with a passion to change the way in which Namkeen was manufactured and produced. The fire to make things better and easier led our founder Mr. Manohar Mirchandani to create products which were not only helpful to all scales of production units but were also low-costing and completely in line with the legal and quality requirements as need to be followed while making Namkeens and other Snacks.

The company today boasts of a pan-India presence and 5 production units in Indore alone, the newest addition being the unit in Indore. One green field project in gram Dharawara, Indore Ahmedabad highway which has taken shape over 2,20,000 square feet and Sanwer Industrial Area.

With Dynamech Engineers, the clients can be assured of international level quality control and quality assurance of the machinery, uninterrupted technological upgradation and product innovation which is flexible to any and all kinds of customer needs and requirements, while keeping in mind the ever changing industry standards. While the world today revolves around the written agreements, for us at Dynamech, our word is our commitment. We believe in this hallmark of trust and stand by our commitments.



### OUR VISION

Our vision is to make the dream of entrepreneurship come true for everyone who aspires to begin their journey in the field of Snack and Food Industry using our 38 years Expertise, Engineering and Experience.



### OUR MISSION

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



### EXPERIENCE

We believe in offering world class experience to ensure full customer satisfaction by identifying their specific needs, translating them into quality products and providing dependable after-sales-services.



### EXPERTISE

We have an experience of over 38 years, during which our team has grown in terms of size and qualifications with highly educated, experienced, energetic and committed leaders and staff members.

## ENGINEERING

We believe in providing cutting edge technology to our clients through all our products and services. These are made using heavy duty machines and sophisticated equipment deployed at all our 5 production units. For this purpose, we have specialized divisions within the team to handle engineering, production, logistics and other related services. The objective is to provide quality products within the specified time limits.

## OUR DIRECTOR

A first generation entrepreneur, and the founding father of Dynamech Engineers, Mr. Manohar Mirchandani started working in this field back in the day when ‘Snacks Food Production Industry’ was limited to small to medium scale shops. However, his passion, industrious spirit and dedication led him to begin Dynamech Engineers, which eventually became the epitome of perfection in the Snacks Food Production Industry. Even today at a ripe age of 68, he has been relentlessly pursuing his goals of achieving newer business ventures and leading Dynamech Engineers to newer heights.



**Mr. Manohar Mirchandani**



### Ravi Mirchandani

Taking his father's footsteps with ease, Mr. Ravi Mirchandani continued Dynamech Engineers legacy with his prudent wisdom, business acumen, and remarkable charm. He took the company operations global and has been pivotal in the company's expansion beyond the borders of the country and the continent.

### Sameeksha Mirchandani

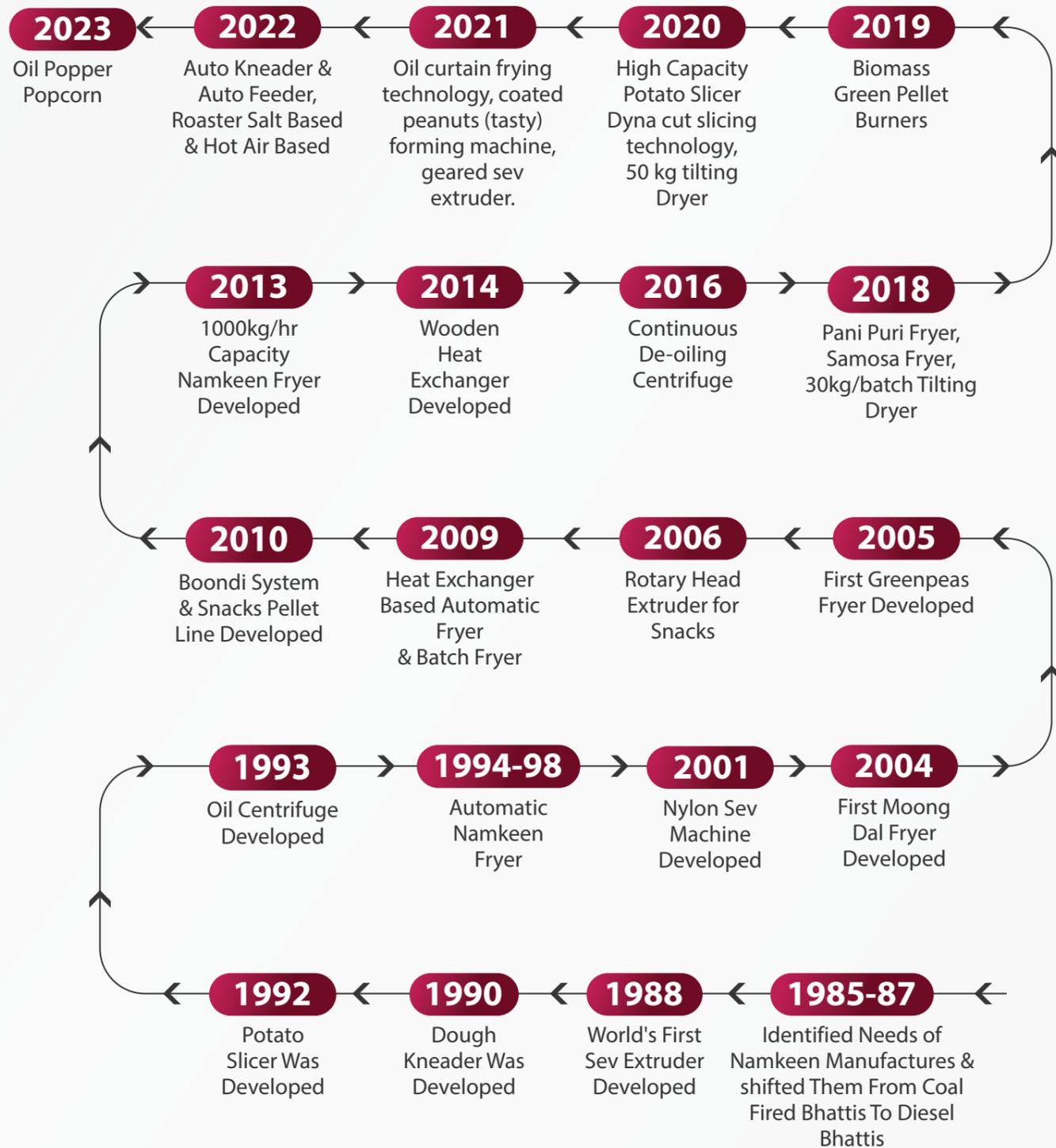
The First Lady of Dynamech Engineers is the heart and hearth of our company. Her selfless efforts and contribution to the company has remained unmatched ever since she became an integral part of the Dynamech Family in 2006. As a result of her acumen, Dynamech Engineers has increased its efficiency exponentially and secured its reputation as a true industry leader.



### Rahul Mirchandani

The next leader and upcoming generation of entrepreneurs of Mirchandani Family and Dynamech Engineers, Rahul Mirchandani is the brain and planning behind the company, with his main domains being management, finance, accounts, marketing and customer relations. His thinking and efforts have a major role in taking the seasoning business forward and achieving a special position. In addition to his fresh and innovative ideas, he has the heart and mind of a visionary, developed by Mr. Manohar Mirchandani and ignited by Mr. Ravi Mirchandani.

# ESTABLISHED TRACK RECORD OF NEARLY 38 YEARS OF MARKET EXPERIENCE



## OUR CLIENTELE



## OUR DISTRIBUTORS



North America, South America & Other Countries

## CLIENTELE

### DELHI/NCR & NORTHERN STATES

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DELHI FLOUR MILLS, GHAZIABAD(CRAX)  
HALDIRAM MANUFACTURINGLTD, DELHI  
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BIKANERWALFAOOD PRODUCTS, DELHI  
FRITOLAY INDIA, FARIDABAD  
ZEEFOODEX , FARIDABAD  
NANAJI NAMKEEN, DELHI  
KALEWA, DELHI  
POOJANAMKEEN,DELHI  
MRS BECTOR FOODS, PHILLAUR, PUNJAB  
PAHLWAN NAMKEEN, JAMMU  
GUPTA NAMKEEN, DEHRADUN  
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KUNDA NAMKEEN, DASUYA

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NEELAM DALMOTH, LUCKNOW  
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PARIVARFOODS, BANARAS  
PD FOODS, ALLAHBAD  
SANJAYNAMKEEN, SITAPUR  
PKNAMKEEN, BAREILLY  
AKNAMKEEN, BAREILLY  
VINAYNAMKEEN, SHAHJANPUR  
TEKCHAND NARAYAN DAS, AGRA  
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AARTINAMKEEN, BHAIIRAICH  
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CELESTIAL ENTERPRISES  
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SUHAG NAGRI MAHILA PRERNA PRODUCER  
COMPANY LTD.  
NPSD FOODS & BEVERAGES PRIVATE  
LIMITED  
BAKERS AGRIFOODS PVT LTD  
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PAAWAN TRADEBIZ  
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KANIYACHAVANA, NADIAD  
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LAXMI CHAVANA, KAPADVANJ  
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KHANDELWALPRODUCT, DAHOD  
RADHE GRUHUDYOG, RAJKOT  
AWADH FOODPRODUCTS, RAJKOT  
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AJAB GAJAB NAMKEEN, JAIPUR  
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DEV KAAGRO, NANDURBAR  
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JAGADATRI CHANCHUR, BEHRAMPUR  
SONA FOODS, AZIMGANJ  
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RD FOODS, PATNA  
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GOPI KRISHNA KHADHYA UDYOG PVT LTD  
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SAKTI FOOD PRODUCT, NEPAL  
PATHAK KHADYA MASALA UDYOG, NEPAL

# Fully Automatic Potato Chips line

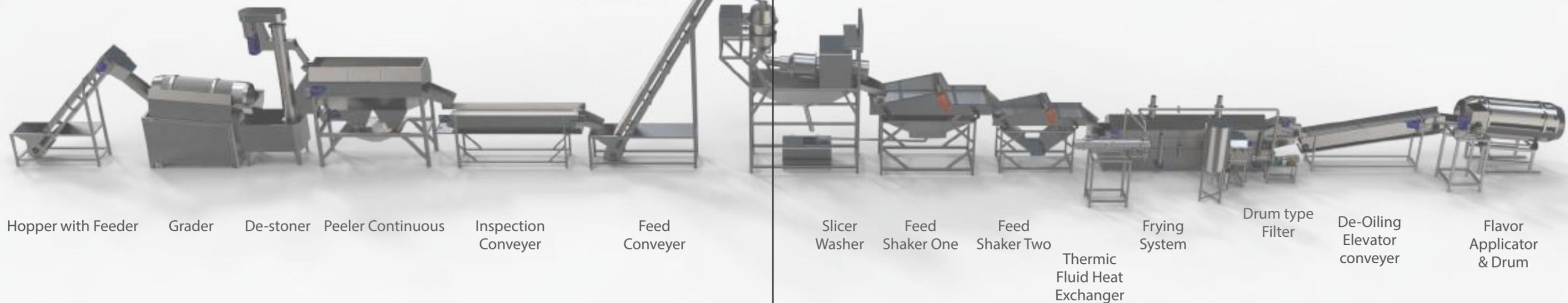
This is a special line designed for Production of Potato Chips/Sticks in Plain, Ruffle/Crinkle and different Production Capacities Starting from 100, 200, 300 to 500kg/Hr.



Slicer Mount

## 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



## Special Features

- Better Chips Quality
- Multiple Oil Inlet
- Fuel-efficient Frying >350ml Diesel 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
Total connected load	24KW	28 KW	35 KW
Thermal Load	600000 Kcal/hr.	1000000 Kcal/hr.	1500000 Kcal/hr.
Water	2000 Ltrs /Hr	3000 Ltrs /Hr	4500 Ltrs/Hr

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

Dynamech Engineers 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 Internal 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 Utility

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 sch 40 seamless 1" NB	S.S. 304 sch 40 seamless 1" NB
Capacity Oil	120 Liter	150 Liter
Filter	Bucket Type	Bucket Type

## Rectangular Batch Fryer With External Heat Exchanger

### Special features

- 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



Technical Utility	48"	42"	36"	29"
Potota Chips/ Sticks	Upto 40-50 KG/Hr	30-40 KG/Hr	20-30 KG/Hr	10-20 KG/Hr
Banana Chips	Upto 40-50 KG/Hr	30-40 KG/Hr	20-30 KG/Hr	10-20 KG/Hr
Namkeen item	Upto 140 Kg/Hr	120 Kg/Hr	100 Kg/Hr	60-70 Kg/Hr
Fryums	Upto 200 Kg/Hr	150 Kg/Hr	110 Kg/Hr	80-90 Kg/Hr
Peanut/ Ground Nut	Upto 140 -150 Kg/Hr	120 Kg/Hr	100 Kg/Hr	70 Kg/Hr
Dal / Lentils	Upto 100 Kg/Hr	80 Kg/Hr	60 Kg/Hr	40 Kg/Hr

## Fully Automatic Extruded Snacks Line

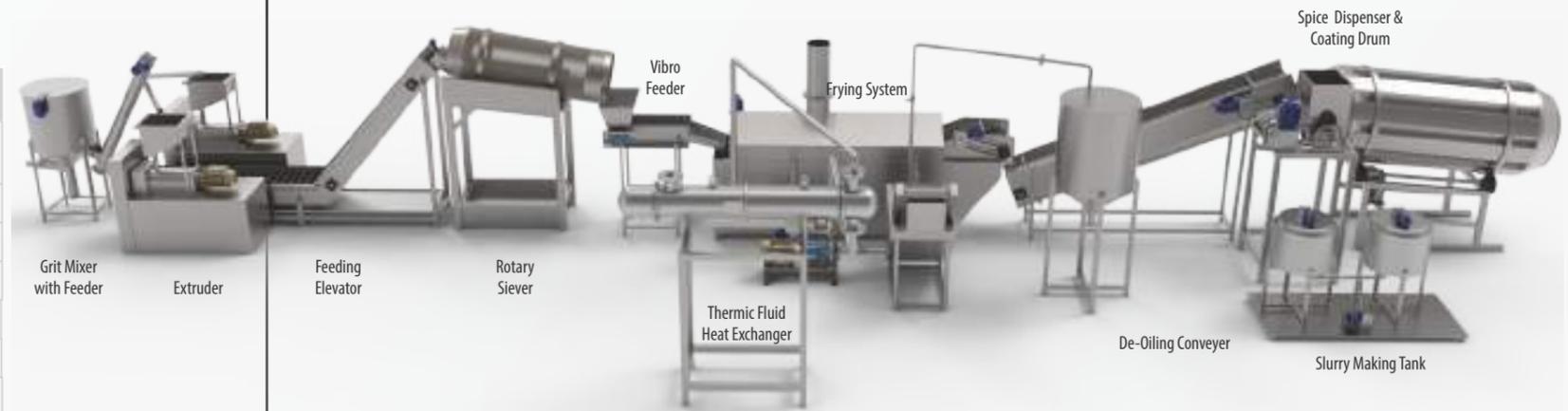
This is the special line designed for production of Extruded Snacks specially for KURKURA (Nick-Nack) available in various Production Capacities as 200, 300 & 500kg/hr.

### 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	500 Kg/hr
Capacity	200 Kg/ Hr Ready Fried and Seasoned Extruded Snacks	300 Kg/hr Ready Fried and Seasoned Extruded Snacks	500 Kg/hr Ready Fried and Seasoned Extruded Snacks
Man Power Required	2	2	2
Floor Space	1200 Sq. Ft.	1400 Sq. Ft.	2500 Sq. Ft.
Oil in system	200 Ltrs.	300 Ltrs.	500 Ltrs.
Products	Corn Grit/ Rice Brit/ 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
Total connected load	40KW	68 KW	100 KW
Thermal Load	100000 Kcal/hr.	200000 Kcal/hr.	300000 Kcal/hr.
Diesel	5 liters per Hr.	8 liters per Hr.	10 liters per Hr.



## Semi Automatic Potato Chips Line

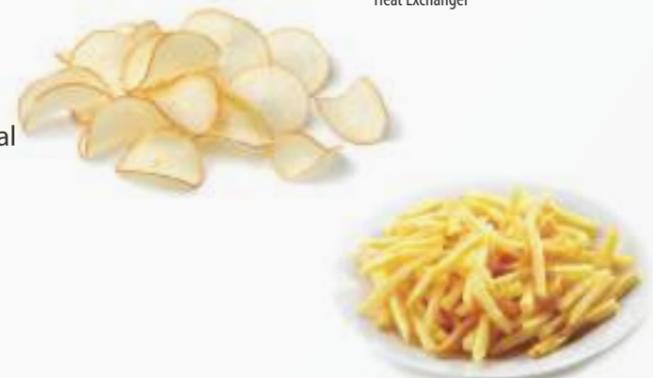
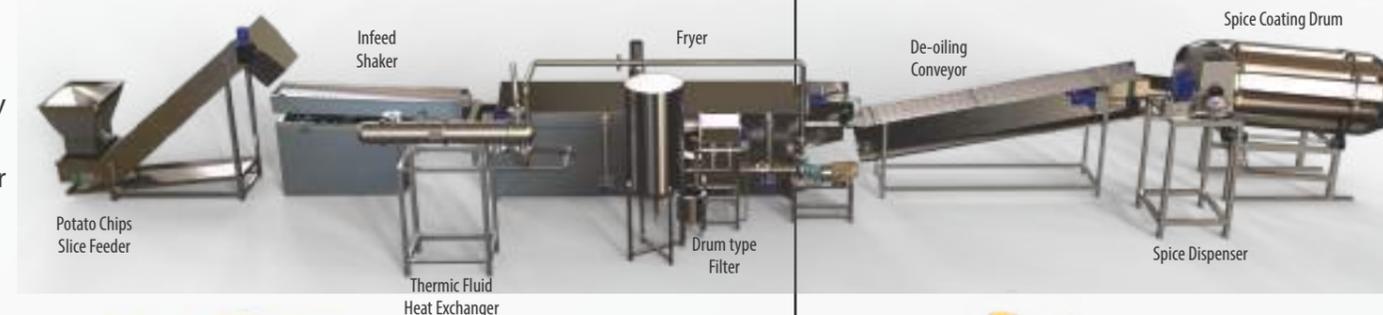
It's a low cost solution for making high quality Potato Chips

**Production Capacity :** 50, 100, 150, 200 kg/hr

**Fuel:** Diesel, Gas, Thermic Fluid Based.

### Common features

- Affordable Technology
- Food grade
- Robust and Reliable Design
- Energy efficient, user as well as environmental friendly technology.



### Special features

- Better Chips Quality
- Multiple Oil Inlet
- Fuel-efficient Frying >350ml Diesel for 1kg Chips
- Reduced Oil Pickup (35-36% of Fried Chips)
- 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
- 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
- It is a low cost high quality product

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

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

# Pellet Frying Line

## Common features

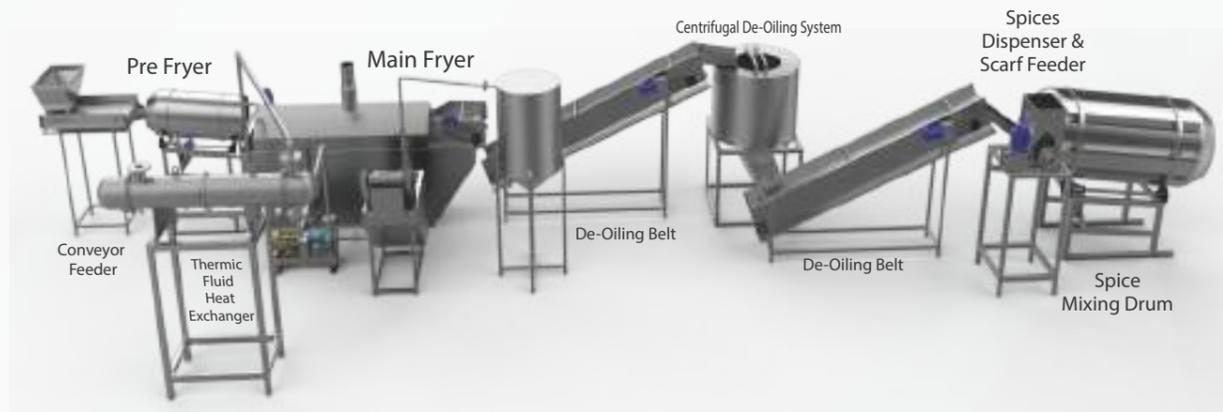
- Affordable Technology
- Highly Efficient ,User as well as Environment Friendly
- High Class Components
- Robust and Reliable Design
- Geared Lifting System
- CIP-Clean in Place Frying systems



## 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 & 2000 kg/hr.

17% Oil Pickup



## 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.		

## Technical Utility

Model	200 Kg/ Hr	300 Kg/hr	500 Kg/hr
Total connected load	6 KW	6 KW	7.5 KW
Thermal Load	100000 Kcal/hr.	150000 Kcal/hr.	200000 Kcal/hr.
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

# 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



## Special features

- Most Advanced machine compared to the Contemporary.
- Best result oriented Machine to qualify the Local as well as International Quality Standard.
- 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. Manish Aggrawal, 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 to busy (Laugh).

## General Information

Model	150-200 Kg/ Hr	250-300 Kg/ Hr	350-450 Kg/ Hr	500Kg/ Hr	1000 Kg/ Hr
Sev/ Gathiya/ Papdi	150-200 Kg/ Hr	250-300 Kg/ Hr	350-450 Kg/ Hr	500Kg/ Hr	1000 Kg/ Hr
Nylon Sev	100Kg/Hr	160Kg/Hr	300Kg/Hr	400Kg/Hr	1000Kg/Hr
Boondi	100Kg/Hr	100Kg/Hr	150Kg/Hr	200Kg/Hr	400Kg/Hr
Alu Bhujia	90-100 Kg/ Hr	140-200 Kg/ Hr	200-270 Kg/ Hr	300Kg/ Hr	600 Kg/ Hr
<b>Man Power Required</b>	2	2	2	2	2
<b>Floor Space</b>	200 Sq. ft.	240 Sq. ft.	270 Sq. ft.	300 Sq. ft.	350 Sq. ft.
<b>Oil in System</b>	200 Ltr	300 Ltr	350 Ltr	400 Ltr	600 Ltr
<b>Fryer Length</b>	14 Ft.	14 Ft.	14 Ft.	14 Ft.	18 Ft.
<b>Products</b>	Sev, Gathia, Papdi, Bhavnagri, Ratlami, Boondi, Coated Peanut				
<b>Heating System</b>	Diesel/ Gas/ Wood/ Thermic Fluid/ Pellets etc				
<b>MOC</b>	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	10 KW
Thermal Load	100000 Kcal/Hr	200000 Kcal/Hr	250000 Kcal/Hr	300000 Kcal/Hr	600000 Kcal/Hr
Diesel	8 Liters	14 Liters	19 Liters	23 Liters	45 Liters

# Multi Product Frying Solution

One machine to Make All Snacks  
 Fuel: Diesel, Gas, Thermic Fluid & Wood



Tasty Attachment



Infeed Shaker

Pototo Chips Prefryer

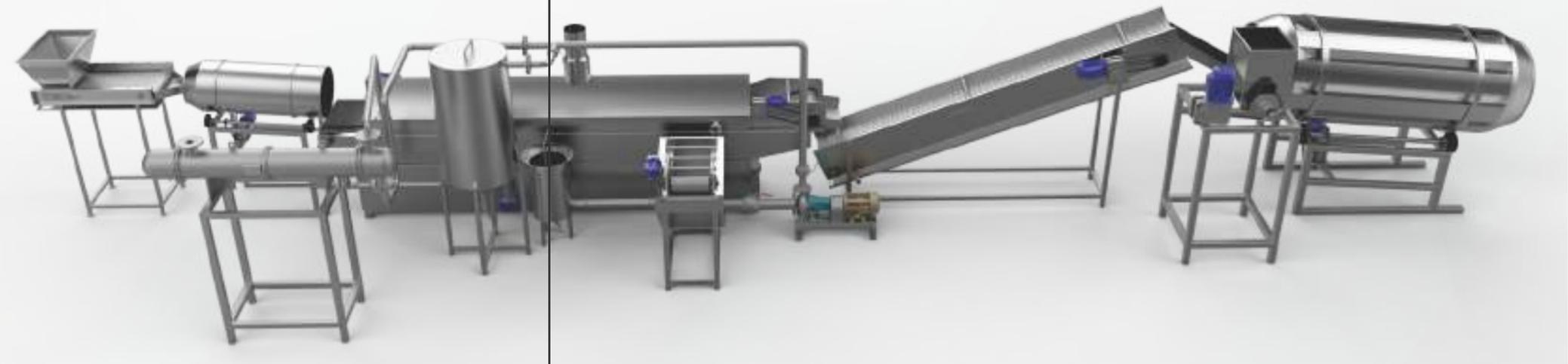
De-oiling Conveyor

Spice Dispenser & Coating Drum



## Special features

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



Products	Multi-300	Multi-400	Multi-500	Attachments
Namkeen	300	400	500	Sev Extruder
Potato Chips	100	125	150	Potato Chips infeed Shaker & Pre Fryer
Pellet/Fryums	500	725	1000	Pellet Feard & Pre-Fryer
Dal/ Lentils	100	150	200	Dal Pre Fryer
Coated Peanut	100	150	200	Tasty Attachment

## Automatic Dal Fryer

Production Capacity: 150 kg/hr, 300 kg/hr & 500 kg/hr

Fuel : Diesel , Gas , Thermic fluid & wood Special Purpose Fryer for frying Dal/ Lentil/ Peanut/ Green peas

### 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

### Technical Utility

Model	150 Kg/ Hr	300 Kg/hr	500 Kg/hr
Total connected load	8.65 KW	10.25 KW	15 KW
Thermal Load	200000 Kcal/hr.	400000 Kcal/hr.	6 Lac Kcal/hr.
Diesel	15 liters per Hr.	30 liters per Hr.	50 liters per Hr.

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



### Special Features

- Multiple Hot Oil input to the fryer which creates constant temperature
- 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 wastage
- Drum filter to remove to very fine particles
- Optional pre-frying system available to improve the Quality of Green Peas
- Air Suction based colling 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

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

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

## 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



### Special features

- 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
Man Power Required	1	1
Floor Space	250 ft	300 ft
Oil in system	600	800
Fryer Length	19 ft	19 ft
Products	Soys Sticks/ Samosa/ Spring Rolls/ Burger/ Patty	
Heating System	Diesel/ Gas/ Wood/ Thermic Fluid/ Pellets etc.	

### Technical Utility

Model	OFT-150-200	OFT-300-350
Total connected load	6 KW	10 KW
Thermal Load	2 Lac Kcal/ Hr.	4 Lac Kcal/ Hr.
Diesel	15 Liters per Hr.	30 Liters per Hr.

## 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.



### Common features

- Affordable Technology
- Highly Efficient ,User as well as Environment Friendly
- High Class Components
- Robust and Reliable Design
- 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.



### Technical Utility

Model	OFT-10k
Capacity	10000 Pices/ Hr
Man Power Required	1
Floor Space	100 Sq. Ft.
Oil in system	200 Ltrs
Fryer Length	9 ft
Products	Panipuri/ Vegitable/ Meat/ Burger patty

### Technical Utility

Model	OFT-10K
Total connected load	3.75 KW
Thermal Load	50000 Kcal/ Hr.
Diesel	4-5 Liters per Hr.



## Dough Kneader (Malli Machine)

### Special features

- It is used for making Besan Dough for Namkeen and also for Chappati's.
- The flour is loaded from the top along with ingredients.
- This Kneads 10 kg flour in 2-3 minutes.
- Floor space required is 20"\*20"
- Available in 10 kg / 20 kg model.

Dough Kneader Tilting		
	DK - 10	DK - 20
Capacity Per Batch	10 Kg	20 Kg
Power Required	1 H.P.	2 H.P.
Hourly Capacity	100 Kg/Hr	200 Kg/Hr

## Dough Kneader Tilting

We have introduced new line of dough kneaders for the namkeen industry, through our interaction with our customers we have developed auto tilting model with higher capacities to match the new types of high capacity fryers, the special features of this kneader are below

### Special features

- Automatic Dough Removal.
- Variable Speed drive.
- Slow start option so that flour is not blown in the air.
- Zero maintenance gear box.
- Direct Drive system, No belts or pulleys.
- In 4 mins 50 kg flour can be kneaded.
- Also available in 20 kg models.
- Reduce Manpower.
- Floor space required is 36"\*36"



Dough kneading Tilting			
	DKT- 20	DKT - 30	DKT - 50
Production Capacity	20 Kg/4 mins	30 Kg/4 mins	50 Kg/4 mins
Power Required	2 H.P.	3 H.P.	3 H.P.
Production Per hour	300 Kg/Hr	450 Kg/Hr	750 Kg/Hr

### Mr. Rajesh Lambe, Lamba Food Products, New Delhi

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

## Sev Extruder Machine

### Common features

- It is Semi-Automatic Extruder for all types of Sev/Gathiya/Papdi/Ratlami Sev/Bhavnagari Etc.
- Various Types of Namkeens can be made by just changing the Jali.
- Gear box model is also available.
- Machine is Fitted over Fry Pan (Kadai).
- Available in various models.



Sev Extruder Single Head				
Size	8"	10"	12"	16"
Production Capacity For raw Besan	200 Kg/Hr	250-300 Kg/Hr	300-400 Kg/Hr	600 Kg/Hr
Power Required	1.5 H.P.	3 H.P.	5 H.P.	7.5 H.P.

## Sev Extruder Double Head

After 26 years of its invention the sev extruder has got a new design to keep up with the increased production demands of namkeen manufactures.

### Special features

- Zero Maintenance.
- Gear Box Model is also available.
- Zero Jali/sleve changing time.
- Easy to operate.
- Direct Drive System, no chain drive.
- Soundless Machine.



Sev Machine Double Head				
Size	8"	10"	12"	16"
Production Capacity For Raw Besan	200 Kg/Hr	250-300 Kg/Hr	300-400 Kg/Hr	600 Kg/Hr
Power Required	2 H.P.	3 H.P.	5 H.P.	7.5 H.P.

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

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

## Sev Extruder Gear Box Model

A Sev extruder is a machine used to prepare various types of Indian snacks or namkeen, such as sev, bhujia, Papdi, Bhavnagari Etc. The machine uses a combination of dough or flour and various spices and ingredients to extrude the snack in a specific shape and size.

Sev extruders can be come in different sizes and shapes depending on the specific requirements of the snack being produced. These machines are commonly used in the food industry to make various types of snacks.



### Special features

- SS 304 – Superior quality
- Transmission Gear Box
- Sieve Holder System
- Taper Roller Bearings
- Swing adjusting screw

Sev Extruder Gear Box Model				
Size	8"	10"	12"	16"
Production Capacity For raw Besan	200 Kg/Hr	250-300 Kg/Hr	300-400 Kg/Hr	600 Kg/Hr
Power Required	1.5 H.P.	3 H.P.	7.5 H.P.	7.5 H.P.

### Benefits

- Rust free & long life of Extruder
- Automobile Quality, easily available as spare part
- Easy Changing

## Hydraulic Sev Extruder

Made up of Stainless Steel 304 ,with SS Cylinder, with Reciprocating hydraulic cylinder connected to main shaft , Swing system to fit on batch fryer , trolley mounted system, Power transmission is by Hydraulic power pack 1 HP CG motor, Hydraulic oil special tubes , Dough is fed from the top of the machine and is compressed by SS shaft and dough is pressed against the Brass Sieve /Jali 8 inch size , Dough is extruded directly in the batch fryer, Swing design for easy handling of the machine, extrusion can be set inside the oil as well as outside the oil.Limit switch to control the reciprocating movement of hydraulic cylinder.



Hydrolic (Nylon) Sev Extruder		
Size	6"	8"
Production Capacity For raw Besan	70 Kg/Hr	100KG
Power Required	2 H.P.	2 HP

### Mr. Chintan Sachchade, Sachchade Food Pvt. Ltd. Ahmedabad

I have been associated with Dynamech for 5 years now, company is good and the response time is also very good, I am so satisfied and contented with their machines that today I have

## Nylon Sev Extruder

### Special features

- Automatic Extruder for very Fine Sev (Nylon Zero Sev)
- It is used along with Automatic Continues Fryer.
- In this Machine, Dough is fed from the hopper at the top.
- Capacity from 90 kg/hr to 400 kg/hr. to 1000 kg
- All Contact Parts S.S.



Nylon Sev Extruder			
Model	D.E. - 30	D.E. - 40	D.E. - 53
Production Capacity ( Raw Besan)	100 Kg/Hr	200-250 Kg/Hr	600 Kg/Hr
Power Required	2 H.P.	3 H.P.	7.5 H.P.

## Circular Batch Fryer

### Special features

- Comes in various sizes suitable for 20"/ 24"/ 29"/ 32"/ 36"/ 42"/ 48" Kadai size.
- Fuel used can be diesel /Biomass Pellet/ Gas/ Wood Boiler.
- Insulation and refractory fire cement lining to prevent heat loss.
- Production capacity may vary from 15 kg/ hr to 200 kg/hr in Namkeen and from 5kg/hr to 50 kg/hr in chips.
- Floor space 4ft X 4 ft.
- Tilting basket for removal of product.



### Circular Batch Fryer Direct Fired

Size	48"	42"	36"	29"
Potota Chips/ Salli	Upto 40-50 KG/Hr	30-40 KG/Hr	20-30 KG/Hr	10-20 KG/Hr
Banana Chips	Upto 40-50 KG/Hr	30-40 KG/Hr	20-30 KG/Hr	10-20 KG/Hr
Namkeen item	Upto 140 Kg/Hr	120 Kg/Hr	100 Kg/Hr	60-70 Kg/Hr
Fryums	Upto 200 Kg/Hr	150 Kg/Hr	110 Kg/Hr	80-90 Kg/Hr
Peanut/ Ground Nut	Upto 140 -150 Kg/Hr	120 Kg/Hr	100 Kg/Hr	70 Kg/Hr
Dal / Lentils	Upto 100 Kg/Hr	80 Kg/Hr	60 Kg/Hr	40 Kg/Hr

## Centrifugal Dryer/Hydro

### Special features

- Centrifugal Dryer is used to remove excess oil/water from Namkeen & Sliced Potato wafers.
- It has a rotating basket in which the product which has to be dried is placed, after a spin for few minutes product is dried.
- The basket size is 14", 16" and 18".



Centrifugal Dryer / Hydro		
Drum Size	14"D X 12"H	16"DX12"H
Capacity Per Batch	5Kg/ 2 mins	10Kg/ 2 mins
Power Required	0.5 H.P.	1 H.P.

## Centrifugal Dryer Tilting

We have introduced new line of centrifuges for the namkeen Industry, through our interaction with our customers we have developed auto tilt model with higher capacities to match the new types of high capacity fryers, the special features are below

### Special features

- Automatic Product Remove.
- Variable Speed drive.
- Rotation time can be set with timer.
- Zero maintenance Machine.
- Direct Drive System, No belts or pulleys.
- In 4 min 20 kg/ 30 kg / 50 kg Product can be centrifuged.
- Reduce Manpower.
- Optional Oil/water collection tank also available.



Centrifugal Dryer Tilting			
Model	CDT - 20	CDT - 30	CDT - 50
Production Capacity	20 Kg/4mins	30 Kg/4mins	50 Kg/4mins
Production Per hour	300 Kg/Hr	450 Kg/Hr	750 Kg/Hr
Power Required	1.5 H.P.	2.5 H.P.	3.5 H.P.

## Spice Coating Drum

### Special features

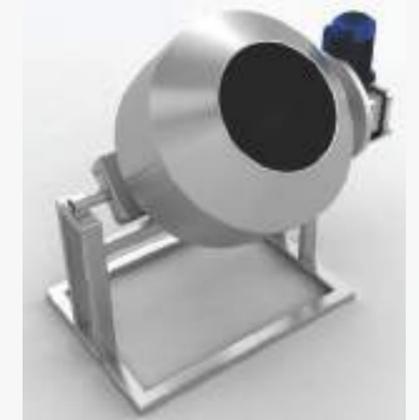
- This is specially designed to apply seasoning to fried product in uniform manner.
- Capacity Heavy density products – 80-100 Kg Per batch of 3 minutes Namkeens Low density products – 25 Kg Per batch of 3 minutes like Banana/Potato/Kurkure/Fryums chips
- All Contact Part SS 304.
- Floor Space 3'x3'.



Spice Coating Drum			
Size	36"	48"	60"
Mixing Capacity	40KG	60KG	100KG
Mixing Per Hour (8 Min /Batch) In KG	300 KG	450KG	600 KG
Power Required	1 HP	1 HP	2 HP

## Spice Coating Drum Tilting

Spice Coating Drum Tilting			
Mixing Capacity	100 KG	200KG	300KG
Mixing Per Hour	600	1200	1800
Power Required	2.5 HP	4 HP	7 HP



## Boondi Slurry Mixing Machine

### Special features

- Mixer for making homogeneous slurry for boondi.
- Capacity 10 kg of slurry in 2-3 minutes.

Boondi Slurry Mixing Machine		
Capacity	6 KG	10 KG
Make Slurry Per Hour	200 KG	300 KG
Power Required	0.5 HP	1 HP



## Boondi Extruder

A boondi extruder is a machine used in the snack industry to make boondi, which are small, crispy, fried Indian snack balls made from Besan flour. The machine is designed to extrude the boondi batter through small holes in a perforated plate into hot oil, where the batter fries into small balls.

The boondi extruder typically consists of a hopper to hold the batter, a motor to power the extrusion, a perforated plate with small holes, and a heating system to heat the oil. The batter is fed into the hopper, and the motor drives the perforated plate to extrude the batter through the small holes. The boondi balls drop into the hot oil, where they fry until crispy.

Boondi extruders are typically used in large-scale snack production facilities, where high volumes of boondi are required. They can be customized to produce different sizes and shapes of boondi, and they are designed to operate efficiently and reliably for long periods of time. Proper maintenance and cleaning are necessary to ensure the extruder remains in good working condition and produces high-quality boondi.



**Boondi Extruder**

	100 KG	200 KG	500 KG
Production Capacity For raw Besan	100 KG	200 KG	500 KG
Power Required	1 HP	2 HP	3 HP
Heads	One	Two	Three

## Poato Peeler Machine

### Special features

- This Machine removes the skin from potatoes/ Peanuts (Boiled).
- Fine carborundum black emery is embedded inside the drum which removes the skin from the walls.
- This processing requires minor flow of water through a pipe to remove the skin from the walls.
- Available in 14"/16"/18"/20" and 24" Model.



**Potato Peeler**

	14"	16"	18"	20"	24"
Dia. & Height of Drum	14"	16"	18"	20"	24"
Production Capacity	140 Kg/Hr	240 Kg/Hr	300 Kg/Hr	400 Kg/Hr	600 Kg/Hr
Power required	0.5 H.P.	1 H.P.	1.5 H.P.	2 H.P.	3 H.P.

## Potato Slicer

### Special features

- This is a self-processing type model, the potatoes are fed from the top of the machine.
- This machine comes with three basic cutters, Plain Chips, Ripple Chips, Potato Shreddings/ Lachha/Salli.
- Available in two model with capacity 250 kg/hr, 400 kg/hr.
- Available in Stainless Steel.



**Potato Slicer**

	PS - 250
Model	PS - 250
Die Size	6"
Production Capacity	250 Kg/ Hr
Power Required	0.5 H.P.

## Potato Chips Slicer PS400 /PSG400

We have introduced new line of Potato slicer for the potato chips Industry, through our Interaction with our customers we have developed geared model with higher capacities to match the new types of high capacity fryers, the special features of the slicer are below

### Special features

- Blades available across the world.
- Imported blades for Lachha/Plain/Ripple Chips
- Variable Speed Drive.
- Zero Maintenance gear box.
- Direct Drive System, No belts or pulleys.
- Reduce Manpower.

**Potato Chips Slicer**

	PSG - 400	PSG - 1000
Model	PSG - 400	PSG - 1000
Production Capacity	400 Kg/Hr	1000 Kg/Hr
Die Size	10"	14"
Power Requireda	1 H.P.	3 H.P.



## Banana Slicer



### Special features

- This Machine is used for slicing bananas as plain chips & Long Chips.
- Shape of slices are elliptical.
- Peeled Banana fed manually from the top, sliced chips are golden through a guide fitted over a frying pan.
- Also Available with twin heads which are driven by single motor.



Banana Slicer		
Model	Single Head	Double Head
Banana Per Hour (Nos)	2400	4800
Power Required	0.5 HP	1 HP

## Snacks Cooling Conveyor

### Special features

- As an extension to automatic fryer for cooling and de oiling of frymes, pellet Namkeens type items.
- Available in various sizes.



Snacks Cooling Conveyor			
Size	20"	32"	48"
Power Required	5 HP	5 HP	8 HP

## Auto Dough Feeder

### Special features

- Useful for automatic feeding of kurkure, pellets or any other dry item directly in to the fryer
- Hopper capacity 15-20 kg. With feed control mechanism



Auto Dough Feeder			
Feeding Per Hour	100 Kg	200KG	300 KG
Power Required	4 HP	5 HP	6 HP

## Rotary Head Extruder

A Rotary Head extruder is a type of machine used in the food industry to produce Rotary Head snacks. Rotary Head is a popular Indian snack made from cornmeal, rice meal, gram meal, or other flours, which are extruded through a machine and then fried or baked to create a crunchy texture.

The Rotary Head extruder machine works by mixing the raw materials with water, oil, and various seasonings, and then passing the mixture through a barrel-shaped chamber with a rotating screw. As the mixture moves through the chamber, it is heated and pressurized, causing it to expand and take on the shape of the extruder die at the end of the chamber. The extruded Rotary Head is then cut to the desired length and fried or baked to create the final snack product.

Rotary Head extruder machines come in different sizes and configurations, depending on the desired production capacity and the specific requirements of the manufacturer. They are typically made of stainless steel for durability and easy cleaning, and can be equipped with various features such as automatic feeding systems,



Kurkure Extruder			
Production Capacity	60 Kg/Hr	80 Kg/Hr	120 Kg/Hr
Power Required	18 H.P.	25 H.P.	37.5 H.P.

## Potato Aloo Masher

A potato masher is typically a machine that is used to create mashed potato flakes that can be used as an ingredient in various snack products.

The potato masher machine works by processing cooked potatoes into a mashed consistency, which is then dried and turned into flakes. These potato flakes can be used as an ingredient in snacks such as potato chips, potato crisps, and other potato-based snacks.

Overall, the potato masher machine is an important tool in the snacks industry, as it allows



Potato Aloo Masher		
Size	12"	14"
Mash Per Hour	400 KG	600 KG
Power Required	1 HP	3 HP

## Dal Washer

A dal washer is a machine used in the snacks industry to wash and clean dal, which is a term used for lentils, peas, and beans that have been split and hulled. The dal washer is an important piece of equipment in the snacks industry because it helps to remove dirt, debris, and other impurities from the dal before it is used to make snacks such as dal-based chips or dal-based mixes.

The dal washer typically consists of a large stainless-steel tank that is filled with water. The dal is then fed into the tank. The agitation helps to loosen and remove any dirt or debris that may be present on the dal.

Dal washers are available in a range of sizes and capacities, depending on the specific needs of the snacks manufacturer.

Overall, the dal washer is an important piece of equipment in the snacks industry that helps to ensure the cleanliness and



Dal Washer	
Washing Capacity	200 KG
Washing Per Hour	200 KG
Power Required	2 HP

## Diesel/Gas/ Biomass Pellet Heat Exchanger

The edible oil in the system is heated in three pass heat exchanger which consist of SS seamless tubes SCH 40 SS 304, Total coil length is 400 ft (1.25 Inch Seamless), Coil is double type for creating three passes , furnace box at bottom ,(furnace will be made at your site bricks and cement in our scope of supply ) , Single ID fan which works two ways its sucks in fresh air and removes flu gases via economizer & 30 ft chimney . Economizer works 2 ways it settles the ash content & also pre heats the fresh air which is fed to bottom of the furnace. Boiler opens from the top for cleaning purpose. Furnace chamber has twin compartment, top compartment where wood burning will take place, bottom compartment where ash is collected.



Diesel/Gas Heat Exchanger				
	1.5 Lakh KCAL	2 Lakh KCAL	4 Lakh KCAL	6 Lakh KCAL
Capacity Max	150000	200000	400000	600000
Fuel Feeding Rate-Max Per hr	12-18 SCM/Liters	12-25 SCM/Liters	50-70 SCM/Liters	75 SCM/Liters
Power Required	0.5 HP	0.5 HP	0.5 HP	0.5 HP
Temp Control Panel	Yes	Yes	Yes	Yes
Auto Ignition	Yes	Yes	Yes	Yes

## Wooden Heat Exchanger

A wood heat exchanger is a device used to transfer heat from wood combustion to a fluid or air system. The heat exchanger is typically integrated into a wood-burning stove or furnace and is designed to increase the heating system's efficiency.

The wood fuel heat exchanger works by circulating fluid or air through a series of pipes or channels heated by the wood fire. As the fluid or air passes through the heat exchanger, it absorbs heat from the wood combustion and transfers it to the heating system.

The benefits of using a wood fuel heat exchanger include increased efficiency, reduced emissions, and lower fuel costs. By capturing more of the heat generated by wood combustion, these devices can significantly reduce the amount of wood needed to heat a space. Additionally, wood fuel heat exchangers can help reduce emissions by burning wood more completely and efficiently.



Wooden Heat Exchanger				
	1.5 Lakh KCAL	2 Lakh KCAL	4 Lakh KCAL	6 Lakh KCAL
Capacity Max	150000	200000	400000	600000
Fuel Feeding Rate-Max	40 KG	50 KG	80-85KG	100-120KG
Power Required	1 HP	2HP	2HP	2HP
Temp Control Panel	Yes	Yes	Yes	Yes

## Compact Thermic Fluid Heat Exchanger

In the snacks industry, a thermic fluid heat exchanger may be used in a variety of ways to heat or cool ingredients during the manufacturing process. For example, it may be used to heat oil or other liquids used in the frying process, or to cool ingredients that have been heated during roasting or baking.

During the frying process, a thermic fluid heat exchanger can be used to heat the oil to the desired temperature. The heat exchanger can also be used to maintain a consistent temperature throughout the frying process, which is important for ensuring that the snacks are cooked evenly and have the desired texture and flavor.

We offer various capacity of Thermic Heat Exchanger for various purpose.



## Ribbon U Blender

A ribbon blender is a type of industrial mixing equipment that is commonly used in the food industry to blend dry ingredients, including snacks. The blender is named after its shape, which consists of a large, horizontal trough with a ribbon-like mixing blade that rotates on a central shaft.

In snack production, a ribbon blender can be used to mix various ingredients such as flour, salt, seasonings, and other dry ingredients. The blending action of the ribbon mixer ensures that all ingredients are thoroughly and evenly mixed, resulting in a uniform snack product with consistent flavor and texture.

Ribbon blenders are popular in the snack industry because they are efficient, reliable, and versatile. They can handle a wide range of batch sizes, and the mixing process can be easily adjusted to accommodate different types of snacks and ingredients. Additionally, ribbon blenders are easy to clean and maintain, which is important in food production to ensure product safety and quality.



**Ribbon U Blender**

	20 KG	50 KG	100 KG	200 KG	500 KG	1000 KG
Mixing Capacity	200 KG	500 KG	1000 KG	2000 KG	5000 KG	10000 KG
Mixing Per Hour	1 HP	1HP	1HP	2 HP	7HP	10.5HP
Power Required						

## Roaster



**Roaster Salt Based**

- Structure Stainless Steel, Inner Drum 3mm & Outer Drum 5 mm
- Control Panel for Roaster
- Stainless steel cladding of the machine
- Cladding with Stainless Steel Frame & Sheets
- Total Length of machine 11 ft End to end.
- Fuels – Diesel/ Gas/ Biomass Pellet
- Available in Various Size 200Kg/hr and 300 KG / hr

A salt-based roaster is a popular method used in the snack food industry to create a salty and crispy



**Roaster Hot air Based**

A hot air roaster is a popular tool for roasting snacks such as nuts, seeds, and popcorn. This type of roaster works by using a stream of hot air to circulate around the food, evenly roasting it without the need for oil or butter.

Overall, a hot air roaster is a convenient and healthy way to roast snacks without the need for added oils or fats. Quality of Baked snacks in this Hot Air Roaster is better.

## Biomass Pellet Fuel Burner

A biomass pellet burner is a device that burns compressed biomass pellets to produce heat. Biomass pellets are made from compressed sawdust, wood chips, agricultural waste, or other organic materials,

### WHAT ARE THE ADVANTAGES OF OUR DYNA RED AND DYNA GREEN PELLET FUEL BURNERS

- Fully Eco-Friendly Product.
- Inexpensive and Affordable Mode as Compared to Oil & Gas.
- Guaranteed Saving on Fuel Cost.
- All Round the Year Availability of Pellets.
- Consistent Quality.
- Low Ash Residue Post Combustion.
- 90-95% Efficiency of Controlled Combustion.
- Noise-free operation.
- Reduced Power Consumption.
- Storage efficient design.



**Dyna Red Pellet Burner**

Pellet Fuel Red Burner					
	Unit	50 K KCAL	70 K KCAL	1 Lakh KCAL	1.5 Lakh KCAL
Capacity Max	Kcal/hr	50000	70000	100000	150000
Fuel Feeding Rate-Max	Kg/hr	6-12.05	8-17.5	12-25	18-37.5
Power Required	HP	0.5	0.5	0.5	1
Temp Control Panel	Timer Panel	Timer Panel	Timer Panel	Timer Panel	Timer Panel
Secondary Fuel Feeder		N/A	N/A	N/A	N/A
Auto Ignition		Optional	Optional	Optional	Optional



**Dyna Green Pellet Burner**

Pellet Fuel Green Burner				
	Unit	2 Lakh KCAL	3 Lakh KCAL	4 Lakh KCAL
Capacity Max	Kcal/hr	200000	300000	400000
Fuel Feeding Rate-Max	Kg/hr	25-50	37.5-75	50-100
Power Required	HP	1	2	2
Temp Control Panel		Yes	Yes	Yes
Secondary Fuel Feeder		Yes	Yes	Yes

SS Jali for Sev Extruder				
Size	8.5"	10.5"	12.5"	16.5"

