

Shed No.4, Ravi Raj Industrial Estate, Mukhi Ka Kuwa,  
Bharwad Wash, Ramol Gaam, Ahmedabad.

Phone : +91 63543 67014  
Cell : +91 99134 20973, +91 90161 08819

Email : [info@frytechfoodequipment.com](mailto:info@frytechfoodequipment.com),  
[kanhaiyarameshsony@yahoo.com](mailto:kanhaiyarameshsony@yahoo.com)

Website : [www.fry-techfryer.com](http://www.fry-techfryer.com)  
[www.frytechfoodequipment.com](http://www.frytechfoodequipment.com)

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Create and Deliver the  
Products People Need.

We are following through on our basic stance of "Besides to deliver a hundred units to one company deliver one unit each to a hundred customers" by standardising products, so that we can deliver what is needed when it is needed, in just the quantity that is needed. This approach has taught us what kinds of machines are required in every era. We offer many products, such as low production cost & high quality, to meet the demands of recent years for more energy saving, lower heat generation, and more precise accuracy. We communicate with our customers from the stage where they start studying their equipment, till delivery of diverse kinds of machine, from one unit.

Talk About Ideas  
Not People



AN ISO 9001 : 2015  
CERTIFIED COMPANY

# Creating "machine" for the needs of Quality.

## Founder



Mr. Pradeep Kumar Singh



Mr. Kanhaiya Ramesh Singh

Fry tech food equipment Pvt. Ltd began with hand full of worker in 2012 at 9 Mahakali Estate, Rabari colony Ahmedabad later shifted to Ramol, Ahmedabad. Starting from the basic concept of "Have a heart that loves things, a heart that loves people". We have expanded into a wide range of product manufacturing business.

We aim to carry on working on all kind of "Machines" in the world, such as Potato Chips Making Machine, Namkeen Making Machine, Pellet Making Machine, Kurkure Making Machine, Heat Exchanger and Thermic Boiler.

## Company Profile

Fry-tech Food Equipments Pvt. Ltd. was established in the year 2012 and is known for manufacturing and supplying the best quality Snacks Making Machine & Equipment. The product range offered by us consist of Potato Peeler, Banana Slicer and Dough Mixer. Our procurement agents procure the finest quality materials for manufacturing the offered machines and equipment in compliance with the food industry laid norms and regulations. Owing to their high efficiency, low maintenance and longer serving life, these snack making machines are highly demanded in the market. For meeting the requirements of our patrons, we offer these machines and equipment in various sizes and designs. We offer this range at cost effective and competitive pricing.

With the aid of our state-of-the-art infrastructural base, we have been able to meet the diverse requirements, demands and expectation of our patrons. For managing our infrastructure, we have appointed a team of skilled professionals. Utilizing the skills and confidence of our workforce, we work to attain maximum customer approval. Ability to accept bulk orders has helped us in attaining the trust and confidence of our patrons. Wide distribution network has helped us in delivering the offered snack making machines and equipment.

Under the supervision of our mentor, Mr. Kanhaiya Singh, we have been able to attain a huge clientele across the nation. He has helped us in attain financial stability and goodwill, owing to his customer centric approach and excellent management approach.

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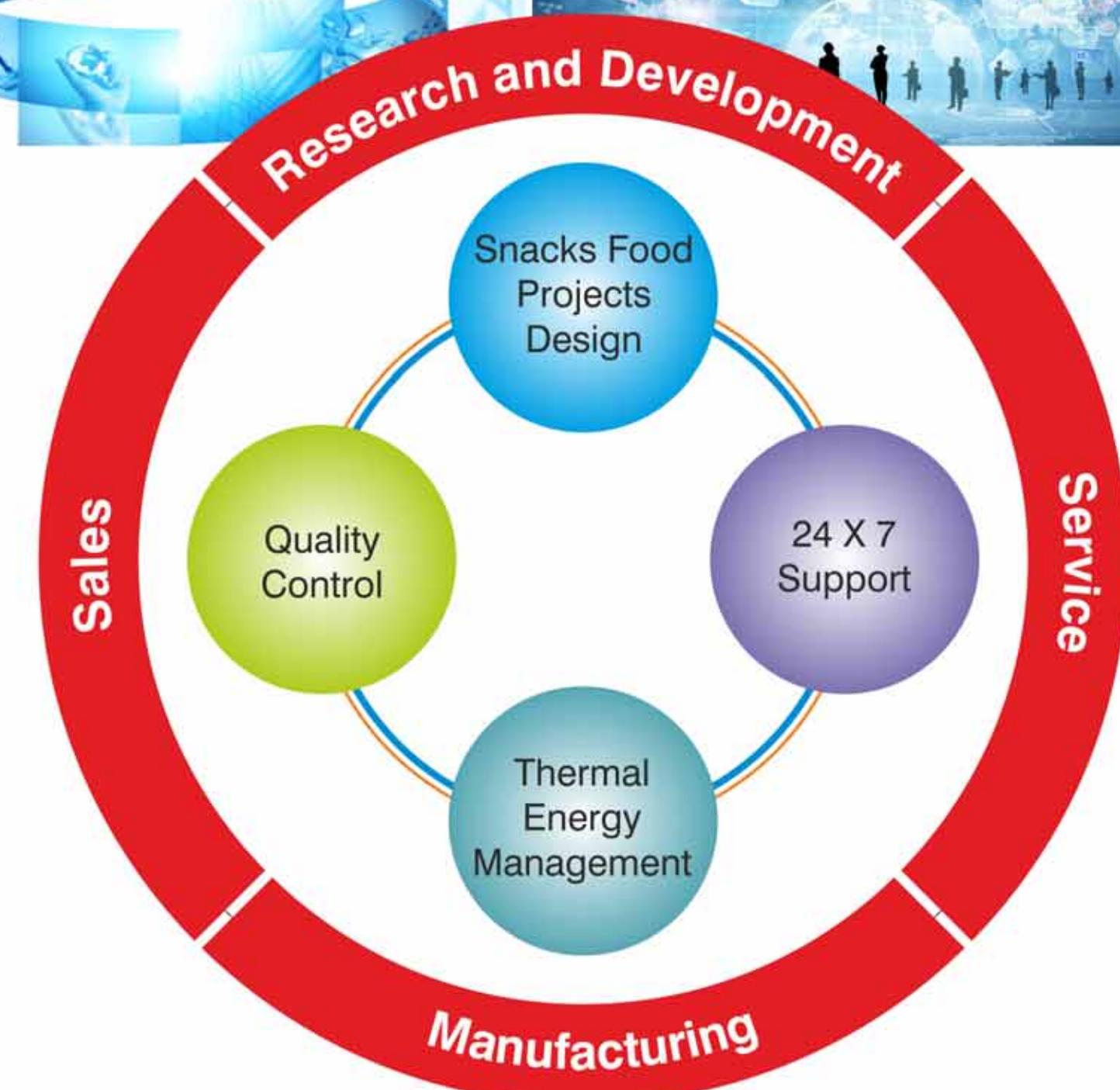
We deliver products for all needs, supported by total service.



Today's modern society prefer quality food items and we are here to deliver quality machinery to our valued society. In Food Processing Equipment field, technological innovation is constantly advancing in terms of technology, and the needs to meet those quality product and their long life, we keep's diversifying our machineries. As there is always a need of process that is faster and more precise friendly to humans & for the environment. Also our machine are long-lasting and trouble free. In recent years, the range of our activities has broadened in fields related to environment-friendly devices in this sector.

We never stop developing diverse products for the times, ranging from all types of All Snacks Machinery & fryer, depending on type of product, quantity and those parameter are measured by our research team depending on the set parameters.

Our global Snacks Machineries system covers research and development into Thermal Equipments, produces the right quantity of products for our customers whenever they need, with the service infrastructure to deliver products and information about machine whenever it is needed.



**Floating Products** (Sev, Ghathiya, Papdi etc.)



**Some of the main features of Line are:**

- 1) Low production cost.
  - (a) Low fuel consumption: Due to Latest Heating technology with Inbuilt Heat Exchanger. (i.e. 1 kg wood at per kg of potato chips)
  - (b) Low Edible oil absorption due to less temperature drop (delta T) gives less oil absorption up i.e. 35-38 % ©, Low manpower
- 2) Better Finished product quality and longer Shelf- life
- 3) Optimal Oil turnover ratio.
- 4) High productivity.
- 5) Better Hygiene and working environment

Processing System includes following equipment's

**Floating Products** (Sev, Ghathiya, Papdi etc.)

- Latest Oil Heating Technology with Heat Exchanger
- Continuous Conveyor Type Oil Filtration System
- Complete Material of Construction is SS 304 Grade
- Pneumatic Conveyor Lifting Arrangement for easy cleaning
- Heat Free working Environment
- Zero Maintenance
- High oil turnover ratio

**Frying System includes following Equipments**

- (1) Frying System
- (2) Heat Exchanger
- (3) Oil Tank with Cooling System
- (4) Control Panel
- (5) Filter

Also available in 600kg/hr production capacity.

Dimensions : 22 x 15 Ft

Fuel : Diesel, Gas, Wood & Agro waste & Rice Husk

Natural Gas Material of Construction : AISI-304 Grade Stainless Steel

**Continuous Frying System**

With desire to cement our reputation in the market, we are engaged in offering an excellent range of Continuous Frying System. Keeping in mind current market development, these products are manufactured by our qualified professionals employing premium quality raw material and modernize tools. Apart from this, our quality controllers perform a series of test on the entire range ensuring its flawlessness. Clients can avail the offered products from us at market leading prices.

**Features:**

- Production
- Capacity: 150, 250 & 400 kg/Hr (Wheat Flour Item)
- Fuel Consumption: 10-11 Ltr/Hr Diesel
- Power Consumption: 6.5 HP
- Oil Holding Capacity: 325-350 litres

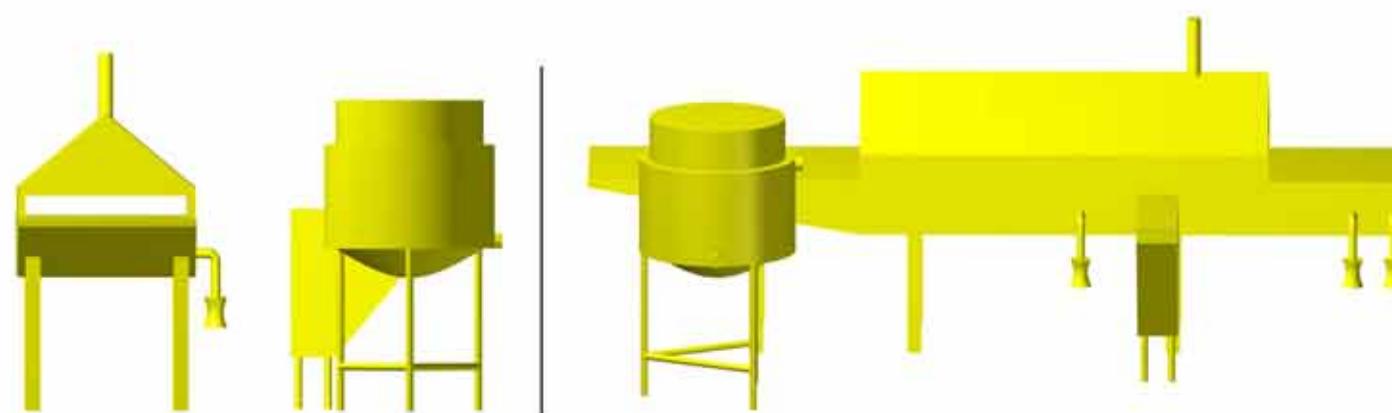
Floating Products (Sev, Ghathiya, Papdi etc.)	Non Floating Products (Pulses, Peanuts, Peas etc.)
175-200 Kg/Hr	60-65 Kg/Hr
300-350 Kg/Hr	100-110 Kg/Hr
500-550 Kg/Hr	200-280 Kg/Hr

**Non Floating Products** (Pulses, Peanuts, Peas etc.)





**Mini Fryer in S.S. 304 (3D Drawing)**



Front View

Side View



**Mini Fryer in M.S. Body**  
(Floating & Non Floating)

Floating Products (Sev, Ghathiya, Papdi etc.)	Non Floating Products (Pulses, Peanuts, Peas etc.)
175-200 Kg/Hr	60-65 Kg/Hr
300-350 Kg/Hr	100-110 Kg/Hr
500-550 Kg/Hr	200-280 Kg/Hr





**Production Capacity:**

200,500 and 1000 Kg/hr.

**Processing Line includes following Equipments:**

- (1).Vibratory Feeder with Hopper
- (2).Frying System with Continuous Oil Filtration and Heat Exchanger
- (3).Oil Tank with Cooling System
- (4).De-oiling Conveyer
- (5).Linear Feeder
- (6).Flavor applicator & Drum
- (7).Control Panel

**Dimensions :** 42 x 15 Ft

**Fuel :** Diesel, Gas, Wood,  
Agro waste & Rice Husk

**Material of Construction :**  
AISS-304 Grade Stainless Steel





Grit Mixer  
with Feeder

Extruder

Feeding  
Elevator

Rotary Siever

Linear Feeder

Frying System

De-Oiling Conveyer

Slurry System

Flavouring Drum

**Description**

Production Capacity: 100, 150 & 300 Kg/Hr.

Dimension : 40 x 20 Feet

Fuel : Diesel, Gas ,Wood, Agro Waste & Rice Husk/

Material of Construction : AISI-304 Grade Stainless Steel  
(Except Standard Components).





Hopper with Feeder	Grader	De-Stoner	Peeler	Inspection Conveyer	Feed Conveyer	Slicer	Washer	Twin Shaker	High Speed Belt	Frying System	Inspection Conveyer	Flavour Applicator & Drum
<b>Description</b> 200/300/500 Kg/hr Capable of integrated automatic production of Potato Chips etc. from raw potatoes.												
<b>Products made by the line are:</b> 1.Potato Chips(Plain , Ruffles) 2.Potato Sticks(Salli)												
<b>Processing System includes following equipment</b> (1).Raw Potato Hopper (2).Feed Elevator (3).Potato Size Grader (4).De-Stoner (5).Peeler (6).Inspection Conveyor (7).Single Potato Feed Conveyor (8).Slicer (9).Washer & Blancher (10).Ecentric Shaker-1 (11).Ecentric Shaker-2 (12).High Speed Conveyor (13).Continuous Frying System with Heat Exchanger (14).Linear Shaker (15.).Flavouring Applicator (16.).Flavouring Tumbler												
<b>Specific Features</b> (1.). Better Oil Management (2.). Low Conversion Cost												
<b>Dimension :</b> 120 x 20 Ft <b>Power Consumption :</b> 27.0 HP & 35.0 HP <b>Fuel :</b> Diesel, Gas, Wood, Agro waste & Thermic <b>Material of Construction :</b> AISI-304 Grade Stainless Steel												
												



Raw Potato Hooper & Feed Elevator



Potato Size Grader



Potato Feed Conveyor



Washer and Blancher



De-Stoner



Panel



Eccentric Shaker-1



Eccentric Shaker-2



Inspection Conveyor



Potato Peeler



Continuous Frying System



Continuous Frying System



High Speed Conveyor



Inspection Belt



Flavouring Applicator



Flavouring Drum



Thermic Heat Exchanger



Wood Fired Heat Exchanger



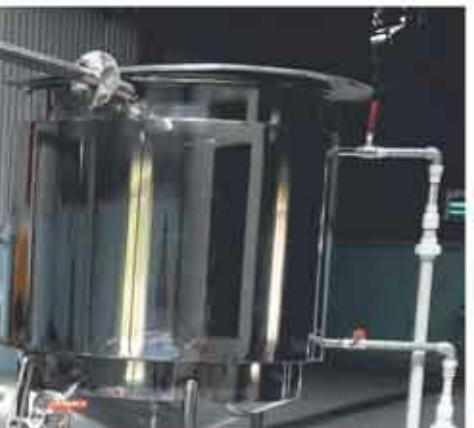
Diesel Heat Exchanger



Diesel Heat Exchanger



Wood Fired Heat Exchanger



Oil Tank with Cooling System



**Production Capacity : 100, 200 & 500 Kg/Hr**

Potato Chips (Plain, V-Cut, Potato Sticks)

Dimension : 45x20 Feet

Fuel : Diesel, Gas & Wood

Material of Construction : AISI-304 Grade Stainless Steel  
Except Standard Components.

**Salient Features :**

- Low Edible Oil Holding Capacity
- Low Energy Consumption
- Improved Productivity with Consistent Excellent Product Quality
- Less Manpower
- Excellent Online Oil Filtration
- Optimal Oil Turnover Ratio



## Batch Type Frying Machine (Diesel Fired)



Fry-Tech Introduces a new revolution in frying technology for Chips , Dals, Vatana and other products require high heat requirement. It is a new circular fryer with a combination of Direct & Indirect heating gives you a more than 55% saving in Fuel and double the production capacity.

Products	Production Capacity	Fuel Consumption
Potato Chips	50-55 Kg/Hr	11-12 Ltr/Hr
Moong Dal	90-95 Kg/Hr	11-12 Ltr/Hr
Channa Dal	100-110 Kg/Hr	11-12 Ltr/Hr
Banana chips	50- 55 Kg/Hr	11-12 Ltr/Hr
Sev Gathiya Papdi and other besan(Gramflour) based products	150-175 Kg/hr	7-10 ltr /hr

### The Batch Fryer is having following features.....

- Latest Oil Heating Technology with Inbuilt Heat Exchanger
- Bucket Type Continuous Oil Filtration System
- Reduces 60% Manpower in frying
- Complete Material of Construction is SS 304 Grade
- Oil Holding Capacity - 110-140 Liters
- Zero Maintenance Batch Fryer
- Power Consumption 3.25 HP
- Spill Free design Reduce oil Wastage.
- Heat Free working Environment
- More than 55 % Fuel Saving as compared to Traditional System
- Payback period is 3-4 months.
- Also available in without tilting system



## Batch Type Frying Machine (Diesel Fired)



Batch Type Frying Machine (Diesel Fired)

Direct Heat Circular Fryer



Sr. No.	Pan Dia	Type of Extruder	Products	Capacity
1	12"	N.A.	Soan Papdi	40 kg sugar/hr.
2	18"	Hand Driven	Bikaneri Bhujia & Mava	20 to 25 kg/hr.
3	24" & 30"	Hand Driven	Nylon Sev, Garlic Sev, Samosa, Kachori	20 to 35 kg/hr.
4	36"	Motor Driven	Papdi, All Types Gathiya & Sev	35 to 40 kg/hr.
5	42"	Motor Driven	Chana, Mung Dal, Coated Peanuts	40 to 50 kg/hr.
6	60"	Motor Driven	Potato Wafer, Banana Wafer	50 to 60 kg/hr.

Batch Type Frying Machine (Diesel Fired)

Direct Heat Rectangular Fryer



Batch Type Frying Machine (Wood Fired)



**Circular Fryer Wood Fired**



Batch Type Frying Machine (Wood Fired)



**Rectangular Fryer Wood Fired**



**Wood Heat Exchanger**



**Feature :**  
 Latest Oil Heating Technology with Inbuilt Heat Exchanger  
 Bucket Type Oil Filtration System  
 Reduces Manpower by 60%  
 Material of Construction is SS-304 Grade  
 Oil Holding Capacity: 110-140 Liters & 140-200 Liters  
 Low Maintenance  
 Power Consumption 3.25 HP & 5.5 HP  
 Spill Free Design Reduce Oil Wastage  
 Heat & Smoke Free Working Environment  
 More Than 55% Fuel Saving as Compared to Traditional System

Batch Type Frying Machine (Thermic Fluid Base)



**Thermic Fluid Pan Limped Quill**

**Besan Kadai**

We manufacture a qualitative range of Besan Kadais for our esteemed clients. These Kadais are manufactured using premium grades of Stainless Steel and as per the prevailing industry standards. We also offer these kadais in different specifications as per the requirements of our esteemed clients. Moreover, these Besan Kadais are offered at competitive market prices to our esteemed clients.



PRODUCTS USING 48" DIA CF	PRODUCTION CAPACITY
Potato Chips	50-55 Kg/Hr
Moong Dal	90-95 Kg/Hr
Channa Dal	100-110 Kg/Hr
Banana chips	50-55 Kg/Hr
Sev Gathiya Papdi and other besan(Gramflour)based products	150-175 Kg/hr



Batch Type Frying Machine (Thermic Fluid Base)



**Circular & Rectangle Fryer with Thermic Fluid Condenser**

Sr. No.	Pan Dia	Type of Extruder	Products	Capacity
1	12"	N.A.	Soan Papdi	40 kg sugar/hr.
2	18"	Hand Driven	Bikaneri Bhujia & Mava	20 to 25 kg/hr.
3	24" & 30"	Hand Driven	Nylon Sev, Garlic Sev, Samosa, Kachori	20 to 35 kg/hr.
4	36"	Motor Driven	Papdi, All Types Gathiya & Sev	35 to 40 kg/hr.
5	42"	Motor Driven	Chana, Mung Dal, Coated Peanuts	40 to 50 kg/hr.
6	60"	Motor Driven	Potato Wafer, Banana Wafer	50 to 60 kg/hr.





**4 Pass Thermic Boiler**



**Product Description:**

The Fry-Tech series thermic fluid/thermal oil heater is designed for maximum efficiency, using a variety of liquid and gaseous fuels. It is designed with fuel flexibility in mind and can fire a range of heavy oils, light oils and gases. It allows high process temperatures at low operating pressures.

**Product Features:**

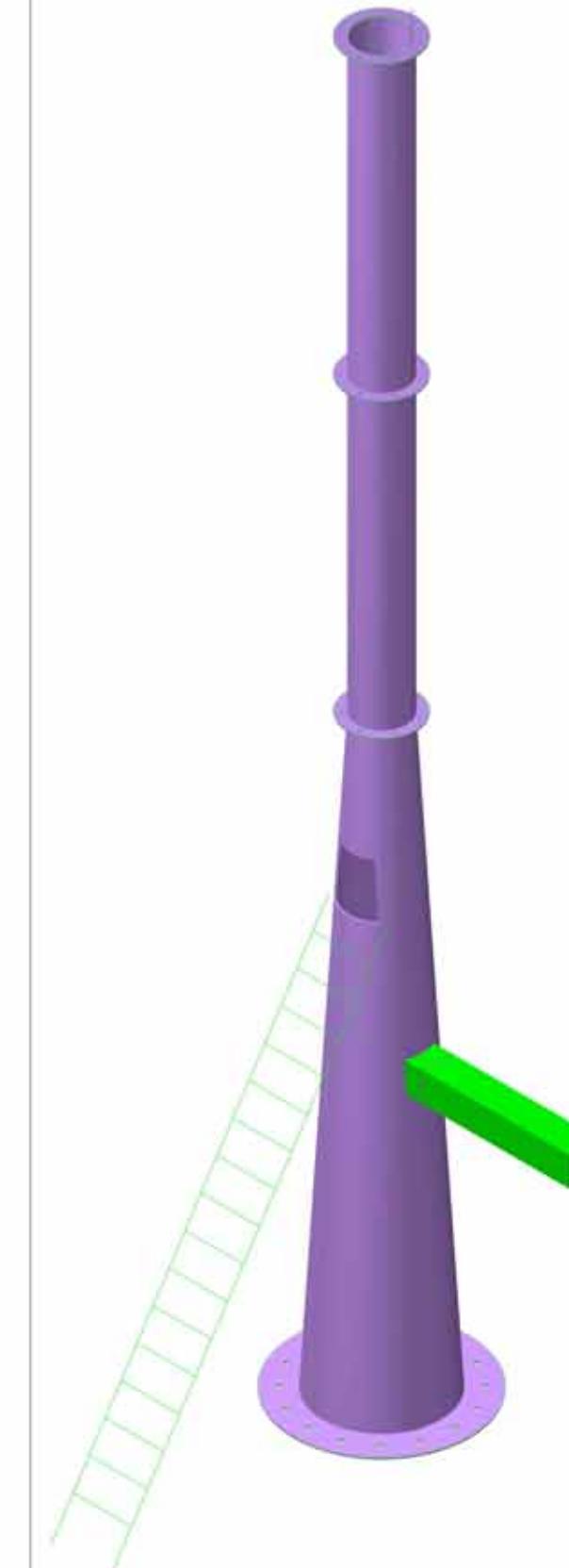
- High capacity heating system
- Multi-fuel option, heavy oils, light oils and gases
- Rugged - requires very little maintenance
- Over-bed & under-bed fuel firing systems can be incorporated
- Large in-bed and convective heat transfer area

**Operating Range:**

- Capacities: From 0.1 million kcal/hr to 25 million kcal/hr
- Temperature: Up to 385°C
- Firing fuels: Heavy oils, light oils and gases
- Efficiency: Overall efficiency of 85 % (+/-2%) on NCV
- TF outlet temperature upto 280°C (special designs up to 380°C)
- System efficiency as high as 87%
- Special ash setting chamber
- Big savings in energy costs compared to electrical heating
- Dispenses with the need for water treatment (as with steam heating)
- Fully automatic operation
- Compact, skid mounted, ready-to-install unit
- Typical applications - chemicals, PVC/BOPP films, packaging, automobiles, rubber, textiles etc

## Industrial Chimney

## Industrial Chimney



We are offering our patrons a wide array of M.S. Chimney which are manufactured using high-grade raw material procured from the certified vendor of the market in strict accordance to the international quality standards. Further, we stringently test the products on various parameters to ensure flawless range of products. Moreover, we provide these products in customized form as well.

**Features:**

Used in various industrial applications  
These products are highly acclaimed by the clients for their superior quality  
Excellent performance and durability



**Product Description:**

We are an authorized manufacturer, exporter and supplier of the best quality Nimki Cutting Machine that are highly noticed among customers spread all across the nation. These products are accurately manufactured making use of quality-approved factor inputs, which we procure from some of the reliable vendors of the market. Our offered array is available in assorted specifications to meet the varied demands of the customers.

**Features:**

- Rigid construction
- Easy installation
- Minimum maintenance

Descriptions
Motor : 2HP
Production : 150 Kg/Hr
Size : 3x8 Feet

## Coating Pan



Specially designed to apply seasoning and coating to fried and roasted products in uniform manner. Complete material of construction is AISI 304. The coating pan is available in different sizes on basis of pan diameter and mixing capacity per batch.

**Descriptions**

Motor : 2HP

Production : 10 to 15 Kg/Batch

Batch Time : 3 Min.



## Namkeen Mixer



Precisely designed Namkeen mixer for easy mixing of different ingredients of Namkeen & spices in a uniform manner. All contact parts are made of SS 304.

**Production Capacity :** 70 kg to 100 kg/batch

**Specification:** 2 Hp Geared Motor 3 phase

**Dimension:** 5 x 2.5 x 4 Ft

**Weight :** 200 Kg



### Tilting Coating Pan



### Tilting Hydro



### Chana Pressing Machine





**De-Oiling conveyor:**

The conveyor receives pellets from fryer and discharges it to further process. It allows the product temperature to come to equilibrium and thus removing excess surface oil, belt speed regulation by VFD.

**Specifications**

Belt Width: 800 mm.  
Length: 3000 mm  
Drive motor - 0.75KW

**Flavor Applicator:**

Dry Flavor is sprinkled on the tray fitted on the upper side of the linear feeder, the feeding of flavor can be controlled by a VFD. From this tray the flavor is sprinkled on the pellets present in the drum, the mixing of flavor is uniform on the product, 5

**Specifications**

Applicator motor : 0.73 KW  
Applicator motor : 0.73 KW  
Belt Width: 800 mm.  
Length: 3000 mm  
Drive motor - 0.75KW



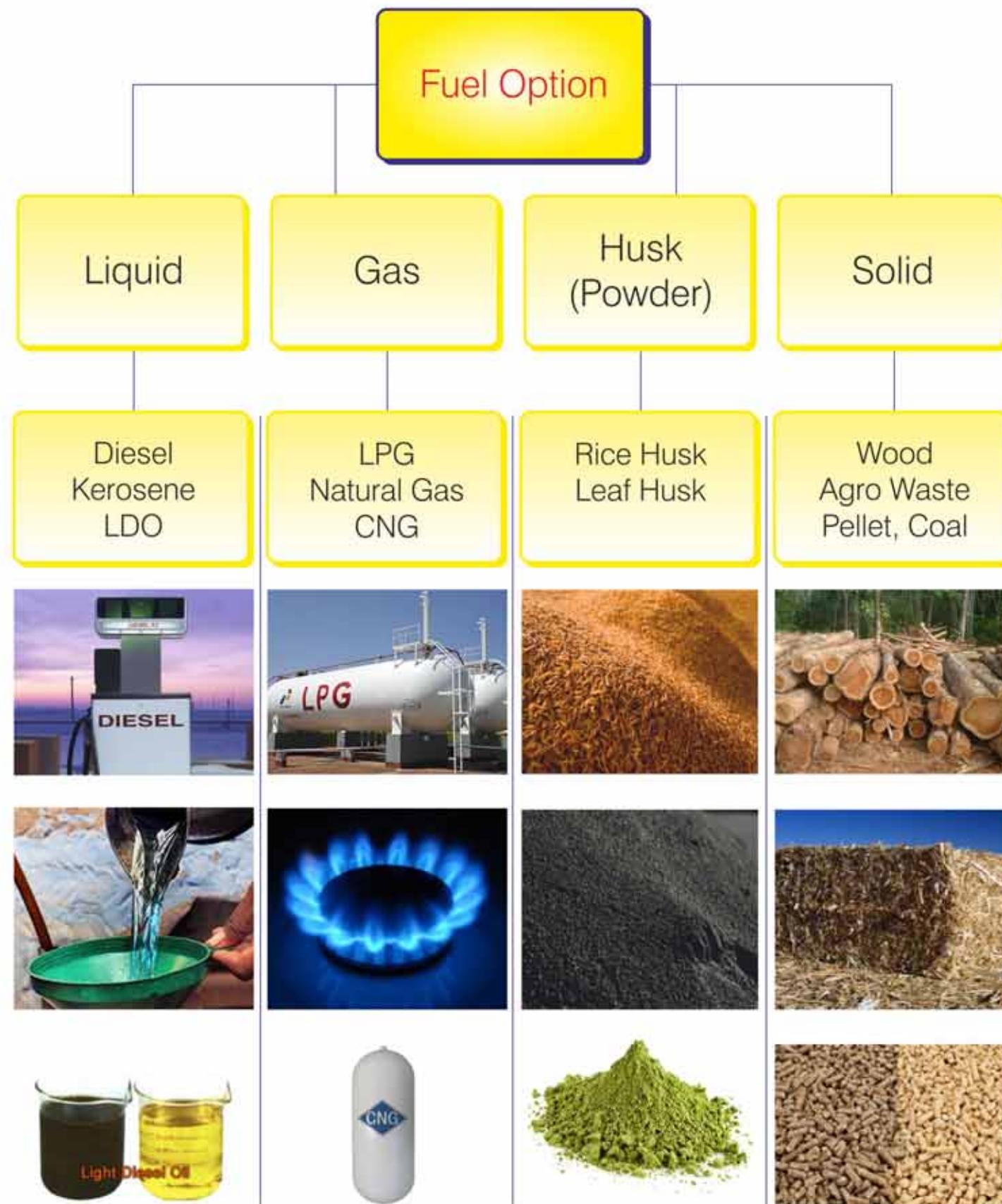
**Tilting Hydro**

Tilting Hydro Dryer Namkeen Industry  
We are involved in offering the hydro dryer for namkeen industry in compliance with set industrial standards. It works on the principle of centrifugal force and is safe and efficient in functioning. Moisture from the preparation is carried away by the steam heated air and the dryer is appreciated for high performance and low maintenance.



**Description:**

Length : 7.5 Feet  
Diameter : 2'  
Motor : 2 HP  
Husk Blower : 1 HP  
Production Capacity : 100 to 150 Kg Puffed Rice



LANGUAGE GUIDE					
Cereals					
English	Hindi	Bengali	Oriya	Marathi	Gujarati
Barley	Jau	Job	Jabadhana	Barley	Barley
Millet	Bajra	Bajra	Bajra	Bajri	Bajri
Milo	Juar	Juar	Janha	Jwari	Juwar
Maize	Bhutta	Bhutta	Sukhila maka	Maka	Makai
Rice	Chawal	Chowl	Chaula	Tandoor	Chokha
Rice boiled	Usna chawal	Sidha chowl	Usuna chaula	Ukda tandoor	Ukra chokha
Rice pressed	Chudwa	Chira	Chuda	Pohe	Pohwa
Rice puffed	Murmara	Mudi	Mudhi	Murmere	Mumra
Ragi	Makra	Madua	Mandia	Nachni	Ragi
Semolina	Sooji	Sooji	Sooji	Rava	Rava
Vermicelli	Siwain	Semai	Simai	Shevaya	Sev
Wheat	Gehu	Gom	Gahama	Gahu	Ghau

Pulses (Daal)					
English	Hindi	Bengali	Oriya	Marathi	Gujarati
Bengal gram whole	Chana	Chola	Buta	Harbara	Channa
Bengal gram split	Chana dal	Cholardal	Butar dali	Harbar dal	Channa dal
Black gram	Urad dal	Mashkalaidal	Biri	Uddachi dal	Alad
Green gram whole	Moong	Moong	Mooga	Moong	Moog
Green gram split	Moong dal	Moongdal	Mooga dali	Moongachi dal	Moog ni dal
Horse gram	Kulthi	Kulthikalai	Kolatha	Kuleeth	Kuleeth
Kidney beans	Rajmah	Rajmah	Rajmah	Shravan	Phanasi
Peas	Mattar	Matar	Matara	Vatana	Suka vatana
Red gram	Turdal	Arhardal	Harada	Tur dal	Tuverni dal



Pneumatic Parts



Crompton Motor



Screw Jack Made in Switzerland



Motor Gears



Motor Gears



Diesel & Gas Burner



Centrifugal Pump



Centrifugal Pump

Stainless Steel 304



### SOME PROCESSING AIDS USED IN MANUFACTURING EDIBLE FATS AND OILS

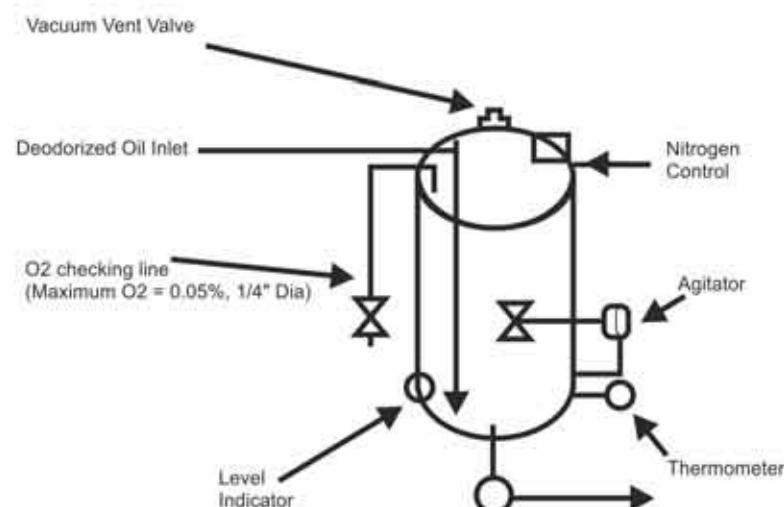
Aid	Effect	Mode of Removal
Sodium hydroxide	Refining aid	Water wash, Acid neutralization
Carbon/clay (diatomaceous earth)	Bleaching aid	Filtration
Nickel	Hydrogenation catalyst	Filtration
Sodium meth oxide	Chemical interesterification catalyst	Water wash, acid neutralization,
Phosphoric acid Citric acid	Refining aid, metal chelators	Neutralization with base bleaching, water washing
Acetone Hexane Isopropanol	Extraction solvent, fractionation media	Solvent stripping and deodorization
Nitrogen	Inert gas to prevent oxidation.	Diffusion, vaporization
Silica hydrogen	Adsorbent	Filtration

Edible oil refinery systems-

1. Physical Refining Method
2. Chemical Refining Method

### STORAGE AND TRANSPORTATION OF FRYING OIL

Deodorized oil must be cooled, saturated with nitrogen, and stored in nitrogen-Blanketed tanks (59). The storage tank can be made of carbon steel. It is not necessary to have stainless steel tanks for freshly deodorized oil with a low free fatty acid content as shown in Table 3. The following guidelines are recommended for oil storage:



Used Edible Oil Storage Tank

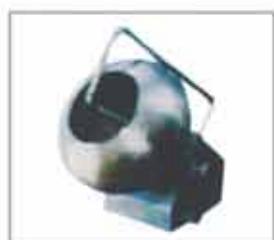
- Liquid oils should be stored under 86 °F (30 °C) and should not be stored at a temperature higher than 104°F (40°C)
- The storage temperature of hydrogenated fats must not exceed its melt point by 10F (5.6°C)

The best results are obtained when the deodorized oil is cooled to the above recommended temperatures, saturated with nitrogen as it leaves the deodorizer, and stored in nitrogen-blanketed tanks. The headspace in the storage tank should have maximum oxygen content of 0.5%.

Loading trucks or rail cars are also critical for the quality of the oil delivered at the point of destination. The oil can pick up air (oxygen) at the loading station, which can initiate autoxidation in the oil during transit. The clearest indication



**Namkeen Extruder**



Coating Pan



Rectangular Fryer



Circular Fryer



Flavouring Applicator



Finger Chips Machine



Potato Peeler



Potato Slicer



Hydro



Continuous Sev Extruder



Dryer De-Hydrator



Doug Kneader



Gravy Machine Pulveliser



Tilting Grinder



Potato's Wafer Chips Making Machine



Gravy Machine (Pulveliser)



Power Grinder  
(with S.S. Hopper)



Aluminum GP &  
SS Tray



Aluminum GP &  
SS Tray



Masala Box



Power Grinder  
(with S.S. Hopper)



Vegetable Cutter  
Machine



Dough Mixture



Batch Fryer with  
Wood Based System



Nylon Sev Extruder



Rotary Head Extruder &  
ITS Complete Line



Power Grinder  
(with S.S. Hopper)



Cooling Conveyor



Deep Fryer



Seasoning Drum



Thermic Fluid Based  
Heat Exchanger



Circular Batch Fryer



Circular Batch Fryer



Axial Blower



Wafer Frypan Bhatty



Exhaust System (Chimney)



Inspection Belt



Deshi Diesel Bhatty

## Research & Development

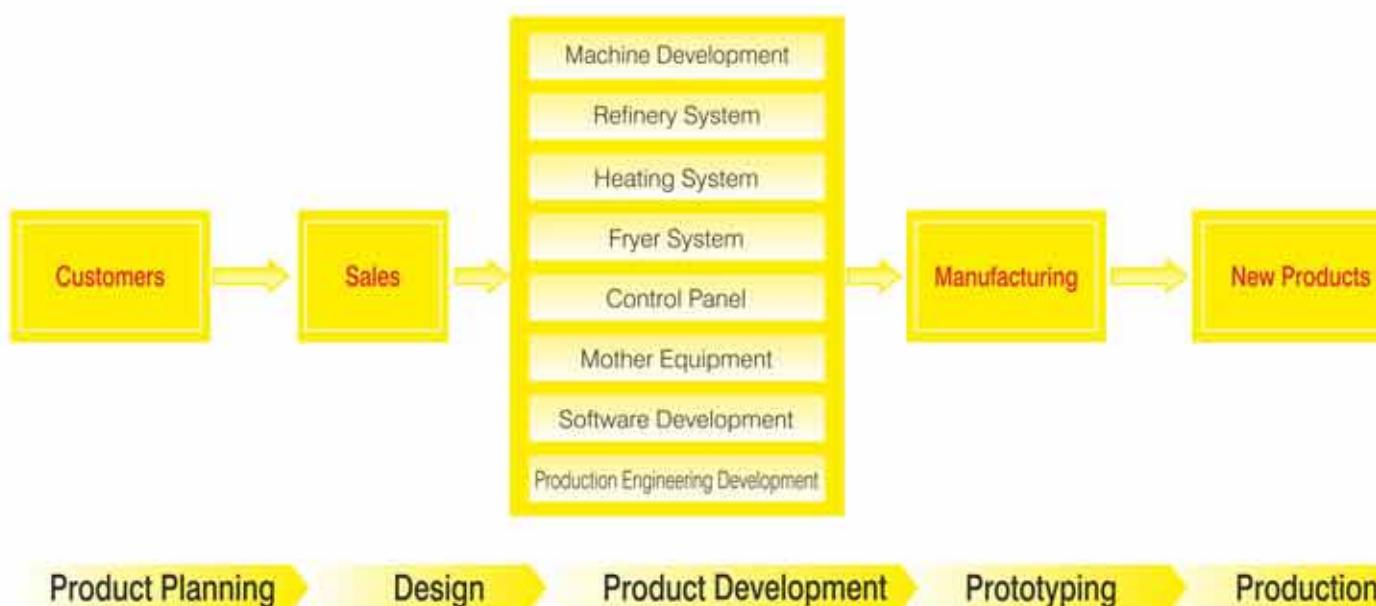
To achieve high speed and precision, long life reliability, safety, environmental protection. We have developed next-generation products to meet diverse need.

Our solid engineering ability enables us to develop next-generation products. We always move a step ahead to pursue R&D globally in a wide range of fields.



Our development of Fryers, Filters, Heat Exchanger and Control Panel, through various snacks related products, such as product quality and spices, which are based on research of component technologies to the development of production technologies, with the latest, dependable equipment and an environment for speedy development.

Creative Ability and Care for Standard Products, we pursue the R&D of attractive and needs-oriented Products, based on medium and long term themes.



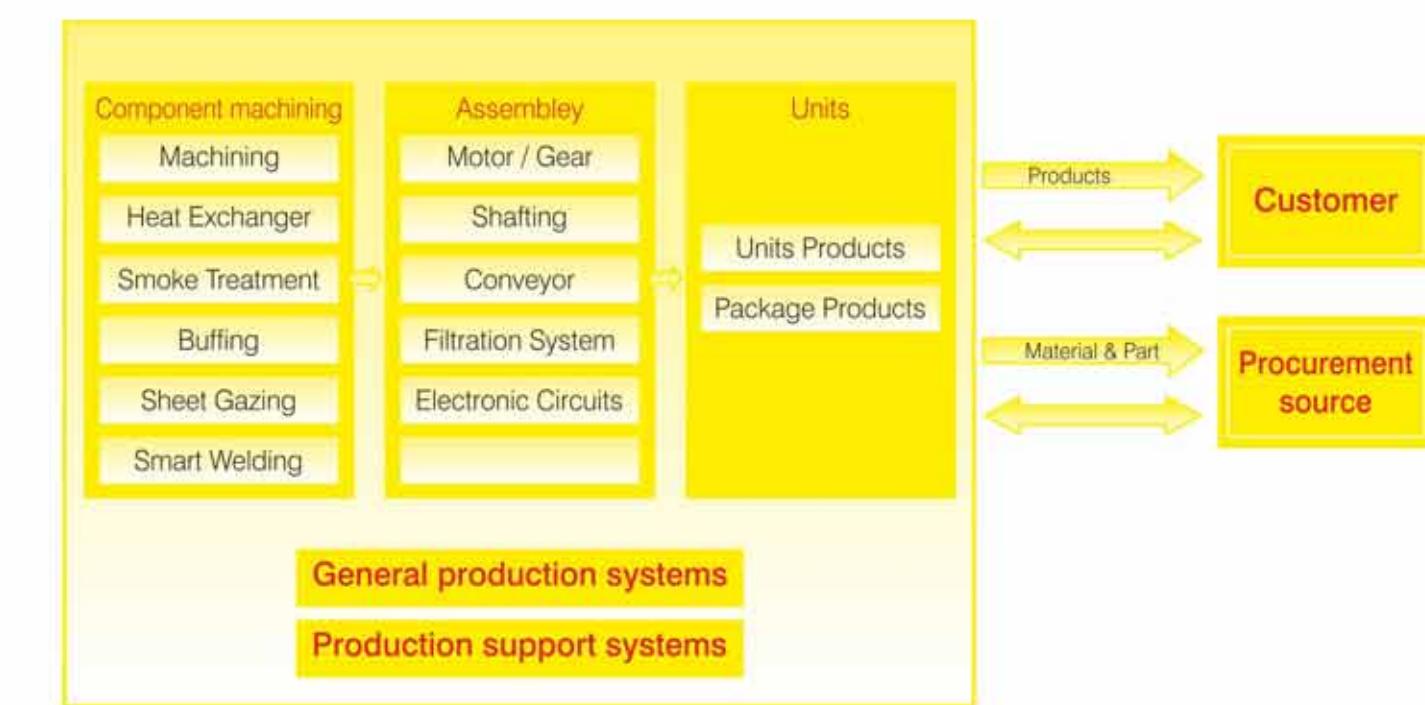
## Manufacturing

Provide speedy delivery through an integrated system within all variety of products through our manufacturing systems.

Despite the fact our product line-up has around 40 to 50 standard products. We can deliver any product that is ordered with our flexible and integrated production system.



"Make whatever is needed, just as much as is needed". That simple approach has created what can fairly be described as the ultimate system for producing small quantities of a wide variety of products, without depending on inventory. It is made possible by the ideal working environment; the most advanced production equipment and engineering backed by accumulated expertise, and comprehensive production systems with strong support systems that manage production in real time. We really do meet our customer's needs "just in time".



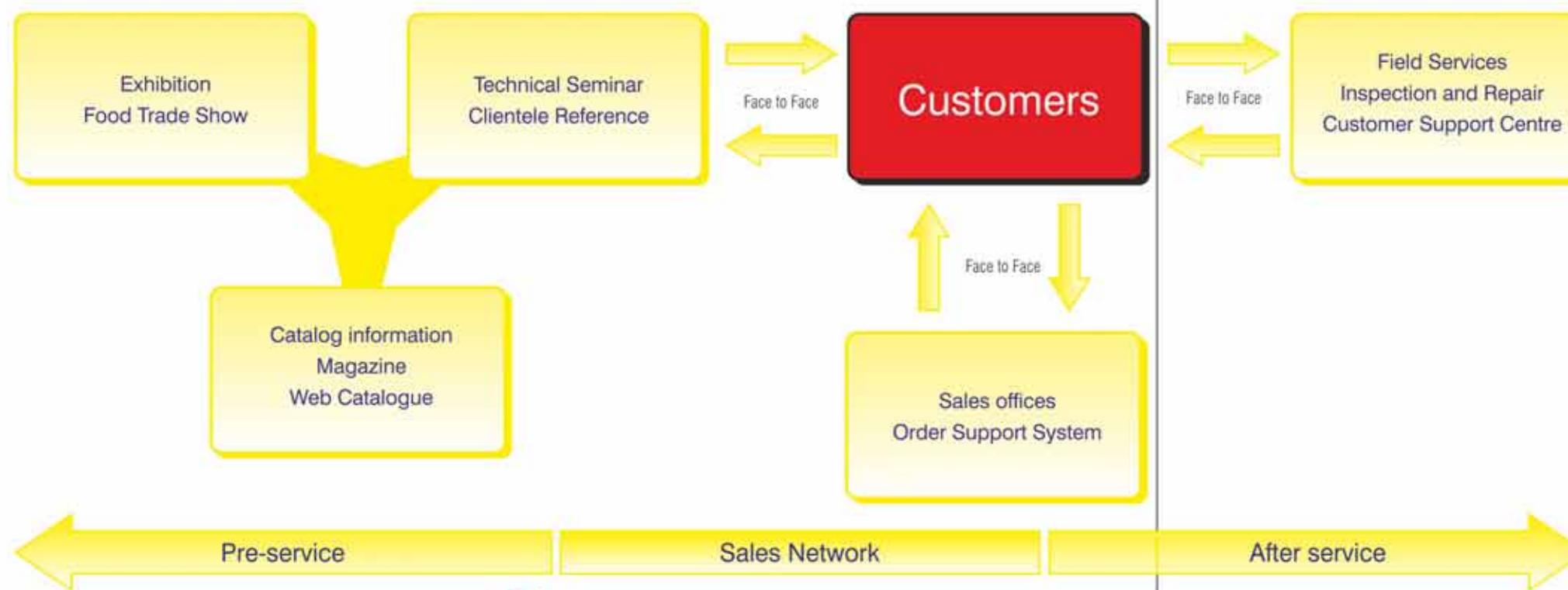
# Sales Support

We communicate and support, fostering our relationship with customers from all directions.

We have extended our network of sales offices nationwide, so that we can provide our customers with the information they need, from the moment they consider any kinds of Machine, and deliver it to them as soon as possible. Other than direct sales, we also accept orders via telephone, website and other channels, from one unit.

That product delivery schedule doesn't change, even if the order is only for one unit. Besides delivering our products, we also hold Exhibitions around the Asia, to reach out to more customers. Customers can consult us about their Machineries needs by telephone or through our website, for assistance with optimum Product selection, to find Technical Seminars schedules, and to test and repair products that they have used.

Face to face for one unit or more, we are always there for our customers.



## Technical Seminar



From basic knowledge to advanced Applied Engineering, we held technical seminar in various location for people to study about machine.

## Customer Support Centre



We provide the required responses to questions and consultations on the selection of Food Equipment, related engineering issues, and more, supporting our customer with pre-service and after-service requirements.

## Exhibition

We exhibit in various locations and stage private exhibitions.



## Field Services



Specialized service engineers conducts trouble shooting and field service support for customers



- 1- India
- 2- Nepal
- 3- Bhutan
- 4- Bangladesh
- 5- Myanmar

- 6- Afghanistan
- 7- Saudi Arabia
- 8- Qatar
- 9- Oman
- 10- Thailand

- 11- Yemen
- 12- Malaysia
- 13- Sri Lanka
- 14- Nigeria

**Thanks**

Thanks to each and every person who have used our machines and provided us Clientele Reference. Due to which we have reached to these Countries without taking help to any Dealer or Distributer. Thanks for making Fry Tech Food Equipment what we are today. And we promise to Continue Quality work in future also.

