



| Circular & Rectangular Fryers with Inbuilt Oil Heater | Circular & Rectangular Fryers with
Oil Heater | Circular & Rectangular Fryer Direct Heating |

Save Energy...Save Money!









### Company Profile

Limited, promoted by Mr. Arun Dadda a B-Tech in Food Technology, is incorporated as a Private limited company with ROC Maharashtra in 2004 and based at Thane. Mr. Dadda and his core team of Food-technocrats have pooled their technical research to develop a superior technology that is manufacturing machines for the Snack Food machines for different processes and capacities like Batch Type, Semi Automatic / Fully Automatic machines, for Potato chips line, Banana chips line, Pellet lines, Peanuts line, Kurkure lines and Frying systems giving comprehensive, customized solutions and services to Snack Food



#### Vision

To be the world leader in delivering latest and high technology machines and equipments, solutions and services for snack food Industry to value add and enhance the customer delight and to be impoverish value added end-to-end services & products to the snack food industry.



### Mission

Providing tradition of excellence in snack food equipments, exceeding our clients expectations and get recognition locally and globally through:

- Providing customized solutions
- Adopting optimal engineering methodologies to lessen the time of production, dependency on human resources and strengthen best quality and quantity working conditions, hygiene etc.

### Director's Message



#### **Dear Clients**

Just in a decade ECONOMODE has equipped and established itself as a leader in developing and delivering highly innovative, cost effective Snacks Food Processing Machines and Equipment on the basis of its continuous Efforts, Research & development, and highly dedicated resources.

We have organized ourselves in all segments of the products from batch type, Semi-automatic to Fully Automatic Lines for the Snacks Food Industry.

We believe that technology holds the key to success and therefore we are committed for delivering the same at our end. We are committed to total customer satisfaction by identifying their specific needs, translating them into innovative

Selecting a right business partner who can work with your vision, able to deliver customized solutions while increasing the process efficiency is our forte. When you choose ECONOMODE as your partner you get access to our innovative products, solutions and services.

On behalf of Economode, I therefore, seek continuous patronage of our valued customers, cooperation of our team and thank our wellwishers who have kept their confidence with us and contributed to the growth of the organization.

Arun Dadda

### Other Machines





# Why Batch Fryer

 Economical- Low investment, Less space for working, low frying oil holding capacity, Less Electricity requirement

Suitable for - Basen based products, Maida base products, Rice Flakes, Cornflakes

- Versatile Can fry floating like sev, gathiya, papdi, boondi, ratlami, and non-floating products like Chana dal, moong dal, masoor dal, coated peanut, green peas etc. maida based, corn-flex, rice-flex
- · Product Development- Suitable for new product development.

# Why Economode

Specifications	Traditional Fryer	Direct Heating Fryer	Indirect Heating Fryer
Insulation	Х	✓	✓
Temperature Control	Х	✓	✓
Auto Ignition	Х	✓	✓
SS Make	Х	✓	✓
Tilting System	Х	✓	✓
Power Consumption	High	Low	Medium
Fuel Consumption	High	Medium	Low
Working Environment	Hot, Smokey and Noisy	No Hot, Smokey, Noisy	No Hot, Smokey, Noisy
Edible Oil Filtration	Х	Optional	✓
Edible Oil Consumption	High	Medium	Low
Oil Circulation	Х	X	✓
Oil Storage Tank	Х	X	✓
Productivity	Low	Medium	High

### Standard Features

Features	Advantages
Inbuilt Heat Exchanger	Uniform and Consistent Heating
Bucket Type Oil filtration	Removes fine Particles & Reducing Wastage
Collar Design	Reduces Spillage
Superior Insulation	Heat Free Environment
Rapid Cooling	Prevents Oil Degradation Provides Good Quality Products
Air Cooled Pump	No Additional Water Cooling Required for Bearings

## Technical Details

	Sr. No.	Model	CFIHE-48"	CFWHE-48"	RFIHE	RFWHE	RFWHE-BIG SIZE
П		Dimension					
1		Product Output Per Hour					
	а	Potato/Banana/Cassava	45-55	45-55	45-55	45-55	90-100
	b	Floating (Flour Based)	150	150-175	150	150-175	NA
	С	Non-Floating (Pulses, Nuts)	100	100-110	100	100-110	180-200
	d	Fryums	200	200-250	200	200-250	400
	е	Extruded (Kurkure)	200	200-250	200	200-250	400
2		Fuel Consumption/Hr					
	A	Diesel(lit/Hr)					
	а	Potato/Banana/Cassava	13-14	NA	13-14	NA	22-24
	b	Floating (Flour Based)	6-7	NA	6-7	NA	NA
	С	Non-Floating (Pulses, Nuts)	12-13	NA	12-13	NA	NA
	d	Fryums	4	NA	4	NA	NA
	е	Extruded (Kurkure)	4	NA	4	NA	NA
	В	Gas (Unit/Hr)					
	а	Potato/Banana/Cassava	12-13	NA	12-13	NA	20-21
	b	Floating (Flour Based)	5-6	NA	5-6	NA	NA
	С	Non-Floating (Pulses, Nuts)	11-12	NA	11-12	NA	NA
	d	Fryums	4	NA	4	NA	NA
	е	Extruded (Kurkure)	4	NA	4	NA	NA
	С	Wood(Kg/Hr)					
	а	Potato/Banana/Cassava	NA	60-65	NA	60-65	110-120
	b	Floating (Flour Based)	NA	30-35	NA	30-35	NA
	С	Non-Floating (Pulses, Nuts)	NA	60-65	NA	60-65	NA
	d	Fryums	NA	20	NA	20	40-45
	е	Extruded (Kurkure)	NA	20	NA	20	40-45
	D	Pellet(Kg/Hr)					
	а	Potato/Banana/Cassava	NA	33-35	NA	33-35	NA
	b	Floating (Flour Based)	NA	15-18	NA	15-18	NA
	С	Non-Floating (Pulses, Nuts)	NA	30-33	NA	30-33	NA
	d	Fryums	NA	10	NA	10	NA
	е	Extruded (Kurkure)	NA	10	NA	10	NA
3		мос	AISS-304 Grade SS				
4		Edible Oil Holding Capacity (Liter)	130-150	150-180	130-150	150-180	300-350
5		Oil Filtration	Bucket Type	Bucket Type	Bucket Type	Bucket Type	Continuous
6		Heat Requirement (K. Cal.)	1,50,000	1,50,000	1,50,000	1,50,000	2,50,000
7		Power Requirement (HP)	3.25	3.25-6	3.25-6	3.25-6	9
8		Tilting System	Manual	Manual	Manual	Manual	Mechanical
9		Floor Space (Feet)	10 x 10	20 x 10	10 x 10	20 x 10	20 x 15

# Circular / Rectangular Fryers with Inbuilt Oil Heater



Specifications	Potato/Banana/ Cassava	Floating (Flour Based)	Non-Floating (Pulses, Nuts)	Extruded (Kurkure/ Fryums/Pellet)
Diesel (lit/Hr)	13-14	6-7	12-13	4
Gas (Unit/Hr)	12-13	5-6	11-12	4
Product Output/Hr	45-55	150	100	200
Edible Oil Holding in Litre	130-150	150-180	130-150	130-150

#### **Distinct features**

- Multi-product-Suitable for all kinds of products
- Less temperature drop (ΔT)
- Economical & well equipped with features of continuous fryer







(Available with Wood / Pellet Burner)



Specifications	Potato/Banana/ Cassava	Floating (Flour Based)	Non-Floating (Pulses, Nuts)	Extruded (Kurkure/ Fryums/Pellet)
Brickeete/Pellet (Kg/Hr)	65-70	30-35	60-65	20
Gas (Unit/Hr)	30-35	15-18	30-33	10
Product Output/Hr	45-55	160-180	110-120	250-300
Edible Oil Holding in Litre	150-180	200-225	150-180	150-180

#### Distinct features

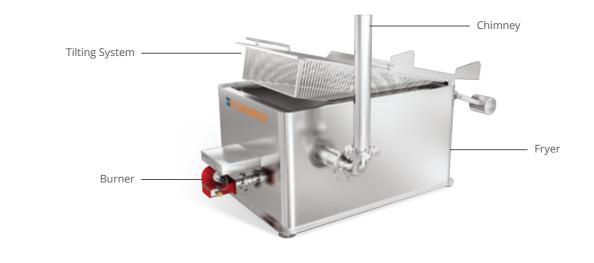
- Suitable to work on conventional energy like Agro based bricks, pellets, thermic, wood.
- Economical and well equipped with features of continuous fryer







## Rectangular/Circular Fryer Direct Heating





Features	Direct Heating Fryer	Available Sizes (Pan Dia in Inches)	Suitable for
Insulation	✓	18"	Rice-Flakes
Temperature Control	✓	20"	Corn-Flakes
Auto Ignition	✓	24"	Bikaneri Bhujia
SS Make	✓	30"	Maida Based product
Tilting System	✓	32"	(Shakarpara,
Power Consumption	Low	36"	Namak para,
Fuel Consumption	Medium	42"	Nimki, Mathri, etc.)
Working Environment	No Hot, Smokey, Noisy		
Edible Oil Filtration	Optional		







#### **Esteemed Customers**

International Brands Indian Brands

































































### Global Presence





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