



| Multi Product Continuous Frying System Inbuilt Heat Exchanger | Multi Product Continuous Frying System | Fully Automatic Coated-Peanut Line (Sing Bhajia Line) | Moong Dal Frying Line | Fully Automatic Sev Murmura Line |

Save Energy...Save Money!













# **Company Profile**

Economode Food Equipment (India) Private
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
prowess, extensive experience and continuous
research to develop a superior technology that is
highly innovative and cost effective for
manufacturing machines for the Snack Food
Industries. Economode offers a complete line of
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
manufacturers.



# 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 associated with research opportunities to 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:

- Building robust client lovalty
- 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 products.

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.

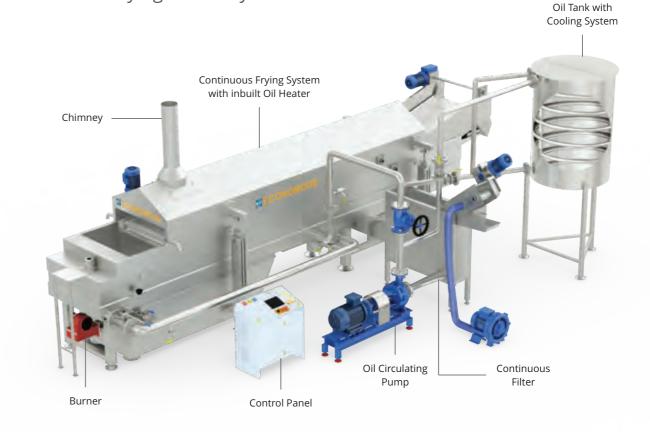
On behalf of Economode, I therefore, seek continuous patronage of our valued customers, cooperation of our team and thank our well-wishers who have kept their confidence with us and contributed to the growth of the organization.



Arun Dadda

# Multi Product Continuous Frying System Inbuilt Oil Heater

In combination of different attachments this line is suitable for frying of variety of snacks.



### **Special Features**

#### **Compact Design**

Compact design results into cost efficient operations by reducing space & energy usage.

#### **Economic Model**

Suitable for small scale prodution with budgetary price well equiped with all features

#### Oil Quality

Compact design results less oil requirement and extends oil shelf life.

#### **Continuous Filtration**

To remove fine particles

Model	MCFI-300
Output	300 Kg / Hr
Edible Oil Holding Capacity	300 Ltrs
Fuel Consumption - Diesel Gas	12-13 Ltrs 10-11 Units
Power Required	6 HP
Floor Space	200 sq ft
Material of	VISS 3UV

Construction







Multi - Product Continuous Frying System

The Multi Product Continuous Frying System is an arrangement, which is suitable for frying of variety of snacks.



# You can also fry following products:

Output in MCF - 300	
Product	Kg / Hr.
Dal	120
Boondi	150
Fryums & Kurkure	500
Coated Peanut	150

#### **Special Features**

#### **Multi Products Fryer** Suitable for

- Floating products Sev, Ghathiya, Papdi, Ratlami, Bhavnagri
- Non Floating products Pulses Chana Dal Peanuts, Coated Nuts (Tasty).

#### **Frying Control**

Specially engineered multi oil inlets maintain positive oil flow to clear the product infeed area & provide precise control of temperature & rapid adjustment to feed change.

#### **Continuous Filtration**

Circulating oil keeps fines in suspension for efficient removal. Every minute 100% of the system oil volume passes through drum filter to remove product particles for the highest oil & product quality.

#### **Oil Quality**

Low oil volume and rapid oil turnover assure fresh product with a long shelf life. Optimal level is automatically maintained.

#### **Compact Design**

Compact design results into cost efficient operations by reducing space & energy usage.





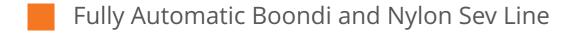
# Technical Specifications



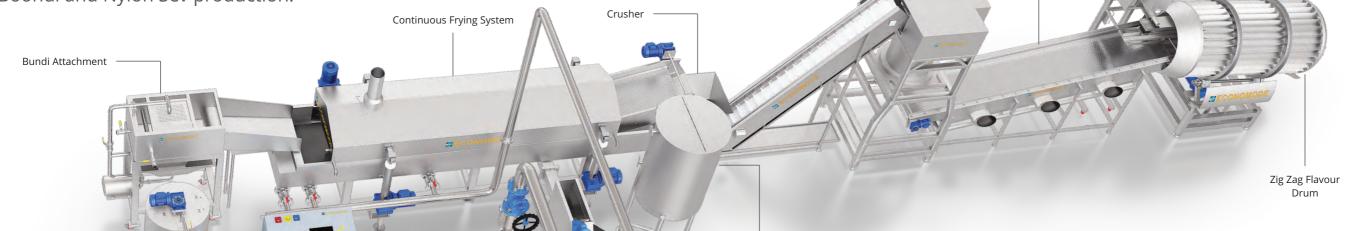


Oil Tank with Cooling System





This line is a continuous processing arrangement for Boondi and Nylon Sev production.



Oil Tank



Slurry Tank



Control Panel

# **Special Features**

Oil Heater

**More Productive**Increased production with less manpower.

#### **Uniform Formation**

Appropriate design and mechanism gives uniform shape.

#### **Continuous Hydro**

Maximum extraction of oil from the product.

Continuous Hydro

Model	FABPL-250	FABPL-500
Boondi	250 Kg / Hr	500 Kg / Hr
Nylon Sev	250 Kg / Hr	500 Kg / Hr
Edible Oil Holding Capacity	550 Ltrs	750 Ltrs
Power Required (Diesel, Thermic, Gas)	13 HP	16 Hp
Floor Space	700 sq ft	800 sq ft
Material of Construction	AISS-304	AISS-304

Flavour Applicator

Cooling Conveyor

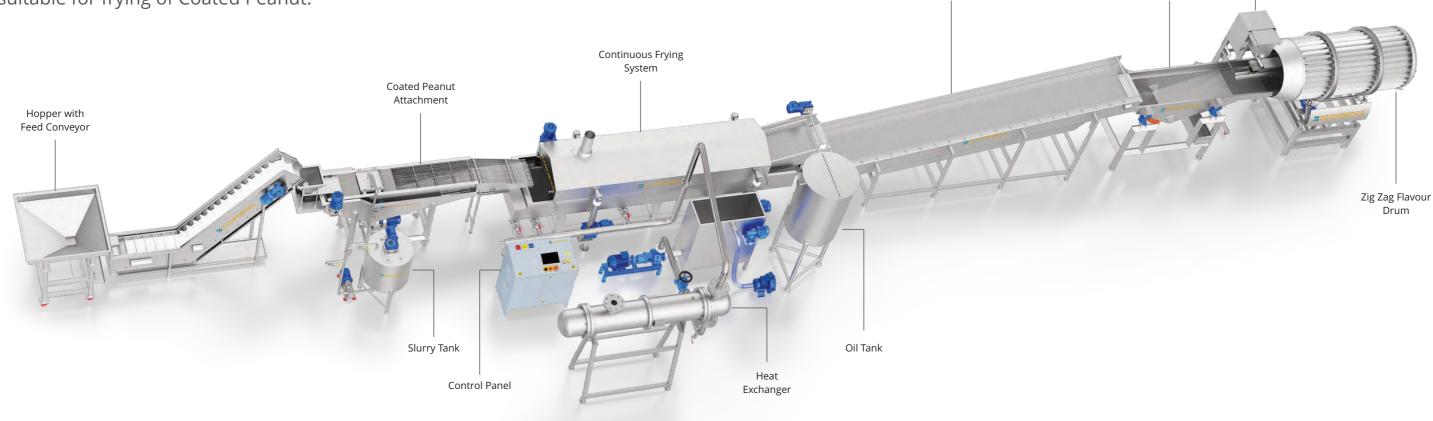


Flavour Applicator

Shaker

# Fully Automatic Coated-Peanut (Tasty) Line

The Coated Peanut Line is a continuous processing arrangement suitable for frying of Coated Peanut.



### **Special Features**

#### **Uniform Coating**

Appropriate design and mechanism gives uniform coating.

## **Low Wastage of Slurry**

Reuse of slurry with the given provision results minimal loss.

#### **Drum Filter**

Increases usability of frying oil as filtration system removes fine particles.

#### **Cooling Conveyor**

To cool the product before seasoning.

### **Vibro Shaker**

- Fine particle removal.
- Minimal loss of seasoning.

Model	FASBL-300
Output	300 Kg / Hr
Edible Oil Holding Capacity	600 Ltrs
Power Required (Diesel, Thermic, Gas)	17 HP
Floor Space	700 sq ft
Material of Construction	AISS-304

Cooling Conveyor

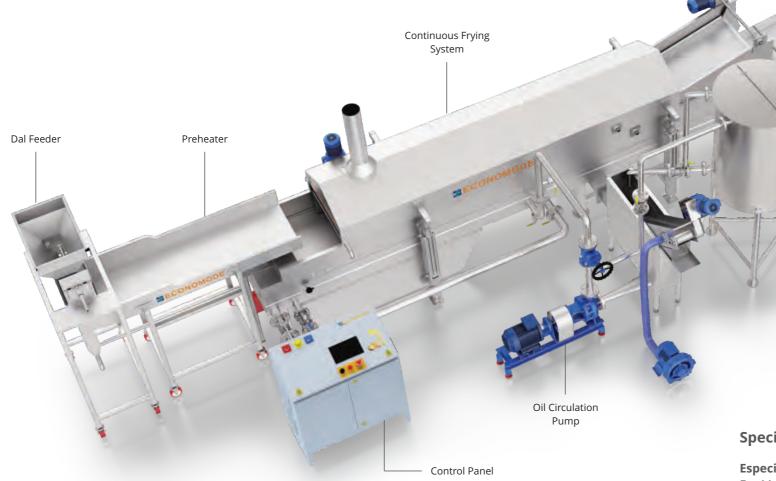




Zig Zag Flavour Drum



The Moong Dal Frying Line is a continuous processing arrangement which is suitable for frying of variety of Dal (Pulses).







## **Special Features**

#### **Especially Designed**

For Moong Dal, Chana Dal, Masoor Dal.

Oil Tank

Flavour Applicator

Cooling Conveyor

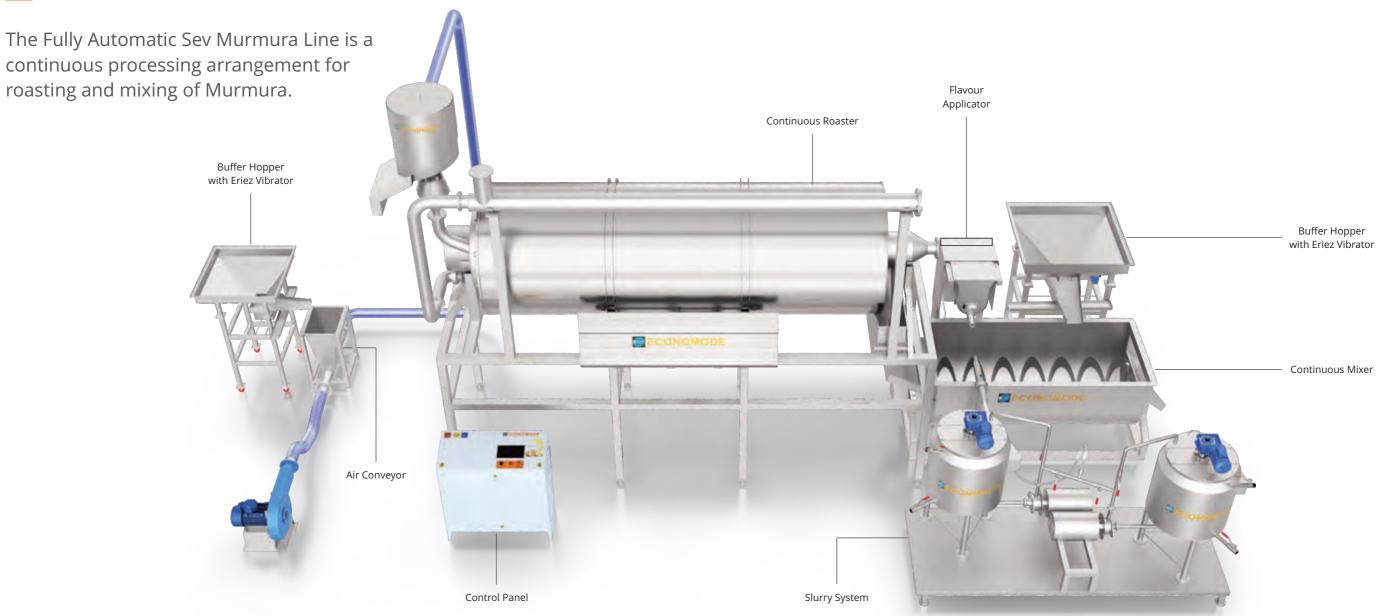
## Low Oil Pickup

Proper feeding of raw material gives low oil pickup in the product.

Model	MDFL-250	MDFL-500
Moong Dal, Chana Dal	250 Kg / Hr	500 Kg / Hr
Edible Oil Holding Capacity	350 Ltrs	600 Ltrs
Power Required (Diesel, Thermic, Gas)	12 HP	14 Hp
Floor Space	700 sq ft	800 sq ft
Material of Construction	AISS-304	AISS-304



# Fully Automatic Sev Murmura Line





## **Special Features**

#### **Roasting Control**

Specially engineered roasting maching for moisture removal.

#### Masala Mixing

Ensures proper mixing results uniform colour and taste.

### **Slurry System**

Seasoning is added to the product using parastatic pump gives better abrosptions results proper taste and color.

Model	FASML-500
Output	500 Kg / Hr
Fuel Consumption - Diesel Gas	6-7 Ltrs 5-6 Units
Power Required (Diesel, Gas)	15 HP
Floor Space	900 sq ft
Material of Construction	AISS-304



# Other Food Processing Lines

- Fully Automatic Potato Chips Line
- Semi Automatic Potato Chips Line
- Fully Automatic Kurkure
   Production Line
- Fully Automatic Pellet Frying Line
- Circular & Rectangular Batch Fryer
- Nimbu Bhujia Line
- Mutter Frying Line
- Pop Corn Line
- Corn Puff Line

# Esteemed Customers

### **International Brands**













## Indian Brands

















































































# **Global Presence**





Registered Office: Unit M, Kothari Warehouse No. 3, 27 Acre, Tikuji-ni-Wadi Road, Chitalsar, Manpada, Thane (W) 400 607, Maharashtra. INDIA

Website: www.economodefood.com / www.economode.in

## Domestic Enquires :

+91 95949 67802 / 88792 70383 E-Mail: sales@economodefood.com / enquiry@economodefood.com



#### International Enquires :

+91 84520 04001 / +91 88792 70751 E-Mail: export@economodefood.com

Business Development: +91 93240 68741

