



# Maya Food Equipments

Totally Frying & Baking Solution

03/04, Yadav-Jha Compound, Nr. Raj Hotel, Jambhivali Pada, Anandnagar, MIDC, Ambernath (E), Thane, Maharashtra 421 501  
www.mayafoodequipments.com | e-mail : mayafoodequipments@gmail.com | www.indiamart.com/maya-foodequipment

Cell: 9028658738 / 9987971321

## Why Maya Food Equipments (MFE):

- After Sales Service: We understand the importance of after sales service; our Service Division Team committed and demonstrates each and every customer support.
- Latest technology.
- Accuracy engineered high performing food processing machines.
- We undertake customization works for the entire range of our food processing machines.
- We manufacture end to end food processing machines; one can get all machinery under single roof.
- Our wide collection of products includes fully automatic potato chips line and fully automatic nick-nack (corn & rice puff) and Namkeen /ethnic snacks production lines which facilitate faster production with consistently excellent quality. We also manufacture peak performing continuous frying systems and batch frying systems which are widely appreciated for their performance.

## OUR VISION:

To be the leader in manufacturing of all kind of food processing machinery by delivering quality, précised & world class machinery.

## OUR MISSION:

- Customer satisfaction through quality machinery and prompt after sale services.
- To help our customers accelerate the manufacturing of Best quality Namkeen and Snacks in low production cost.
- Client value creation by providing best in class and end to end food processing machinery.

## OUR VALUES:

- Excellence in Execution
- Exceeding Expectations
- Enhancing Relationships

## OUR BRAND:

- Insight
- Innovation
- Performance

Maya Food Equipments





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## About Maya Food Equipments (MFE):

Maya Food Equipments has carved a place for itself in the Snack Food Industry. Beginning with developing snack food equipment, Maya Food Equipments has now raised out into multiple fields such as product and Process consulting, Innovation in Technology and facilities (plants), product development, new product line concepts and more. Maya Food Equipments has already set benchmarks for productivity and quality with ground breaking equipment design. Our Food processing machinery has been adopted eagerly by large, well established snack food market players as a natural extension to their proven expertise in equipment design and development.

Maya Food Equipments has also resulted essential changes in the parameters of production control, process efficiencies and facilities layouts. As soon as Maya Food Equipments developed technology started to deliver immediate results were implemented, many market players reevaluated their existing technology and process and sought premier consulting services from Maya Food Equipments. The growth of Maya Food Equipments was largely a product of its great leadership that renewed the awareness of market players.

Today, Maya Food Equipments is searched by the large, medium and small market players who are looking at intelligent consulting, products and services that deliver quick Return on Investment and can be sustained as long term benefit. Barely 3 years old Maya Food Equipments set to scale greater heights in food and namkeen and snacks market.

## Namkeen, Snacks, and Food Machinery we Manufacture:

We are committed to provide accurate engineered high performing food processing machines which are manufactured from superior grade material of construction by proficient incorporation of latest technology. Our wide collection of our products entails fully automatic potato chip line and fully automatic Nicknack (Kurkure) production line which have facilitated fast production procedure at the site of chips and kurkure producers. We also manufacture peak performing continuous frying systems and batch frying system such as continuous potato chips fryer, circular & rectangular fryer and many more which are widely appreciated for peak performance.

### Circular and Rectangular Batch Fryer:

- Circular Fryer with Tilting Arrangement with Wooden Heat Exchanger
- Circular Fryer with Tilting Arrangement with inbuilt Heat Exchanger (diesel/gas burner)
- Circular Fryer with Tilting Arrangement with Direct Heating (diesel/gas burner)
- Circular Fryer with Tilting Arrangement with Direct Heating with Wooden/Pallets/Biofuel
- Rectangular Fryer with Tilting Arrangement with Wooden Heat Exchanger
- Rectangular Fryer with Tilting Arrangement with inbuilt Heat Exchanger (diesel/gas burner)
- Rectangular Fryer with Tilting Arrangement with Direct Heating (diesel/gas burner)
- Rectangular Fryer with Tilting Arrangement with Direct Heating (with Wooden/Pallets/Biofuel)

### Continuous Frying System:

- Continuous Namkeen Fryer with Diesel or Wooden or Thermic Heat Exchanger
- Mini Continuous Fryer or Nano Namkeen Fryer
- Multiproduct Continuous Fryer (Double Conveyor)

**mfe**  
**Maya Food Equipments**  
Complete Frying & Baking Solution

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**Newly Launched**  
**Two Pass Heating Boiler**  
Our Newly Launched Wood Based Heating Boiler System For All Kind Of Automatic, Rectangular, Circular And Continuous Fryer With Two Pass Heating System Which Reduces Heat Losses And Give Efficient Capacity Utilization.

**Continuous Namkeen Fryer**  
**Fully Automatic Kurkure Production Line**  
**Potato Chips Fryer**  
**Automatic Potato & Banana Chips Line**  
**Useful Frying Of Potato Chips, Potato Sticks (Gull) & Banana Chips**





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- Fully Automatic Continuous Chips Frying Line (Potato / Banana, Potato Stick- Salli)
- Semi Automatic Continuous Chips Frying Line (Potato / Banana, Potato Stick- Salli)
- Fully Automatic Pallets Frying Line
- Fully Automatic Kurkure Production Line
- Batch Type Kurkure Production Line

## Food Processing Machinery:

- Namkeen Extruder
- Continuous Namkeen Extruder
- Zero Sev or Nylone Sev Making Machine
- Dough / Atta Making Machine
- Potato Peeler Machine
- Potato Cutter / Slicer or Potato Chips / Wafer Making Machine
- Hydro/ Dryer Machine
- Chips Coating pan
- Drum type Chips Masala Coating Machine
- Namkeen or Farsan Mixing Machine
- Banana Slicing or Banana Wafer cutting Machine
- Daal Washer
- Kurkure Extruder
- Spiral Mixture
- All Types of Oven Machines (20 to 160 Trays)

## Packaging Machinery

All of our machines are export quality products which are acknowledged for optimum output and high on performance across the food processing industry and widely used owing to a large number of qualitative features.



## Application Areas:

We provide high quality equipments, solutions and services for the following processes:

- Snack Food Processing
- Namkeen Processing
- Ready to Eat
- Sweets
- Slicing
- Water removal
- Frying
- Heating
- Vegetables Processing
- Oven for the baking

## Customization:

Snack Food processing industry is a broad sector which has various requirements for technically improved processing machines. We undertake customization works for the entire range of our food processing machines so as to meet industrial needs of our customers. This is done by our team of food technologist who understand the needs of clients in terms of design and other technical specifications such as:

- Capacity



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- Material
- Heating Option
- Dimensions
- Type of Fuel...etc.

## Our Infrastructure:

We maintain a high-tech infrastructure base which conforms to the standards of international level in terms of various kinds of facilities. Our manufacturing unit is spread over a total plot area of 2500 sq. ft., with optimum installed capacity that is sufficient to prove our capacity in terms of vigorous infrastructure. We have necessary machines and equipments that facilitate flawless production of our wide range of food processing machines. Some of the manufacturing equipments installed at our production plant are as follows:

- Argon welding machine
- Plate bending machine
- Plate cutting machine
- Shearing Machine
- Lathe Machine
- Drilling Machine

Implementation of latest technology enables us to fabricate technically accurate machines that incorporate various unique and user friendly features.

We have an advanced in-house designing section which is empowered with latest designing facilities that are proficiently utilized for creating viable designs for the purpose of innovative food processing machines. To maintain superior production level, we undertake regular technical up-gradation works for our manufacturing facilities.

## International presence:

Maya Food Equipments is geared towards export, mainly to Africa, Middle East, UK & Europe.

Our target clientele comprises small/medium scale snacks manufacturers, food processing units and restaurants.

## Our Overseas Client List:

- Mozambique

## Research & Development:

Maya Food Equipments has an extremely experienced Research, Development & Design department staffed by personnel from both food equipment as well as snack food industry. It is well equipped with latest equipment and facilities to keep abreast of latest trends in technology.

## Quality Assurance:

Maya Food Equipments has its own internal Quality Assurance team of professional & technically qualified engineers. This team has complete freedom to conduct any random checks during production at any time and dismantle/rebuild equipment that are found lacking, even in most minor parameters. Our QCs keep a constant visit at every stage of machine making, from material procurement till final equipment storage for dispatch. After completion of these checks, the machines have to again to pass through a team of Final Quality Controller before final packing & dispatch of the consignment.





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## Continuous Frying System with Diesel or Wooden Heat Exchanger

- Also available with Wooden based Thermic Boiler and Thermic Heat Exchanger
- Available in 300 Kg/Hr, 500 Kg/Hr and 1000 Kg/Hr Production Capacity.

The Namkeen continuous frying system is suitable for all kinds of Besan based products like Sev, Ghathiya, Papdi, Ratlami, Bhavnagri And other floating products.

The Frying system has following features:

- Production Capacity: 300-350 Kg/Hr (Besan Sev, Ghathiya etc)
- Power Consumption: 8.5 HP
- Fuel Consumption: 11-13 Ltr/Hr
- Oil Holding Capacity: 275 to 400 Litres ( According to production Capacity.)
- 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 Fryer
- Optimal oil turnover ratio

Frying System includes following Equipments :

1. Frying System with conveyor belts
2. Continuous Oil Filtration System
3. Oil tank with cooling system
4. Heat Exchanger
5. ID Fan for Heat Exchanger
6. Centrifugal pump for hot oil
7. Electrical control panel dust proof cabinet type
8. Connecting Valves, Pipes and fittings
9. Temperature sensor
10. Motor with Gear to run the conveyor
11. Spares

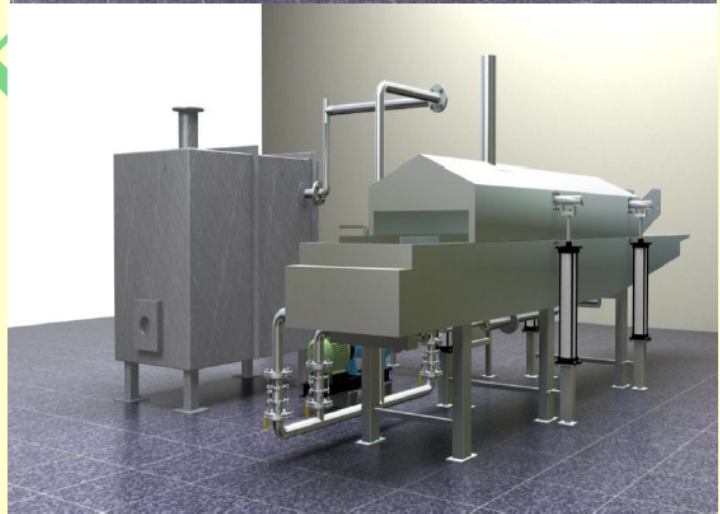
Dimensions : 20 x 15 Ft

Fuel : Diesel, Gas and Natural Gas

Material of Construction : SS-304 Grade Stainless Steel

Technical Specifications :

Model	MCNF - 300	MCNF - 500	MCNF - 1000
Output	300 Kg/ Hr	500 Kg/ Hr	1000 Kg/ Hr
Diesel	12Ltr / Hr	22 Ltr / Hr	42 Ltr / Hr
Natural Gas	13 units / Hr	24units / Hr	45 units / Hr
Thermic Fluid	50 kg wood/ Hr	80 kg wood/ Hr	160 kg wood/ Hr
Wood Based (HE)	50 kg wood/ Hr	80 kg wood/ Hr	160 kg wood/ Hr
Edible Oil Holding Capt.	400 Ltrs.	600 Ltrs.	850 Ltrs.
Edible Oil Filtration	Drum / Conveyor Filter	Drum / Conveyor Filter	Drum / Conveyor Filter
Total Heat Required	2,50,000 K Cal	4,00,000 K Cal	6,00,000 K Cal
Lifting System	Pneumatic	Pneumatic	Pneumatic
Floor Space	400 Sq. Ft.	500 Sq. Ft	600 Sq. Ft.
Material of Construction	AISS-304 Grade SS	AISS-304 Grade SS	AISS-304 Grade SS





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## Mini Continuous Fryer or Nano Namkeen Fryer:



This Frying system has following features:

- Latest Oil Heating Technology with inbuilt Heat Exchanger
- Bucket Type Oil Filtration System
- Pneumatic Conveyor Lifting Arrangement for easy cleaning
- Heat Free working Environment
- High oil turnover ratio

<b>Dimension</b>	9ft x 5ft	12ft x 9ft
<b>Power Consumption</b>	4.75HP	5.25 HP
<b>Production Capacity</b>	100 Kg/Hr.(Basen Sev, Gathiya etc) 200 Kg/Hr.(Kurkure & Fryems)	150 Kg/Hr.(Basen Sev, Gathiya etc) 300 Kg/Hr.(Kurkure & Fryems)
<b>Oil Holding Capacity</b>	150 to 180 Litres	200-225 Litres
<b>Fuel</b>	Diesel, LPG or Natural Gas	Diesel, LPG or Natural Gas
<b>Material of Construction</b>	AISS-304 Grade Stainless Steel	AISS-304 Grade Stainless Steel

Frying System includes following Equipments :

- Frying System
- Inbuilt Heat Exchanger
- Oil Storage tank (Capacity-250 Ltr)
- Control Panel with VFD system
- 3 HP Pump with Motor
- Automatic Diesel Burner with Temperature Controller

**Dimensions:** Length - 9 Feet/ Width - 4.5 Feet

**Fuel:** Diesel or Gas.

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





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## Multiproduct Continuous Fryer (Double Conveyor - Namkeen, Dal Dual System)



Our Multiproduct continuous frying system has its unique heating technology that gives you low fuel consumption and good quality finish product. The Multiproduct continuous frying system is suitable for all kinds of Besan based products like Sev Ghathiya, Papdi, Ratlami, Bhavnagri And other floating products

Available in 300 Kg/Hr, 500 Kg/Hr and 1000 Kg/Hr Production Capacity.

The Frying system has following features:

- Production Capacity 300-350 Kg/Hr (Besan Sev, Ghathiya etc and 180 / 200 kg/hr Chana Dal in same fryer)
- Power Consumption: 8.5 HP
- Fuel Consumption: 11-13 Ltr/Hr
- Oil Holding Capacity:-275 to 400 Litres ( According to production Capacity.)
- 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 Fryer
- Optimal oil turnover ratio

Frying System includes following Equipments :

1. Frying System with conveyor belts
2. Continuous Oil Filtration System
3. Oil tank with cooling system
4. Heat Exchanger
5. ID Fan for Heat Exchanger
6. Centrifugal pump for hot oil
7. Electrical control panel dust proof cabinet type
8. Connecting Valves, Pipes and fittings
9. Temperature sensor
10. Motor with Gear to run the conveyor
11. Spares

Dimensions : 20 x 15 Ft

Fuel : Diesel, Gas, Natural Gas, Wood and Biofuel

Material of Construction : SS-304 Grade Stainless Steel

Technical Specifications :

Model	MCNF - 300	MCNF - 500	MCNF - 1000
Output	300 Kg/ Hr	500 Kg/ Hr	1000 Kg/ Hr
Diesel	12Ltr / Hr	22 Ltr / Hr	42 Ltr / Hr
Natural Gas	13 units / Hr	24units / Hr	45 units / Hr
Thermic Fluid	50 kg wood/ Hr	80 kg wood/ Hr	160 kg wood/ Hr
Wood Based (HE)	50 kg wood/ Hr	80 kg wood/ Hr	160 kg wood/ Hr
Edible Oil Holding Capt.	400 Ltrs.	600 Ltrs.	850 Ltrs.
Edible Oil Filtration	Drum / Conveyor Filter	Drum / Conveyor Filter	Drum / Conveyor Filter
Total Heat Required	2,50,000 K Cal	4,00,000 K Cal	6,00,000 K Cal
Lifting System	Pneumatic	Pneumatic	Pneumatic
Floor Space	400 Sq. Ft.	500 Sq. Ft.	600 Sq. Ft.
Material of Construction	AISS-304 Grade SS	AISS-304 Grade SS	AISS-304 Grade SS





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## Fully Automatic Chips Frying Line (Potato / Banana, Potato Stick- Salli)



## Fully Automatic Potato Chips Frying Line



Available with us is a wide range of Potato / Banana Chips Fryer. These are used for frying potato chips and namkeen and other various products. Our fryers have imported italian riello burner for massive production capacity and for uniform quality.

Integrated automatic production of Potato Chips etc. from raw potatoes; capacity 100/200/300/500 Kg/hr.

Dimension: 110 x 20 Ft

Power Consumption: 27.0 HP & 35.0 HP

Fuel: Diesel, LPG or Natural Gas

Material of Construction: AISS-304 Grade Stainless Steel

### The Frying System have following features:

- Low edible oil take up
- Low fuel Consumption.
- Improved productivity with excellent product quality.
- Very low labour requirement.
- Excellent on line oil filtration.
- High oil turnover ratio
- Indirect Heating Arrangement.
- Frying Control
- Continuous Filtration
- Oil Quality
- Air Knife
- Compact Design

### Specific Features

- Better Oil Management
- Low Conversion Cost

### Technical Specifications :

Model	Chips 300	Chips 500	Chips 1000
Output	300 Kg/ Hr	500 Kg/ Hr	1000 Kg/ Hr
<b>Fuel Options</b>			
Diesel	90Ltr / Hr	150 Ltr / Hr	150 Ltr / Hr
Natural Gas	100 units / Hr	180 units / Hr	330 units / Hr
Thermic Fluid	400 kg wood/ Hr	400 kg wood/ Hr	1300 kg wood/ Hr
Edible Oil Holding Capt.	1000 Ltrs.	1800 Ltrs.	3500 Ltrs.
Edible Oil Filtration	Edible Oil Filtration	Edible Oil Filtration	Drum / Conveyor Filter
Total Heat Required	9,00,000 K Cal	15,00,000 K Cal	15,00,000 K Cal
Water	3000 Ltr / Hr	5000 Ltr / Hr	10,000 Ltr / Hr
Lifting System	Mechanical	Mechanical	Mechanical
Floor Space	3000 Sq. Ft.	4000 Sq. Ft.	5000 Sq. Ft.
Material of Construction	AISS-304 Grade SS	AISS-304 Grade SS	AISS-304 Grade SS

### Products made by the line are:

- Potato Chips(Plain , Ruffles)
- Potato Sticks(Salli)

### Processing System includes following equipments:

- Raw Potato Hopper
- Feeding Elevator
- Potato Size Grader
- De-stoner
- Peeler
- Inspection Conveyor
- Slicer
- Slice Feed Conveyor
- Slice Washer
- Eccentric Shaker 1
- Eccentric Shaker 2
- High Speed Conveyor Belt
- Continuous Frying System with Heat Exchanger
- De-oiling Belt
- Linear Shaker
- Flavor Tumbler & Applicator
- Control Panel



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## Semi Automatic Continuous Chips Frying Line (Potato / Banana, Potato Stick- Salli)



**Peeler**



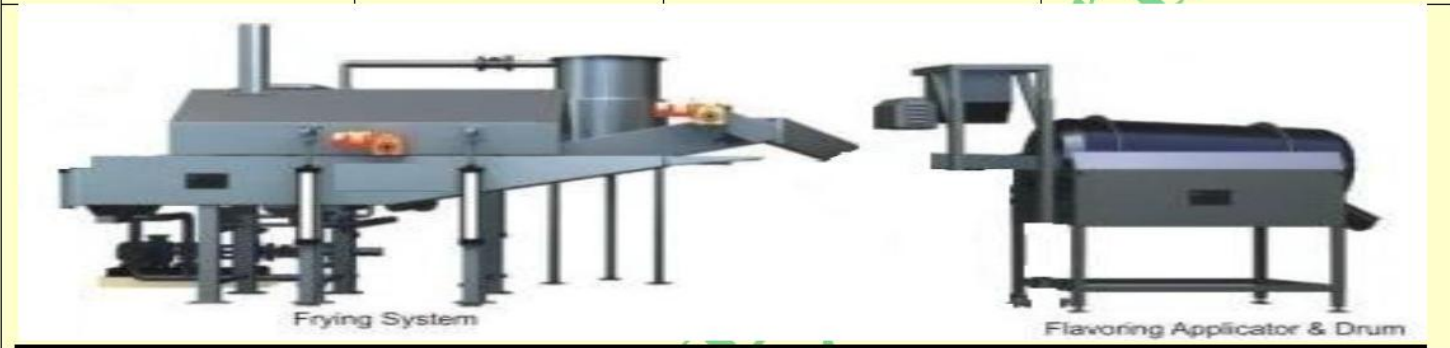
**Slicer**



**Hydro**



**Vibro Shaker**



Frying System

Flavoring Applicator & Drum

Available with us is a wide range of Potato / Banana Chips Fryer. These are used for frying potato chips and namkeen and other various products. Our fryers have imported italian riello burner for massive production capacity and for uniform quality.

**Production Capacity:** 100 kg/hour useful for frying of potato chips, Potato Sticks (Salli) & Banana Chips. Also available in 200 Kg/Hr Production Capacity.

### The Frying System have following features:

- Production Capacity 100 Kg/Hr Potato Chips/Sticks & Banana Chips
- Fuel Consumption: 26 Ltr/Hr
- Power Consumption: 10.0 HP
- Oil Holding Capacity: 450 Litres
- Latest Oil Heating Technology with Heat Exchanger
- Continuous Conveyer Type Oil Filtration System
- Complete Material of Construction is SS 304 Grade
- Pneumatic Conveyer Lifting Arrangement for easy cleaning
- Heat Free working Environment
- Zero Maintenance Fryer
- High oil turnover ratio

### Frying System includes following equipments:

- Peeler
- Slicer
- Hydro
- Vibro Shaker
- Hopper with Metered Feeder
- Frying System
- Heat Exchanger
- Oil Tank
- Control Panel
- Flavouring Applicator and Drum

### Specifications:

- **Dimensions :** 20 x 15 Ft
- **Fuel :** Diesel, LPG, Natural Gas
- **Material of Construction :** AISS-304 Grade Stainless Steel.





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## Fully Automatic Pellets Frying Line



- We are instrumental in offering a wide array of Pellet Frying Line. These are fabricated using high quality material and are widely appreciated by our clients. Further, these are available in customized form as well so as to meet the demands of the clients.
- Our Pellets Frying Line are efficient and cost effective. We use premium material & latest technology to ensure our clients get more improved quality range. Also, the products are customized to meet the varied requirements for our clients.

Available with Diesel Heat Exchanger and Wooden Heat Exchanger and direct Heating.

**Production Capacity:** 150, 200, 500,1000, 1500 Kg/hr

**Two Models :**

- Direct Heating Pellets Fryer
- With Heat Exchanger Pellets Fryer

**Pellets Frying Line includes following Equipments:**

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

**Production Capacity:** 500 Kg/Hr

**Dimensions :** 45 x 15 Ft(with diesel heat exchanger),  
 45 x 15 Ft(with wooden heat exchanger)

**Power Consumption:** 15 HP (with diesel heat exchanger),  
 17.5 HP (with wooden heat exchanger)

**Fuel:** Diesel, LPG, Natural Gas or Wood/Biofuel

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

**Specifications:**

- Finished product quality
- low edible oil take up
- No more man power requirement
- Excellent on line oil filtration system
- Power Consumption: 9 HP to 14HP According to production capacity

**Technical Specifications :**

Model	Pallets - 300	Pallets - 500	Pallets - 1000	Pallets - 1500
<b>Output</b>	300 Kg/ Hr	500 Kg/ Hr	1000 Kg/ Hr	1500 Kg/ Hr
<b>Fuel Options</b>				
<b>Diesel</b>	5-6 Ltr / Hr	8-10 Ltr / Hr	17-20 Ltr / Hr	28-30 Ltr / Hr
<b>Natural Gas</b>	6-7 units / Hr	10-12 units / Hr	20-22 units / Hr	30 units / Hr
<b>Thermic Fluid</b>	25 kg wood/ Hr	40 kg wood/ Hr	80 kg wood/ Hr	120 kg wood/ Hr
<b>Wood Based (HE)</b>	25 kg wood/ Hr	40 kg wood/ Hr	80 kg wood/ Hr	120 kg wood/ Hr
<b>Edible Oil Holding Capt.</b>	250-300 Ltrs	450-500 Ltrs	700-800 Ltrs	1000-1200 Ltrs
<b>Edible Oil Filtration</b>	Drum / Conveyor Filter	Drum / Conveyor Filter	Drum / Conveyor Filter	Drum / Conveyor Filter
<b>Heat Requirement</b>	1,00,000 K Cal	2,00,000 K Cal	3,00,000 K Cal	4,00,000 K Cal
<b>Total Power Required</b>	7 HP	9 HP	13 HP	18 HP
<b>Lifting System</b>	Pneumatic / Screw	Pneumatic / Screw	Pneumatic / Screw	Pneumatic / Screw
<b>Floor Space</b>	1200 Sq. Ft.	1500 Sq. Ft.	1500 Sq. Ft.	2000 Sq. Ft.
<b>Material of Construction</b>	AISS-304 Grade	AISS-304 Grade	AISS-304 Grade	AISS-304 Grade



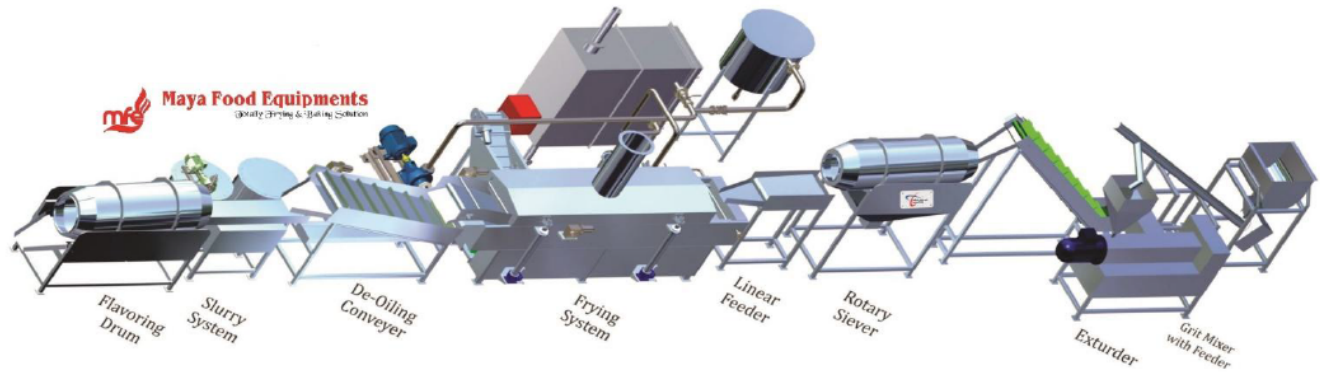
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## Fully Automatic Kurkure Production Line



Fully Automatic Kurkure Production Line is capable of integrated automatic production Kurkure from raw grit.

**Production Capacity : 150, 300 and 500 Kg/Hr**

**Dimensions : 50 x 15 Ft**

**Fuel : Diesel, LPG, Natural Gas or Wood/Biofuel**

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

**Processing Line includes following Equipments:**

1. Grit Mixer cum Feeder
2. Kurkure Extruder
3. Feeding Elevator
4. Rotary Siever
5. Continuous Frying system with Heat Exchanger
6. De-oiling Belt
7. Linear Feeder
8. Flavor Applicator & Drum
9. Slurry System
10. Control Panel

## Technical Specifications:

Model	Kurkure - 300	Kurkure - 500
Output	300 Kg/ Hr	500 Kg/ Hr
Fuel Options		
Diesel	9 Ltr / Hr	15 Ltr / Hr
Natural Gas	11 units / Hr	19 units / Hr
Thermic Fluid	40 kg wood/ Hr	70 kg wood/ Hr
Edible Oil Holding Capt.	250 Ltrs.	450 Ltrs.
Edible Oil Filtration	Drum Filter	Drum Filter
Heat Requirement	1,50,000 K Cal	3,00,000 K Cal
Total Power Required	75 HP	90 HP
Lifting System	Pneumatic / Screw	Pneumatic / Screw
Floor Space	1500 Sq. Ft.	2000 Sq. Ft.
Material of Construction	AISS-304 Grade	AISS-304 Grade

## Features:

- Low edible oil take up
- Low fuel Consumption.
- Improved productivity with excellent product quality.
- Very low labour requirement.
- Excellent on line oil filtration.
- High oil turnover ratio
- Indirect Heating Arrangement.





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## Batch Type Kurkure Production Line



Kurkure Extruder



Rectangular Fryer

### Production Capacity:

- Kurkure and Fryems: 200 Kg/hr
- Pan Size: 4 x 2 feet / 4.6 x 2.6 feet

### The Frying System have following features:

- Low Fuel Cost, almost 20-30% less as compared to traditional system.
- Low Electricity Cost, 80% less as compared to traditional system
- Automatic temperature control that provide better and consistent product quality.
- Auto Ignition Italian burners are fitted for Heating

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## Rectangular Fryer with Tilting Arrangement - Direct Heating (diesel/gas burner)

The Rectangular Fryer is product in the intermediate range between the Batch Type & Continuous Fryers. The unique feature of this fryer is its tilting system that enables unloading of products in a single stroke after frying for uniform & consistent product quality

### **Application :**

This fryer is best suited for low bulk density products such as corn flakes, rice flakes, kurkure (Nicknack), pellets, onion flakes etc

### **The Frying System have following features**

- Low fuel cost almost 20-30% less as compared to traditional system (Bhatti).
- Low Electricity cost, 80% less as compared to traditional system
- Automated temperature control that provide better and consistent product quality.
- Highly Environment friendly process.(Minimal Noise & air pollution).
- High hygiene quotient
- Auto ignition
- Italian burners are fitted for heating



## Rectangular Fryer with Tilting Arrangement with Direct Heating (Wooden/Pallets/Biofuel based)

The Rectangular Fryer is product in the intermediate range between the Batch Type & Continuous Fryers. The unique feature of this fryer is its tilting system that enables unloading of products in a single stroke after frying for uniform & consistent product quality

### **Application :**

This fryer is best suited for low bulk density products such as corn flakes, rice flakes, kurkure (Nicknack), pellets, onion flakes etc

### **The Frying System have following features**

- Low fuel cost almost 20-30% less as compared to traditional system (Bhatti).
- Low Electricity cost, 80% less as compared to traditional system
- Automated temperature control that provide better and consistent product quality.
- Highly Environment friendly process. (Minimal Noise).
- High hygiene quotient
- Auto on off blower connected with temperature sensor through control panel.
- You can directly use woods, pallets, boifuel as fuel to burn and heat.





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## Circular Fryer with Tilting Arrangement with Wooden based Heat Exchanger

Maya Food Equipment presents Circular fryer with Diesel and Wooden Based Dual Heating System in same Machine.

- Dimension: Pan Size: 42" / 45" / 48" / 54"
- Filtration System: Bucket Type Oil Filter
- Capacity Of System : wooden Based Heat Exchanger
- Application : Namkeen / Wafer / Dal

Products	Production Capacity
Sev Gathiya Papdi and other besan (Gramflour) based products	120-130 Kg/hr
Kurkure & Fryums	250 Kg/Hr
Potato Chips	40-45 Kg/Hr
Banana Chips	40-45 Kg/Hr
Moong Dal	80-85 Kg/Hr
Channa Dal	80-85 Kg/Hr

Pan Size : 42", 48" (Inch)



### Specifications:

- 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
- Power Consumption 3.25HP (Diesel) & 4HP(Wooden)
- Spill Free design Reduce oil Wastage.
- Heat Free working Environment
- More than 40 % Fuel Saving as compared to Traditional System

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## Circular Fryer with Tilting Arrangement with inbuilt Heat Exchanger (diesel/gas burner)

Maya Food Equipments presents 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. We offer 48" Circular Fryer.

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 system is consist of:

- SS-304 Pan Diameter 48"
- Italian Ecoflam Burner (Diesel/ Gas)
- Electric panel board with temperature controller
- Bucket type automatic edible oil filter system
- Inbuilt Heat Exchanger
- 3 HP Pump & motors



### The Circular 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

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## Circular Fryer with Tilting Arrangement with Direct Heating (diesel/gas burner)

- Circular Batch Fryer is made of SS 304 with tilting arrangement that enables unloading of Products in a single stroke after frying.
- There is an additional Collar arrangement added in the fryer to avoid Spillage of edible oil during frying.



Sr. No.	Pan Dia	Type of Extruder	Products	Capacity
1	12"	N.A.	Soan Papdi	40 kg sugar/hr.
2	18"	Hand Driven	Bikaneri Bhujija & 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.

## Circular Fryer with Tilting Arrangement with Direct Heating Wooden/Pallets/Biofuel based

**Pan sizes available: 24", 30", 36", 42", 45", 48"**

The Circular Fryer is product in the intermediate range between the Batch Type & Continuous Fryers. The unique feature of this fryer is its tilting system that enables unloading of products in a single stroke after frying for uniform & consistent product quality

### **Application :**

Namkeen, Sev, Gathiya, papadi, pellets , Potato chips , Banana Chips, Indian Traditional Nankeens and all kind of Fryms etc

### **The Frying System have following features**

- Low fuel cost almost 20-30% less as compared to traditional system (Bhatti).
- Low Electricity cost, 80% less as compared to traditional system
- Automated temperature control that provide better and consistent product quality.
- Highly Environment friendly process. (Minimal Noise).
- High hygiene quotient
- Auto on off blower connected with temperature sensor through control panel.
- You can directly use woods, pallets, boifuel as fuel to burn and heat.







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## Namkeen Sev Extruder (NE)

- Machine is fitted over the Fryer fitted with 1.5 H.p. Motor.
- All type of Sev, Gathiya, Papdi, Ratlami Sev, Bhavnagri etc. can be made.
- Various Types of Namkeens can be made by just Changing the Sieve (jali)
- This Extruder can also be used for Crushing Boiled Potatoes for Aloo Bhujia.
- S.S. Body, Die Size 9" Inch.
- H\*L\*B: 400\*1050\*250
- Weight 75 kg approx., 1.5 hp Motor
- Production capacity 120 kg per hours
- 8 jali with Stand
- Operated by only one un-skilled labour
- Power consumption: 1 HP=1 unit/hr
- **Other Size available:** 7 inch, 9 inch and 12 inch



## Continuous Namkeen Sev Extruder

- Maya Food Introduces Continuous Namkeen Extruder with production capacity 300 kg/hr, 500 kg/hr, 1000 kg/hr.
- Two heavy duty motors with gear for smooth operation.
- Material of construction SS 304.



## Continuous Zero or Nylone Sev Making Machine

- Maya Food Introduces Continuous Zero or Nylone Sev.
- Capacity 150 Kg per hr / 50 kg per hr.
- Two heavy duty motors with gear for smooth operation.
- Material of construction SS 304.





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## Dough / Atta Making Machine:

- It is used for making Besan Dough for Namkeen also for Chappatis.
- The flour is loaded from the top along with ingredients.
- This Kneads 20 kg flour in 10 minutes.
- M.S. Body, S.S. Bowl, Varam S.S
- Kadai Size: D\*H - 22" \*15"( Mixing Bowl is 15" deep and internal diameter is 22")
- H\*L\*B: 1000\* 1000 \*550
- 1.5 hp Motor/ 3 phase

### **Other Size available:**

- 10 kg, s.s. bowl, 1 hp motor
- 40 kg, s.s. bowl, 3 hp motor



Floor Mixing machine

## Potato Peeler

- This Machine removes the skin from Potatoes i.e. The equipment peels potatoes with minimum peel loss.
- Water is sprayed on the product for better peeling. Peel waste is carried away with water and flows to drain.
- 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
- Dimensions: HLB: 850\* 900\* 600
- Motor :- 1 HP; 3 Phase
- RPM :- 1440
- Weight : - 80 Kg. Approx.
- Capacity : - 7-8 Kg/Batch.



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## Potato Cutter / Slicer or Potato Chips / Wafer Making Machine

- It is a **top feeding type** slicer, which can produce plain, ruffles and potato sticks. There is a provision to adjust slice thickness.
- This is self-pressing type model, the potatoes are fed from the top of the machine.
- Continuous water supply is given to equipment to avoid deposition of broken Pisces in Dye.
- This machine comes with three basic cutter, Plain chips, Ruffles.
- Available in two models with capacity 400 kg per hours.
- Dimensions: 3 x 3 x 3 Ft(approx. HLB: 950\* 600\* 400)
- Motor: 1 HP Three Phase
- Weight: - 65 Kg. Approx.
- Dye: 2 Dyes (Ruffles or Plain )
- MOC: S.S. body, M.S. stand
- Weight 65 kg approx.

100kg/hr capacity also available.



## Hydro / Dryer Machine

- Drayer is used to remove excess oil / water from Namkeen & Sliced Potato wafers.
- The equipment removes excess surface water from the slices and separates them prior to frying. Hydro is made of S.S. with proven technology.
- It has a rotating basket in which the products which has to be dried is placed, after a spin for few minutes product is dried.
- S.S. Body, M.S. Bottom
- The Basket/ Drums size: D\*H15"\*12"
- H\*L\*B: 700\*1100\*650(approx.: 28" x 18" x 30")
- Motor Requirements 1 hp, 3 phase.
- RPM: 1440
- Machine Weight 90 kg approx







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## Coating pan

- 36" size, 1 H.P. Motor
- This is Specially Designed to apply Seasoning to fried Product in uniform manner
- Capacity 10-15 kg per batch of 8 min.
- Motor Requirement 1 hp, 3 Phase.
- All Contact parts S.S. Bowl , M.S. body,
- Available in various capacities.

### **Other Size available:**

- 35 - 40 Kg per Batch



## Drum type Chips Masala Coating Machine:

- Drum Size:
- Diameter: 4 ft.
- Depth: 2 ft.
- Tilting type coating machine
- Coating masala or flavors to Chips or other similar products



## Namkeen or Farsan Mixing Machine:

- An U shape pan made of SS 304 contact part with lifting arrangement for mixing different products uniformly, the mixing will be done uniformly in a single batch. This pan is mounted on SS/MS frame.
- Body: S.S.
- Size ( h x l x w): 41 x 60 x 26
- Weight: 200 kg
- U shape bowl
- production capacity: 50 kg/7min
- Electric Motor: 1.5 H.P.
- Speed: 1440 rpm
- Application: For mixing Masala, chavanu, chevdo, vegetables, frymes, etc.

### **Other Sizes available:**

- Farshan/Namkeen Mixer Machine 2 Ft.:
- Farshan/Namkeen Mixer Machine 3 Ft.:
- Farshan/Namkeen Mixer Machine 5 Ft.: Motor: - 5 HP, 3 Phase with Italian geared Motor.  
Capacity: - 120 Kg/Batch







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## Banana Wafer Machine:

- This machine is used for slicing bananas as plain Chips & Rippled Chips.
- Peeled bananas fed manually from the top, Sliced chips are guided through a guide, fitted over a frying pan.
- 1.5 hp DC motor, S.S. body
- 3 dies Round, Oval, Long patta
- HLB 475 \* 500\* 375 or 26 x 28 x 12 in.
- Weight 50 kg approx.
- Production Capacity: 500 kg/hr.
- Speed: 960 rpm
- Power Consumption: 0.75 unit/hr.
- Banana Wafer shape: 3 dies available
- Shape: Small round, Medium slice(Cross or Capsule) & long Slice



## Dal Washer (DW-20):

- Fabricated using solid and superior quality of SS, our Dal Washer is manufactured following adequate measures to maintain hygiene of the machineries. Both washing and soaking processes are done simultaneously to get best quality of fried dal.
- Motor: - 5 HP, 3 Phase with Italian geared Motor.
- Material of Construction: - All Contact part are made of SS 304.
- Capacity 120-130 Kg per batch
- 5 Minutes for Channa dal and 12-15 min for Moong dal



## Kurkure Extruder:

- Maya Food Introduces Continuous Kurkure Extruder.
- Available in various capacities.
- Material of construction SS / MS.





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## Spiral Mixture 15/30/60/90 KG:

- Spiral Mixer Machine offer a complete, smooth and lump free preparation of dough. The mixer can mix up any kinds of dough and can be operated on limited but variable speeds for quality processing.
- It is used for making Besan / Maida Dough for Bhujia / Namkeen/bakery products.
- The flour is loaded from the top along with ingredients.
- Capacity Kneads 30 kg flour per batch
- M.S. Body, S.S. Bowl and Spiral
- Mixes with double speed
- Reverse & forward function
- Emergency stop with safety grill



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## Packaging Machinery

### Semi Automatic Auger Filler



#### Technical Specification

Product Characteristics	Powder Form
Hopper Capacity	25 Liters
Weighing Range	10 gms to 100 gms
	100 gms to 1 kg, 1 kg to 5 kg
Output	72 kg/hr (For 100gms) **
	400 kg/hr (For 1 kg) *
Type of Bags	Open mouth preformed bags/pouch of LD,PP etc.
Power requirement	415 VAC, Three Phase
Material Construction	All contact parts SS304 & other parts of MS
* depending upon product.	

### Fully Automatic Auger Filler



#### Technical Specification

Product Characteristics	Powder Form
Hopper Capacity	25 Liters
Weighing Range	20 gms to 200 gms
	100 gms to 1 kg
Pouch width	50-330mm
Pouch Length	65-400mm
Film Width	120-650mm
Power requirement	415 VAC, Three phase
Material Construction	All contact parts SS304 & other parts of MS
Air requirement	2 HP, 8 Bar pressure
Type of Film	Heat sealable Laminated plastic
Output	600 kg/hr (For 1 kg) *
* depending upon product.	

### Single Head Semi-Automatic Packing Machine



#### Technical Specification

Product Characteristics	Free Flowing Granular solids
Hopper Capacity	50 Liters
Weighing Head	01 no.
Weighing Range	10 gms to 100 gms
	100 gms to 1 kg
Output	35 kg/hr (For 100gms) *
	200 kg/hr (For 1 kg) *
Type of Bags	Open mouth preformed bags/pouch of LD,PP etc.
Air requirement	1 HP, 8 Bar pressure
Power requirement	1KW, Single Phase 230VAC
Material Construction	All contact parts SS304 & other parts of MS
* depending upon product.	

### Single Head Fully Automatic Packing Machine



#### Technical Specification

Product Characteristics	Free Flowing Granular solids
Hopper Capacity	50 Liters
Weighing Head	01 no.
Weighing Range	10 gms to 100 gms
	100 gms to 1 kg
Pouch width	50-330mm
Pouch Length	65-400mm
Film Width	120-650mm
Power requirement	2KW, Single Phase 230VAC
Material Construction	All contact parts SS304 & other parts of MS
Air requirement	2 HP, 8 Bar pressure
Type of Film	Heat sealable Laminated plastic
Output	45 kg/hr (For 100gms) *
	250 kg/hr (For 1 kg) *
* depending upon product.	

### Two Head Semi-Automatic Packing Machine



#### Technical Specification

Product Characteristics	Free Flowing Granular solids
Hopper Capacity	100 Liters
Weighing Head	02 no.
Weighing Range	10 gms to 100 gms
	100 gms to 1 kg
Output	60 kg/hr (For 100gms) **
	400 kg/hr (For 1 kg) *
Type of Bags	Open mouth preformed bags/pouch of LD,PP etc.
Air requirement	1 HP, 8 Bar pressure
Power requirement	1KW, Single Phase 230VAC
Material Construction	All contact parts SS304 & other parts of MS
* depending upon product.	

### Two Head Fully Automatic Packing Machine



#### Technical Specification

Product Characteristics	Free Flowing Granular solids
Hopper Capacity	100 Liters
Weighing Head	02 no.
Weighing Range	10 gms to 100 gms
	100 gms to 1 kg
Pouch width	50-330mm
Pouch Length	65-400mm
Film Width	120-650mm
Power requirement	2KW, Single Phase 230VAC
Material Construction	All contact parts SS304 & other parts of MS
Air requirement	2 HP, 8 Bar pressure
Type of Film	Heat sealable Laminated plastic
Output	75 kg/hr (For 100gms) *
	450 kg/hr (For 1 kg) *
* depending upon product.	





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## Machine



### Technical Specification

Product Characteristics	Free Flowing Granular solids
Hopper Capacity	100 Liters
Weighing Head	02 no.
Weighing Range	10 gms to 100 gms 100 gms to 1 kg
Output	75 kg/hr (For 100gms) ** 400 kg/hr (For 1 kg) *
Type of Bags	Open mouth preformed bags/pouch of LD,PP etc.
Air requirement	1 HP, 8 Bar pressure
Power requirement	1KW, Single Phase 230VAC
Material Construction	All contact parts SS304 & other parts of MS

\* depending upon product.

## Machine



### Technical Specification

Product Characteristics	Free Flowing Granular solids
Hopper Capacity	100 Liters
Weighing Head	02 no.
Weighing Range	10 gms to 100 gms 100 gms to 1 kg
Pouch width	50-330mm
Pouch Length	65-400mm
Film Width	120-650mm
Power requirement	2KW, Single Phase 230VAC
Material Construction	All contact parts SS304 & other parts of MS
Air requirement	2 HP, 8 Bar pressure
Type of Film	Heat sealable Laminated plastic
Output	75 kg/hr (For 100gms) * 450 kg/hr (For 1 kg) *

\* depending upon product.

## Four Head Semi-Automatic Packing Machine



### Technical Specification

Product Characteristics	Free Flowing Granular solids
Hopper Capacity	200 Liters
Weighing Head	04 nos.
Weighing Range	10 gms to 100 gms 100 gms to 1 kg
Pouch width	50-330mm
Pouch Length	65-400mm
Film Width	120-650mm
Power requirement	2KW, Single Phase 230VAC
Material Construction	All contact parts SS304 & other parts of MS
Air requirement	2 HP, 8 Bar pressure
Type of Film	Heat sealable Laminated plastic
Output	144 kg/hr (For 100gms) * 900kg/hr (For 1 kg) *

\* depending upon product.

## Four Head Fully Automatic Packing Machine



### Technical Specification

Product Characteristics	Free Flowing Granular solids
Hopper Capacity	200 Liters
Weighing Head	04 nos.
Weighing Range	10 gms to 100 gms 100 gms to 1 kg
Pouch width	50-330mm
Pouch Length	65-400mm
Film Width	120-650mm
Power requirement	2KW, Single Phase 230VAC
Material Construction	All contact parts SS304 & other parts of MS
Air requirement	2 HP, 8 Bar pressure
Type of Film	Heat sealable Laminated plastic
Output	144 kg/hr (For 100gms) * 900kg/hr (For 1 kg) *

\* depending upon product.

## Ten Head / Fourteen Head Fully Automatic Packing Machine - Multi Head Weigher



### Specification

Material	Granular/ Fluffy/ Irregular shaped, Solids
Max Capacity	10-800 gms
Accuracy	0.1 - 1.5 gms
Max Speed	55 Pouch/ Per Minute
Pouch width	50-330mm
Pouch Length	65-400mm
Film Width	120-650mm
Power requirement	2KW, Single Phase 230VAC
Material Construction	All contact parts SS304 & other parts of MS
Air requirement	2 HP, 8 Bar pressure.

\* depending upon product.

Further we have, in a bid to serve the industry, decided to provide retrofit services. This will help the multi head weighers which are under break down, to swing back into the action.

We are open to supply multi head weigher system to OEMs to fit the same on their own VFFS machines.

### Optional Accessories for FFS M/C

- Nitrogen gas flushing unit
- Hole punching unit
- TTO for batch / date printing
- Gussetting unit
- Fast change of film roll unit

## Cup Filler Fully Automatic Packing Machine

We are offering Collar Type Cup Filler Pouch Packaging Machine that is one of the fully automated machinery. These machines have widespread application for packaging of Rice, Kukure / Fryames / Rings / Soya Badi, Tea, Pulses, Detergent and Cereals.

Quantity to be packed. : 3gm to 250gm

Device Used : Pneumatic Batch Cutting Device, Single Head or Double head (3 Phase) Compressor : 3 HP (6to8kg per /cm<sup>2</sup> air pressure).







# Maya Food Equipments

Totally Frying & Baking Solution

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Thank You

Maya Food Equipments