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About us...

At Khan Engineering, we empower entrepreneurs and small businesses to step confidently into the world of snack manufacturing. With years of experience in designing and building high-quality food processing machines, we provide complete solutions to help you start and scale your snacks business with ease.

From puffed snacks and namkeen to pasta and macaroni, our machines are efficient, easy to operate, and built to last. We offer guidance, training, and after-sales support, making sure you're not just buying a machine — you're partnering with a team that cares about your success.

Whether you're starting small or planning to expand, Khan Engineering is here to turn your vision into reality.







we are engaged in providing an excellent range of Batch Mixer Machine. This machine is used for mixing of various food items in a proper manner and is applauded among our clients who are

situated across the nation. Our professionals only use superior quality components and the latest machines while designing this machine as per the industry set standards. Also, we provide this machine in safe packaging material.

Capacity 100kg to 500kg/hr

GEAR BOX

Features:

Easy to operate

Rigid design

Long working life

SIZE: 2*4FEET





7 outside tube diameters Outside tube complete with welded end flanges, one inlet, one outlet, inspection hatch beneath inlet and each intermediate hanger bearing Helicoid screw flighting welded on centre pipe Powder-coated End bearing assemblies complete with self-adjusting shaft seal Splined shaft couplings Lifting eyelets on each tube section Various types of screw flighting Compact design and overall dimensions Limited number of components and spare parts Maintenance-free versions available

Capacity. 100kg to 500kg/hr

Compact direct drive

Drive options: direct with or without semi-elastic shaft transmission coupling, chain transmission, belt transmission

Variable speed drive

Inlets/outlets with beaded edge or welded flange

On request: different type end bearings, shaft seals, intermediate hanger bearings, screw (auger) designs

2HP MOTOR WITH GEAR BOX WITH DRIVE





Snacks Extruder Machine

Rotary Head Extruder

Gelatinization of moisturized starchy ingredients takes place inside a concentric cavity between two brass plates, one rotary with 3 blades (fingers) plus grooves, and the other one with grooves only. The action of these blades on the rotating head creates the necessary condition of pressure and heat to achieve gelatinization of the raw materials. Expansion and forming of the product occurs in a narrow gap between the two plates. Blades affixed to a circular knife support ring mounted on the outer edge of the rotor cuts to the desired size. Moisture, feed screw speed and type of brass used for the extruder heads control the expansion and texture of the product.

CAPACITY - 200KG to 1000kg/hr

POWER: 25HP MAIN MOTOR CG MAKE

FEEDER: 10HP WITH GEAR BOX DRIVE ATTACHED





Belt conveyors can be used to transport products in a straight line or through changes in elevation or direction. For conveying Bulk Materials like Grains, Ore, Coal, Sand etc., over gentle slopes or gentle curvatures, a troughed belt conveyor is used.





Kurkure Making Machine is a tool for the snack food industry, ensuring the high-quality and efficient production of Kurkure snacks. Kurkure are made by extrusion process. The kurkure corn meal is moisturized in the flour mixer with water and fed to the rotary die extruder.

POWER: MOTOR-2HP WITH GEAR BOX WITH DRIVE

USAGE: KURKURE PUFF ROASTER

For than Engineering & Food Processing Machin

CAPACITY-200KG to 1000kg/hr

AUTOMATIC GRADE

ELECTRIC OPERATED 18KW

SIZE-18feet to 22FEET

Propriet

MATERIAL: STAINLESS STEEL 304.







Features:

Compact drum masala Mixing Machine Allows You to Prepare Moderate Batches of Namkeen/kurkure/puff Quickly & Efficiently.

Provides Robust Performance, Ensuring that Your Mixing & Coating Processes are Completed Swiftly & Uniformly.

Easy-To-Clean Design Saves You Time & Effort, Allowing You to Focus on What Matters Most-Creating Tasty Snacks.

POWER: 1HP MOTOR WITH GEAR BOX WITH DRIVE

OPERATION AUTOMATIC OILAND MASALA SPRAY-05HP MOTOR WITH GEAR BOX AND DRIVE

USAGE: MASALA MIXING

CAPACITY-200KG to 500kg/hr BODY MATERIAL: SS304







STORAGE TANK

Storage Tank

CAPACITY: DEPANDAT PRODUCT WIGHT AND

SIZE

VIBRATOR-0.5HP

MATERIAL: SS PUFF PENEL

SIZE: 4*4*9FEET









COLLAR TYPE PACKAGING MACHINE

POUCH CAPACITY-10GM-1KG

PACKING POUCH SPEED-35-50 POUCH PER MINUT

AUTOMATIC GRADE

3HP AIR COMPRESOR

EXTRUDED -

SNACK/PUFF/KURKURE/NAMKEEN/PASTA..ETC

SACHETS ORIENTATION: FRONT COLLECTION.

FILLING SYSETM

: CUP FILLER

NITROGEN FLUSHING

PLC CONTROLL PANEL.

TEMP. CONTROLLER - PID BASED

ELECTRICAL MOTOR - BONFIGLIOLI/CROMPTON

ATTACHED WITH CONVEYOR.

3HP MOTOR WITH GEAR BOX







Air-Compressor

Main Features

Double stage air compressor.

Highly efficient with durable metal sheet.

Techfanatics offering best quality, More efficient and reliable Air Compressor.

COMRESSOR RPM: 960

TANK CAPACITY 160-260

TWO SELENDER COMPRESSOR

LPM FREE AIR DELIVERY-263-390





Air-Dryer(nitrogen gas system)

Nitrogen Gas Generator for Modified Atmosphere Packaging

As per research Oxygen and Moisture are major culprit in food spoilage, its its components join with oxygen, or "oxidize," The most effective way to prevent food from oxygen damage is to remove and replace the oxygen with an inert gas, Common inert gas is Nitrogen gas, This gas is for Snack food packaging application are now well known. Shelf life of snack foods like Potato chips, extruded snacks, Breakfast cereals, Nuts and other dry fruits is improved by expulsion of the air surrounding the food in the package

GAZTRON offer PSA Nitrogen Gas generators for Modified Atmosphere Packaging for different range as per following

GAS FLOW:3 nm3/hr to 100 nm3/hr

PURITY: avilable up to 99.99%

SIZE: 3*3*4FEET







Ready to Start Your Snacks Production Journey? Let's Connect!

Whether you're looking for a single machine or a complete Snacks Making Line, Khan Engineering is here to guide you every step of the way.

Get in Touch With Us



Khan Engineering

SUBSCRIBE

i-63/64 sec-9, [Noida], [UP], India

Phone: +91-9268742208

Email: khanengineering90@gmail.com

Website: www.khanengg.com WhatsApp: +91 926-874-2208

YouTube: [Khan Engineering machines]

Instagram: @khanengineeeing2

