



SEFP

SYAM ENGINEERS Food Process

Mfg. of All Type of Snacks Processing Plants and Automatic Material Conveying System



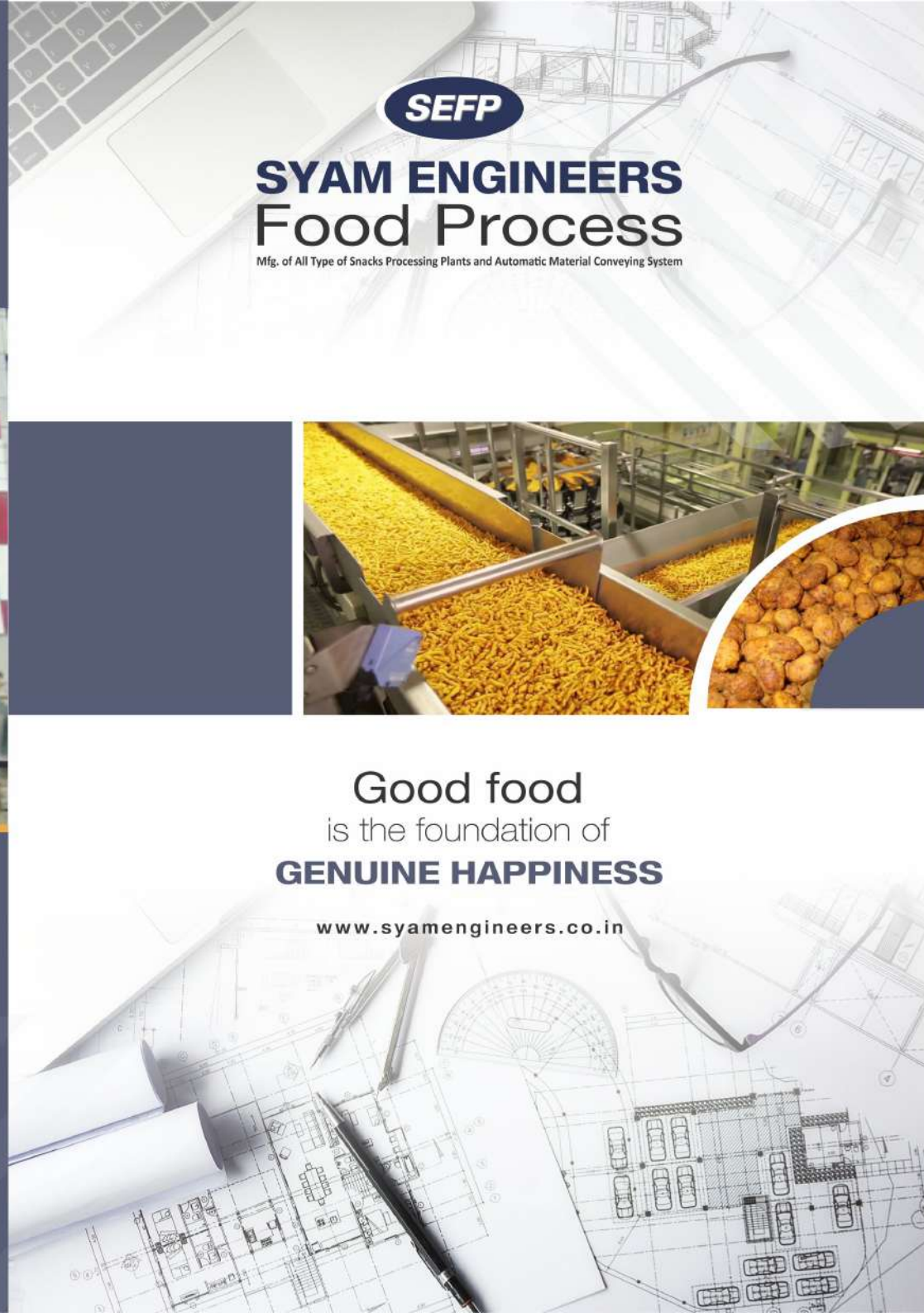
Good food
is the foundation of
GENUINE HAPPINESS

www.syamengineers.co.in

SYAM ENGINEERS Food Process

Mfg. of All Type of Snacks Processing Plants and Automatic Material Conveying System

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COMPANY PROFILE

Syam Engineering Food Process promoted by Mr. Amar Kumar Chaurasia 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. Syam Engineering Food Process 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

◆ 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 ecognition locally and globally through:

- Building robust client loyalty
- 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 Syam Engineering Food Process 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 Syam Engineering Food Process as your partner you get access to our innovative products, solutions and services.

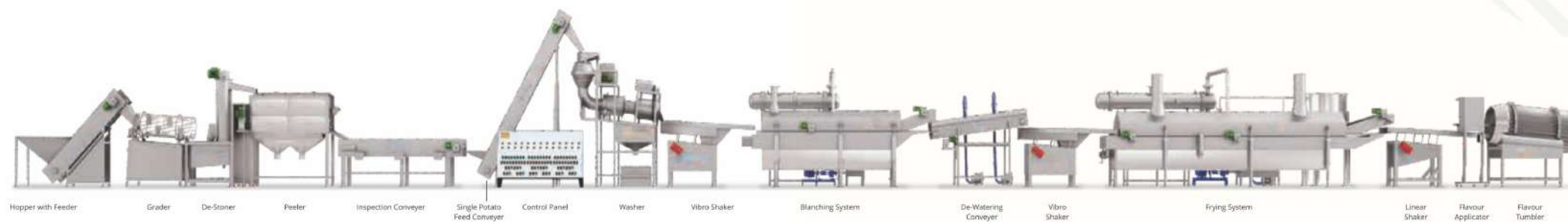
On behalf of Syam Engineering Food Process, I therefore, seek continuous patronage of our valued customers, cooperation of our team and thank our well-wishers who have kept their confidence with us and contributed to the growth of the organization.

Amar Kumar Chaurasia

**NO ONE STARTS
OUT ON TOP,
YOU HAVE TO
WORK YOUR WAY UP**

Fully Automatic Potato Chips Line

The fully automatic Potato Chips line is a continuous processing arrangement, which is suitable for processing of Potato.



Special Features

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 100% 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. Air Knife Indigenously developed

Air Knife

removes excess surface water from washed slices. Less pre-frying slice surface moisture reduces energy consumption & increases the edible oil self life.

Compact Design

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



Technical Specifications

Model	SEFP- 200	SEFP- 300	SEFP-500
Output	200 Kg/ Hr	300 Kg/ Hr	500 Kg/ Hr
Fuel Options			
Diesel	50 Ltr / Hr	70 Ltr/Hr	120 Ltr / Hr
Natural Gas	80 Units/Hr	100 Units/Hr	150 Units / Hr
Thermic Fluid	275 Kg wood / Hr	350 Kg wood / Hr	650 Kg wood/Hr
Edible Oil Holding Capacity	650-700 Ltrs.	850-900 Ltrs.	1500 Ltrs.
Edible Oil Filtration	Drum / Conveyor Filter	Drum / Conveyor Filter	Drum / Conveyor Filter
Total Heat Required	6,00,000 K Cal	8,00,000 K Cal	12,00,000 K Gal
Water	2000 Ltr / Hr	3000 Ltr / Hr	5000 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

Fully Automatic Kurkure Production Line

The fully automatic Kurkure production line is a continuous processing arrangement, which is suitable for frying of Kurkure (Nick-Nack)



Special Features

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 100% 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.

Buffer Hopper

It ensures constant feed to fryer despite any small change in extruder output.

Slurry System

Seasoning is added to the product using nozzles in the zig-zag drum to get mixed with the collates. Specially designed zig-zag drum & controlled slurry application ensures uniform coating.

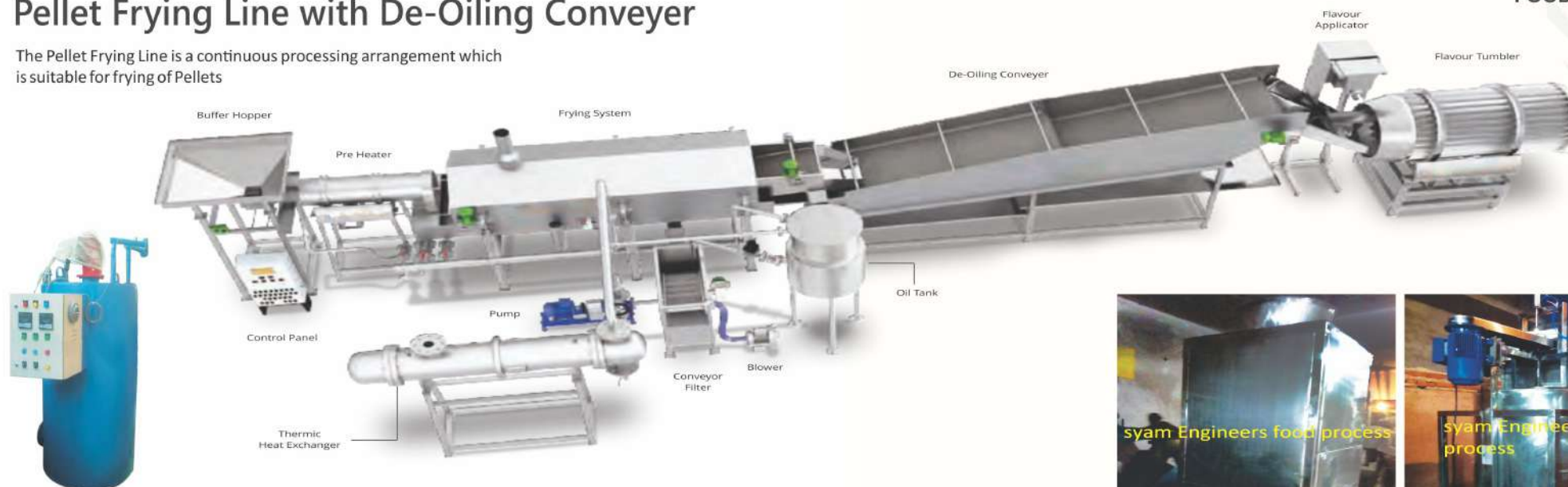


Technical Specifications

Model	SEFP - 300	SEFP - 500	SEFP - 1000
Output	300 Kg/ Hr	500 Kg/ Hr	1000 Kg/ Hr
Fuel Options			
Diesel	7-8 Ltr/ Hr	12-13 Ltr/ Hr	18-20 Ltr/ Hr
Natural Gas	9-10 Units/ Hr	15-16 Units/ Hr	24-25 Units/ Hr
Thermic Fluid	35-40 kg wood/ Hr	65-70 kg wood/ Hr	85-90 kg wood/ Hr
Edible Oil Holding Capacity	250 kg wood/ Hr	400 kg wood/ Hr	650 kg wood/ Hr
Edible Oil Filtration	Drum Filter	Drum Filter	Drum Filter
Total Heat Required	1,00,000 K Cal	2,50,000 K Cal	4,00,000 K Cal
Total Power Consumption	75 HP	90 HP	130 HP
Lifting System	Pneumatic/ Screw	Pneumatic/ Screw	Pneumatic/ Screw
Floor Space Min.	1500 Sq. Ft.	2000 Sq. Ft.	3000 Sq. Ft.
Material of Construction	AISS-304 Grade	AISS-304 Grade	AISS-304 Grade

Pellet Frying Line with De-Oiling Conveyor

The Pellet Frying Line is a continuous processing arrangement which is suitable for frying of Pellets



Special Features

Pre Heater

Indigenously developed pre heater ensures maximum expansion & minimum oil absorption inspite of variation in shape, size & moisture of raw pellets.

De-Oiling Conveyor

Specially engineered, step take out belt & two step De-oiling belt ensures optimal oil removal from the product.

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.



Automatic Online Hydro

Capacity : 300/500/1000 Kg. Per Hr.

Technical Specifications

Model	SEFP - 300	SEFP - 500	SEFP - 1000
Output	300 Kg/ Hr	500 Kg/ Hr	1000 Kg/ Hr
Fuel Options			
Diesel	7-8 Ltr/ Hr	12-13 Ltr/ Hr	18-20 Ltr/ Hr
Natural Gas	9-10 Units/ Hr	15-16 Units/ Hr	24-25 Units/ Hr
Thermic Fluid	35-40 kg wood/ Hr	65-70 kg wood/ Hr	85-90 kg wood/ Hr
Edible Oil Holding Capacity	250 kg wood/ Hr	400 kg wood/ Hr	650 kg wood/ Hr
Edible Oil Filtration	Drum Filter	Drum Filter	Drum Filter
Total Heat Required	1,00,000 K Cal	2,50,000 K Cal	4,00,000 K Cal
Total Power Consumption	75 HP	90 HP	130 HP
Lifting System	Pneumatic/ Screw	Pneumatic/ Screw	Pneumatic/ Screw
Floor Space Min.	1500 Sq. Ft.	2000 Sq. Ft.	3000 Sq. Ft.
Material of Construction	AISS-304 Grade	AISS-304 Grade	AISS-304 Grade

Multi - Product Continuous Frying System

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

We also have specific fryers for

- Gram Flour Base Snacks (Sev, Ghathiya)
- Rice Flour Base Snacks
- Pulses (Ghana Dal, Green Peas)
- Cornflakes & Riceflakes
- Bundi
- Wheat Based Snacks (Namak Para)
- Potato Chips & Banana Chips
- Coated Peanuts and many more...



Besan Mixing Machine



Dryer



Bhujia Extruder

Special Features

Multi - Product Fryer

Suitable for

- Floating products Sev, Ghathiya, Papdi, Ratlami, Bhavnagri
- Non Floating products Pulses Ghana 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

Model	SEFP-300	SEFP - 500	SEFP -1000
Output	300 Kg Hr	500 Kg / Hr	1000Kg/Hr
Fuel Options			
Diesel	10-12Ltr/Hr	18-20 Ltr / Hr	35-40 Ltr / Hr
Natural Gas	10-12 Units /Hr	20-22 Units / Hr	38-42 Units / Hr
Thermic Fluid	40-45 Kg wood / Hr	65-70 Kg wood / Hr	150-155 Kg wood /Hr
Edible Oil Holding Capacity	350-400 Ltrs.	550-600 Ltrs.	850 Ltrs.
Edible Oil Filtration	Drum / Conveyor Filter	Drum / Conveyor Filter	Drum / Conveyor Filter
Total Heat Required	2,00,000 K Cal	4,00,000 K Cal	6,00,000 K Cal
Lifting System	Mechanical / Screw	Mechanical / Screw	Mechanical / Screw
Floor Space	1000 Sq. Ft.	2000 Sq. Ft.	3000 Sq. Ft.
Material of Construction	AISS-304 Grade SS	AISS-304 Grade SS	AISS-304 Grade SS

Circular & Rectangular Batch Fryer

Batch fryer with inbuilt heat exchanger (heating arrangement) are available in two models having Pan dia - 36" and 48".



Wood Based Heat Exchanger



Special Features

- More than 55 % fuel saving as compared to traditional system
- Latest oil heating technology with inbuilt heat exchanger
- Thermic OR direct wood heating, it is clubbed with heat exchanger
- Bucket type oil filtration system
- Complete material of construction is SS 304 grade
- Spill free design reduce oil wastage
- Heat free working environment



Technical Specifications

Products	Production	FUEL OPTIONS			
		Diesel	Natural Gas	Thermic Fluid	Wood Based
Potato & Banana Chips	50-55 Kg/Hr	10-12Ltr/Hr	12-13 Units / Hr	40-45 kg wood /Hr	40 kg wood /Hr
Pluses [Moong, Chana Dal etc.]	90-100 Kg/Hr	12-15Ltr/Hr	12-13 Units / Hr	40-45kg wood /Hr	40 kg wood /Hr
Sev, Ghathiya, Papdi etc [Indian Traditional Snacks]	100-150 Kg / Hr	6-8 Ltr / Hr	7-9 Units / Hr	25 kg wood /Hr	22 kg Wood /Hr
Fryums & Kurkure	150-200 Kg / Hr	5-6 Ltr / Hr	7-9 Units / Hr	20 kg wood /Hr	20kg wood /Hr

Snacks Making Line / Snacks Seasoning System

Our product range includes a wide range of cheese ball extruder, puff making line, kurkure making line, snacks making line, pasta making line and namkeen making machines.

Syam Engineers Food Process offer Manufacturer and Exporter of Slurry Mixers with Seasoning spraying system. We also offer complete corn puffs snacks processing line and kurkure type snacks processing line. Slurry spray system with advanced in industry technology for slurry seasoning machine.

Technical Specifications

Model	SEFP - 100	SEFP - 200
Output	100 Kg/ Hr	200 Kg/ Hr
Power Consumption	50 HP	75 HP
Edible Oil Holding Capacity	7-8%	7-8%
Floor Space Min.	1500 Sq. Ft.	2000 Sq. Ft.
Material of Construction	AISS-304 Grade	AISS-304 Grade



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Fryums & Namkeen Semi Automatic Line



Latest Oil Heating Technology With Inbuilt Heat Exchanger Bucket Type Continuous Oil Filtration System Reduces 60% Manpower In Frying Complete Material Of Construction Is **Kurkure & Fryms Capacity 300 Kg. Per Hr.** Diesel / Fuel Consumption 6/7 Ltr. Per Hr. **Namkeen Capacity : 100-150 Kg. Per Hr.** Diesel / Fuel Consumption 10/12 Ltr. Per Hr.

SS 304 Grade Oil Holding

Capacity :- 120-150 Liters Power Consumption 2.2 HP-Diesel 3 HP-WoodSpill Free Design Reduce Oil Wastage. Heat Free Working Environment More Than 40 % Fuel Saving As...



Belt Conveyors / Roller Conveyors

Manufacturer of Flavoring Drums. Our product range also comprises of Potato Chips Plant, Kurkure Making Equipment and Fryer System.

Syam Engineers Food Process is instrumental in offering optimum quality Conveying Equipment to our esteemed clients.

Features

- Tough and tensile
- Excellent functionality
- High capacity
- Hassle free operation
- Sturdy construction
- Precision functioning
- Low operational cost



Technical Specifications

Single range line width : According to the requirements
Double range standard width : According to the requirements
Height of the equipment : According to the requirements
Convey speed : According to the requirements

Roller Material : PVC, Stainless Steel, MS Steel
Frame material : Stainless Steel, MS Steel
Height : According to the requirements
Width : According to the requirements



Special Features

- More than 55 % fuel saving as compared to traditional system
- Latest oil heating technology with inbuilt heat exchanger
- Thermic OR direct wood heating, it is clubbed with heat exchanger
- Bucket type oil filtration system
- Complete material of construction is SS 304 grade
- Spill free design reduce oil wastage
- Heat free working environment

Our Gallery

OTHER EQUIPMENTS

POTATO / BANANA CHIPS MACHINE ACCESSORIES

- Potato Peeler
- Potato Slicer
- Hydro Machine
- Flavoring Machine

OTHER ACCESSORIES

- Banana Slicer
- Coating Pan With Hot Air
- Slurry System

NAMKEEN ACCESSORIES

- Nylon Sev Extruder
- Continuous Sev Extruder
- Boondi Attachment
- Sing Bhjia Attachment
- Spiral Dough Mixer
- Namkeen Mixer
- Dal Washer
- Namkeen Extruder
- Vibro Shifter



Certifications

Valuable Customers



BUCKET ELEVATOR & MULTI HEAD PACKING MACHINE



MASALA MIXER



MODULAR CONVEYOR



SEMI AUTOMATIC LINE



VIBRATOR FEEDER



NOODLES MACHINE



KURKURE SAPRATOR DRUM



FEEDER



ONLINE HYDRO WITH CONVEYOR



MULTI HEAD PACKING MACHINE



CONVEYOR SYSTEM



BHUJIA EXTRUDER



ROLLER SPIRAL CONVEYOR



KURKURE EXTRUDER



CONVEYOR SYSTEM



BATCH MIXER



MILL MIXER