



Khan
Engineering

300 kg/hr

PASTA MAKING MACHINE

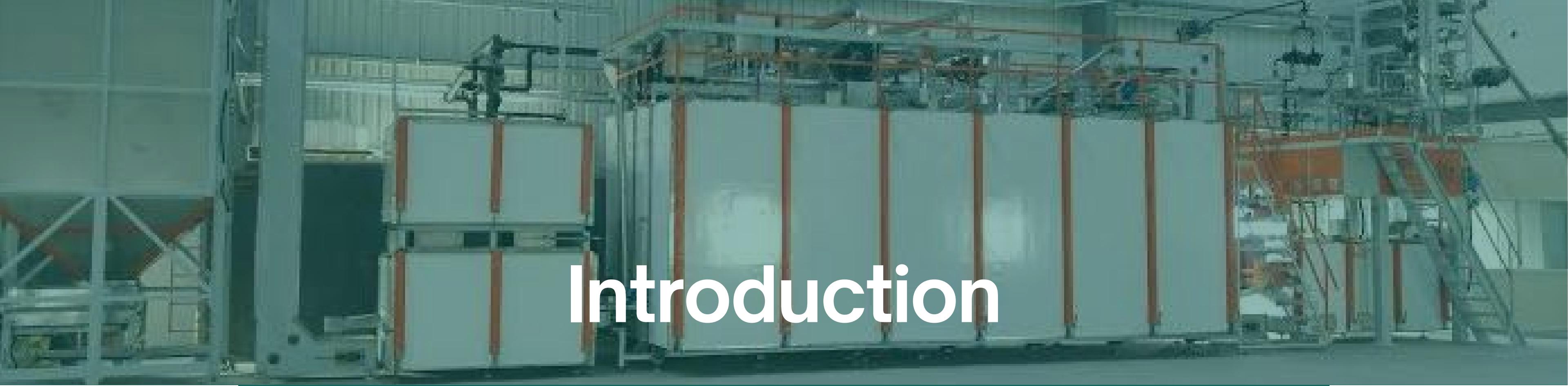
www.khanengineeringindia.com



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Introduction

“This presentation highlights the features, specifications, and advantages of our 300 kg/hr Pasta Making Machine. It is designed to give a clear overview of the machine’s capacity, technology, applications, and benefits for food processing industries. Through this document, we aim to provide complete information for clients seeking efficient and reliable pasta production solutions.”





Khan
Engineering

About Us

Established in 2012, Khan Engineering is a leading manufacturer of pasta, macaroni, vermicelli, noodles, and snack-making machines. Based in Noida, we specialize in fully automatic food processing solutions that are durable, efficient, and easy to operate. With a commitment to innovation and customer satisfaction, we continue to serve food industries across India with reliable machinery and excellent service.



“Manufacturers in India and abroad trust Khan Engineering for our quality, efficiency, and reliable service.”



MACHINE SPECIFICATION

- 01 Screw conveyor
- 02 Online Mixture
- 03 Vacuum Mixture
- 04 Conveyor Belt
- 05 Control Panel
- 06 Cooling Tower
- 07 3 sets of Dies
- 08 Vacuum pump, SS-Stairs
- 09 Automatic water supply



Screw conveyor

“Screw conveyor ensures smooth and continuous Automatic feeding of raw materials to the online Mixture.”



Online Mixture

“Online mixer ensures uniform blending of ingredients for consistent dough quality.”



Vacuum Mixture

“Vacuum mixture ensures uniform blending and superior dough quality under low pressure.”



Conveyor Belt

**“Ensuring smooth,
hygienic, and efficient
product flow from start
to finish.”**



Control Panel

“Comprehensive control interface to manage and operate all machine components efficiently.”



Cooling Tower

“Controls the machine temperature to prevent raw material from overheating, ensuring consistent product quality.”



Dies & Inserts

“Equipped with multiple dies and premium Italian inserts for superior performance and precision.”



Vacuum Pump

“Ensures efficient air removal and stable vacuum pressure for smooth and reliable machine operation.”



SS-Stairs

“Durable and hygienic stainless steel stairs designed for safe, long-lasting, and easy access within the plant.”



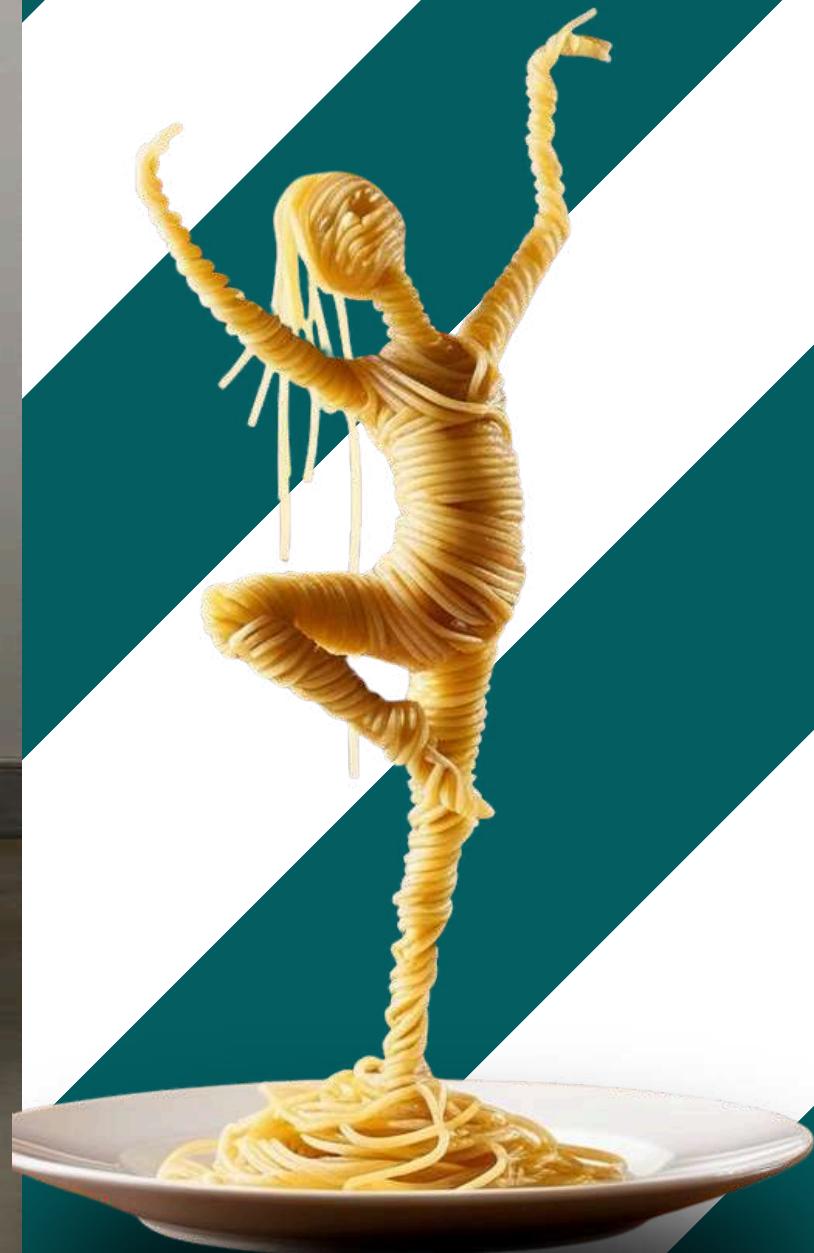


Automatic water supply system integrated with raw material handling, ensuring consistent mixing, smooth operation, and optimized product quality.”



Automatic water System

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Automatic Batch Dryer





“Raw material is collected in wooden trays, loaded onto trolleys, and transferred to the Batch Dryer, where it dries uniformly in 6–7 hours, ensuring a ready-to-sell product with consistent quality.”



How Many Products can Produce from This Machine?

“This versatile machine can produce an extensive variety of products, including pasta, macaroni, vermicelli, noodles, shell pasta, fusilli, rigatoni, spaghetti, rice pasta, ribbon pasta, farfalle, penne pasta, elbow macaroni, lasagna sheets, conchiglie, tagliatelle, and many more specialty shapes, catering to diverse culinary needs.”





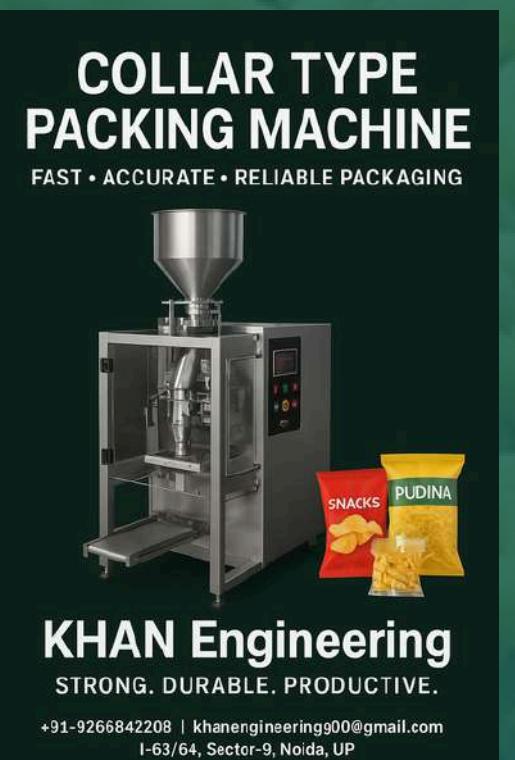


Our Other Products

- All ranges of Pasta Machines
- Kurkure Making Machines
- Puff Making Plants
- Namkeen Processing Plants
- Chips Making Plants
- Soya Badi Processing Plants
- Fryum Plant
- Automatic Makhana Lines
- collar Type Pouch Machines
- Pneumatic Packing Machines
- Multihead Packing Machines
- Packing Machines (All Types)
- Snacks Making Lines
- Extruder Machines for Various Snacks



- Dough Kneading and Forming Machines
- Rice & Corn Processing Plants
- Flour & Grain Processing Equipment
- Conveyor Systems for Efficient Production
- Maggie And Noodles Making Plant
- Customized Turnkey Food Processing Lines
- Vegetable & Fruit Processing Machines
- Chocolate & Confectionery Processing Machines
- Bakery Equipment (Ovens, Mixers, Sheeters)
- Oil Extraction & Refining Machines
- Milk & Dairy Processing Equipment
- Ready-to-Eat & Instant Food Processing Lines
- Sealing & Wrapping Machines
- Vacuum Packing Machines
- Automatic Bagging & Cartoning Machines





THANK TOU

For watching this presentation

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