



Roasted-
Makhana
Making Plant



Fox Nuts Makhana



salty, crunchy!



Nutty Delighti



1. Roaster Machine



2. Flavouring/Coating-pan Machine



**4 Step
Makhana
Making
Machine**

Khan Engineering

3. Collar-type Packaging Machine



4. Air-Compressor





Makhana Roasting Machine

1. Roaster Machine

Function: Roasts raw makhana to perfection with consistent heat distribution.

Specifications:

Capacity: 50–200 kg/hr (customizable)

Heating System: Electric/Gas

Temperature Control: Digital adjustable thermostat

Material: Food-grade stainless steel

Power: 2–5 HP (depending on size)





2. Flavouring/Coating-pan Machine

Function: Applies spices, sweeteners, or flavors evenly to roasted makhana.

Specifications:

Capacity: 30–100 kg/batch

Coating Type: Dry & wet coating compatible

Tilt Mechanism: Manual or Motorized

Material: Stainless steel (304 grade)

Power: 1–2 HP





3. Collar-type Packaging Machine

Function: Weighs and packs makhana into pouches with hygienic sealing.

Specifications:

Packing Range: 20gm to 1kg

Speed: 20–60 packs/min

Packaging Type: Pillow pouch / Center seal

Control System: PLC based with HMI

Material: Stainless steel body





4. Air-Compressor

Function: Provides compressed air to run the pneumatic packing system efficiently.

Specifications:

Type: Oil-free / Industrial Grade

Tank Capacity: 100–300 liters

Pressure: 8–12 bar

Motor Power: 3–5 HP

Voltage: 220V/380V (as per requirement)





Contact Us

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

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

Get in Touch With Us

Khan Engineering

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

Phone: +91-9268742208

Email: khanengineering90@gmail.com

Website: www.khanengg.com

WhatsApp: +91 99114 97773

YouTube: [Khan Engineering machines]

Instagram: @khanengineeeing2

