



The most powerful and comfortable machines for your **Mega Kitchen**

Tilting Commercial Grinder



Tilting you towards success, this grinder reduces the grinding workload and brings you immediate gains.

Conventional Grinder



In this we can grind Vada, Batter, Masala, Chutney & Kurma and we can attach coconut scrapper for scrapping coconut Flakes/Flowers.

Technical Specification

Capacity	3 Litre	5 Litre	7 Litre	10 Litre	15 Litre
Motor	0.5 hp	0.75 hp	1 hp	1.5 hp	2 hp
Voltage	220v	230v	230v	230v	230v/440v
Mounting	Floor Type				
Size 3 Ltr	L28 x B18 x H30 inch / Weight 120 kg				
Size 5 Ltr	L31 x B19 x H34 inch / Weight 150 kg				
Size 7 Ltr	L31 x B19 x H34 inch / Weight 175 kg				
Size 10 Ltr	L31 x B21 x H39 inch / Weight 200 kg				
Size 15 Ltr	L36 x B26 x H45 inch / Weight 240 kg				
Utility	Grinds Rice/Dhal, Chutney, Masala, Kurma & for vada				

Idli/Dosa Batter Machine



This Idli/Dosa Batter machine helps you make batter in minutes and let profits flow instantly.

Technical Specification

Capacity	50 kg / hour
Motor	3 hp, 3φ, 415 v, 50 hz
Weight	98 kgs
Size	L46 x B77 x H132 cm
Utility	Grinds Wet Rice

Rice Washer



Through this machine unparalleled purity is assured. It is indispensable for all types of kitchens.

Batter Mixer



Helps to mix the Rice and Dhal Batter (which has been ground already) thoroughly and uniformly within 3 to 5 minutes time according to the capacity.

Mixes the batter in double quick time when compared to manual operations, besides it mixes uniformly.

Technical Specification

Capacity	50 ltr
Motor	0.5 hp, 3φ, 415 v, 50 hz
Weight	90 kgs
Size	L61 x B122 x H117 cm
Movable	Fitted with castor wheels
Utility	Mixing the Rice and Dhal Batter uniformly within 10 minutes

Batter Filling Machine



This machine suitable for filling Idli/Dosa batter in packets/containers with high speed and accurate quantity. It is a manual operation machine.

Technical Specification

Capacity	75 ltr
Filling Capacity	250 gms to 1.5 kg
Packing Speed	500 to 600 nos / hour
Size	L64 x B64 x H168 cm
Weight	44 kg
Utility	Weighed Batter

Technical Specification	
Capacity	20 kgs
Water Pump	Monoblock 220 v, 1φ, 50 hz
Weight	18 kgs
Bowl & Stand	4 kgs
Main Vessel Size	L66 x B66 x H75 cm
Collection Bowl Size	L40 x B40 x H45 cm
Water Pressure	20 psi
Utility	Washes Rice and pulses

OUR INDIAN CUSTOMERS



Packs Sealing Machine



This Sealing Machine ensures that all packs are foul proof while sealing it in equally fast time. Date and Mfg. Code can be embossed on packets.

Technical Specification	
Capacity	200 to 600 packs / hour
Power	500 w. 220 v, 50 hz
Seals Speed	0.12 mtr / minute
Sealing Width	8 to 10 mm
Temperature	0 - 300°C
Film Thickness	50 Micron onwards
Weight	27 kg
Size	L90 x B38 x H57 cm
Utility	Seals all type of Bags (LD, HD & Nylon)

Instant Masala Grinder



Grinds Masala, Kuruma, Gravy items within minutes. Capable of grinding and spicy items in wet operations.

Technical Specification	
Capacity	30 kg / hour
Motor	5 hp, 3φ, 415 v, 50 hz
Weight	140 kgs
Size	L51 x B80 x H153 cm
Utility	Grinds Chutney, Masala Item, Kuruma, Tomato, Puri etc.

Variety Rice & Curd Rice Mixer



Mixing comfort with speed. Suitable for making Curd Rice, Sambar Rice, Lemon Rice and more. With evenly mixing speed and excellent formation.

Technical Specification	
Capacity	40 ltr
Motor	1 hp, 3φ, 415 v, 50 hz
Weight	40 ltr - 130 kg
Size	L92 x B72 x H140 cm
Utility	Variety Rice Mix (Lemon, Tomato, Sambar, Curd Rice etc.)

Portable Coconut Scraper



The Portable Coconut Scrapers have stainless steel body and are compact in designs.

Technical Specification	
Capacity	75 to 100 nos
Motor	0.25 hp, 1φ, 1440 rpm, 220 v, 50 hz
Scraper Speed	400 rpm (approx.)
Mounting	Floor Type
Size	L41 x B61 x H61 cm
Weight	38 kg
Rotation	Clockwise Direction
Utility	Scraping Coconuts

Standing Coconut Scraper



The Standing Coconut Scrapers have stainless steel body and are compact in designs.

Technical Specification	
Capacity	75 to 100 nos
Motor	0.25 hp, 1φ, 1440 rpm, 220 v, 50 hz
Scraper Speed	400 rpm (approx.)
Mounting	Floor Type
Size	L41 x B71 x H94 cm
Weight	44 kg
Rotation	Clockwise Direction
Utility	Scraping Coconuts

Potato Peeler



Durable and high performance potato peelers from premium grade stainless steel.

Technical Specification			
Capacity	5 kg	10 kg	20 kg
Motor	0.5 hp	1.0 hp	2 hp
Voltage	220v/50hz	415v/50hz	415v/50 hz
Mounting	Floor Type		
Size 5 kg	L51 x B51 x H85 cm / Weight 50 kg		
Size 10 kg	L61 x B61 x H92 cm / Weight 55 kg		
Size 20 kg	L73 x B60 x H113 cm / Weight 85 kg		
Utility	Peeling Potato Skin with faster		

OUR INTERNATIONAL CUSTOMERS



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USA

Universal Grinder Limited
LONDON

Versatile Vegetable Cutter



This versatile vegetable cutter is ideal for cutting, slicing, shredding, mincing, grating and dicing large quantities in minutes. Unique designed of the tempered stainless steel blades ensures matchless performances.

Technical Specification	
Capacity	75 kg / hour
Motor	0.5 hp, 1ϕ, 1440 rpm, 230 v, 50 hz.
Machine RPM	375 rpm
Belt	224.5 fhp
Blade Sizes	3, 6, 5, 6x6, 10x10, 15x15mm
Weight	33 kgs
Size	L39 x B64 x H61 cm
Utility	Cuts all vegetables to the required size

Soundless Dough Kneader



It has brake system which help in maintaining the speed of the vessel. It has two belts and offers soundless working easy greasing and oiling for all parts.

Technical Specification	
Capacity	5, 10 & 20 kg
Motor	1 hp - 2 hp, 3ϕ, 415 v, 50 hz
Weight	80 - 110 kg
Size 10 kg	L112 x B56 x H97 cm
Size 20 kg	L132 x B66 x H105 cm
Material	100% stainless steel (drum and arm)
Speed	Can be controlled
Utility	Kneads the Wheat Flour and Maida dough in 15 minutes

Instant Chapathi Maker

Compact in size and occupies minimum space. Operated in single phase. Production capacity 300 to 400 pcs per hour Chapatti, Poori, Paratha & Poli.



Technical Specification	
Chapatti Production Capacity	300 to 350 Pieces per hour
Poori & Paratha Production Capacity	200 to 300 nos per hour
Thickness	Chapatti 1mm, Poori 1.2mm & Paratha 5mm
Poon & Paratha Heating Capacity	2 Kw / Voltage Ac 220-50Hz With 1.5 meter wire cord
Timer setting for cooking	0.3 sec to 1 min
Temp Control	Up to 300°C
Sizes of the Machine	L520 x B340 x H510 mm
Weight of the Machine	35 Kg
Utility	To make bulk quantity of half cooked Chapatti, Poori, Paratha & Poli

Vada Making Machine



The Vada Machine can produce 30 to 40nos of Vadas of 20 & 30grams with frying time of 6 to 8mins. Production capacity 200 to 250pcs per hour.

Technical Specification	
Vadai Weight	20, 30 & 40grams
Vadai Production	30nos (6 to 8mins per batch)
SS Kadai	Dia 30 & Size 40 inch
Oil Capacity	20 litre
Heating	T 35 - LPG Gas Connection
Frying time per batch	6 to 8mins
Motor Capacity	25 watts Single phase
Power Consumption	2 units per hour
Size	L46 x B41 x H63 inch
Weight	70 kg
Utility	For making crispy Ulundu Vadai

Idiyappam Machine

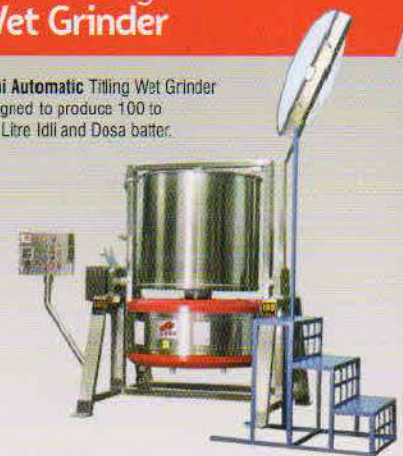


To make idiyappams in uniform size and weight in large quantities. Production capacity 500 to 700pcs per hour.

Technical Specification	
Production Capacity	500 to 700 Iddiyappam per hour
Barrel Capacity	3 kg
Hydraulic Capacity	2 Ton
Hydraulic Motor	1Hp 440volts 50Hz
Sizes of the Machine	L30 x B36 x H92 inch
Weight of the Machine	275 Kilograms
Iddiyappam Size & Weight	Increasing or decreasing the Speed Control Knob
Utility	To make bulk quantity of Iddiyappam

100L Tiltting Wet Grinder

Semi Automatic Tiltting Wet Grinder Designed to produce 100 to 150 Litre Idli and Dosa batter.



Technical Specification	
Rice/Dhal Grinding	50-75 kg Rice 45mins time 10-15 kg Dhal 60-85mins
Drive Motor	10 Hp 3 Phase 50 Hz (TEFC Motor)
Tiltting Motor	1 Hp 3 Phase 50 Hz
SS Control Panel	3 Phase, Energy Switch, Speed control for Drum, Forward/Reverse Button & Timer Switch
Timer Control	Grinding automatically stops as per production timing set by client
Drum Tiltting	Both Side - Front side for batter discharge back side for washing
Automatic Tiltting	After grinding it will stop and grinder tilt automatically for discharging batter as per set timing
Size & Weight	L4x85xH8 feet & 1750 kg approx.
Accessories	3 step stand
Utility	Bulk /Heavy/Large batter production



Your Kitchen Partner

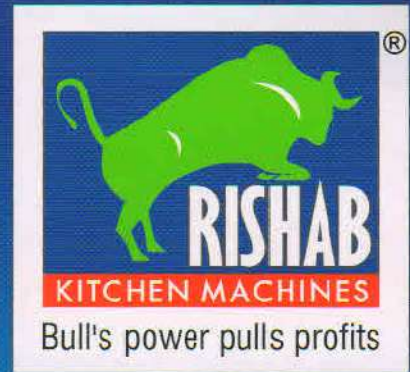
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WORLD'S MOST COMPACT CHAPATHI MAKING MACHINE



A quality product from

TRIDENT Engineers



RISHAB World's most compact Chapathi Making Machine

When it comes to cooking Chapathi, it is a quite durability task for every Chapathi Maker

Chapathi making operation becomes very easy with hand operation. This machine is remarkably compact in size and occupies only minimum space. It can be operated anywhere by single person.

Extremely simple mechanism and user-friendly control interface facilities surprisingly easy operation. Anyone can operate the machine through minimum training.

You can make **300 to 400 Chapathies** per hour.

Technical Description

Three-Pin Power Cord in 1.5 mtr long	
Volt	AC 220 – 240V, 50 Hz, Single Ph.
Heating Capacity	2.0 kw
Size	8/9" Dia Chapathi
Weight	35 kg
Dimension (in mm)	520-L x 340-B x 510-H
Production Capacity	300 – 400 nos per hour
Timer Setting	0.3 sec to 1 min
Temp. Control	Up to 300°C

- ✓ Heating Elements on top and bottom plates.
- ✓ Non-Stick Teflon Coating for both sides of heating plates.
- ✓ Power-ON Light Indicator.
- ✓ Thermostat Control for Temperature Setting (0-300°C).
- ✓ The heating plate is made out of Aluminium Alloy Casting to allow heat distribution evenly throughout the surface quickly.

Most suitable for: Hotels, Restaurants, Hostels, College Canteens, Hospital Canteens, Factory Canteens, IRCTC Canteens, Aviation Canteens, Devasthanam Canteens, Caterers, Kalyana Mandapams, Chapathi Manufacturers and Joint Family Houses etc.

Operation Method

This product is provided with a handle which makes it easy to press the plates together and handle that help you to lift up the top plate.

- ① Switch "ON" the power.
- ② Set the temperature in the temp. controller for both Top & Bottom Heating Plates. (Approx. 115°C to 140°C as preferable). Keep 10°C higher temperature at the top to avoid the Chapathi to stick with top plate.

- ③ Adjust the Knobs provided at the bottom heating plate for the required thickness of Chapathi/Poori/Paratha etc., (1-10mm) and tight the knob thereafter for thickness setting.



Wait for temp's to reach in the plates.



Place the dough at the lower base of Chapathi plate in the middle of bottom plate.



Now close the top plate by pushing down the handle and slightly press it and wait for "BEEP" sound to hear and release the handle to the original position.
④ (Set 0 to 5 sec.)



You will see Chapathi in semi-cooked condition. Remove the same and start Next Cycle.

For more details and enquiry
Please Call **9500988122, 9500988286**

Your Kitchen Partner



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