

Since
1986



PRITUL
BAKERY MACHINES

MUZAFFARNAGAR BRAND 2022



“Design, Driven Company”



YouTube SUBSCRIBE



Mixing



Dough Sheeting



Dividing



Rounding



First proofing



Moulding



Final proofing



Decoration



Baking



Cooling



“Design,
Driven
Company”



Quality and environment

Product quality

Pritul has always viewed quality as one of its priorities. The company is dedicated to providing the utmost quality and excellence in all its products and services which meet or exceed the expectations of its customers. Thanks to these essential factors Pritul has gained its competitive edge. Every Pritul product features CE certification.

Environmental System

With the same philosophy as for its quality system, Pritul is dedicated to the protection of the environment and therefore is certified according to both EMAS and ISO 14001 environmental certificates. The EMAS certification is voluntary and highlights the company's commitment to ecological preservation. This environment is a fundamental concern for Pritul and a key component of its planning strategies. This transcends all business areas and ensures that the manufacturing methods and products are all environmentally friendly. Pritul is committed to providing its customers with the highest possible satisfaction, including taking effective action for the protection of the natural world.

Quality system

Pritul acknowledges that supplying quality products means focusing only on reliable materials and timeless design, so that the price of the products reflect its true value. Pritul adopts a vast range of performance indicators, at every company level to ensure that the product delivered to the user meets all his expectations. Pritul is ISO 9001 certified, ensuring high standards of quality for its products and processes, while at the same time focusing on the protection of it's co-worker's health and safety, and is thus OHSAS 18001 certified.



India is only second to the US when it comes to the manufacture of biscuit and bakery products. No wonder, with globalization eating habits of both urban and rural consumers have witnessed discerning change. Naturally, the annual turnover of India's bakery sector too has surged to a whopping Rs 3,000 crore. It was during the time when the Indian economy was gradually opening up and significant developments were taking place in the nascent bakery sector, one man Mr R K Jain endowed with great business acumen, immense entrepreneurial skills and God gifted mechanical talent, thought, the time was right to venture into the fledgling bakery machine manufacturing industry. No surprise, his unflinching dedication and hard toil made his endeavour hugely successful in the form of PRITUL MACHINES (PM).

Spread in a sprawling 17000 square meter area, PM today employs the most sophisticated and high definition global technologies from Germany, US and UK. For instance, TRUMPH metal and sheet cutting machines from Germany, PAVE wire bending machines from UK, HYPERTHERM plasma cutting machines from US, bending and press brake from Hindustan Hydraulics and so on. Obviously, installation of imported machines in PM's state of the art manufacturing plant which is being manned by highly qualified and skilled engineers and technicians has instilled in Pritul Machines an unfathomable faith of customers not only from India but also abroad. Highly efficient and innovative Pritul Machines are craftfully designed using the most advanced CAD software. Moreover, imported simulation software from US gives a virtual insight into the operation of machines on real time basis. With present day consumers looking for newer, appealing, healthy and convenient bakery products, Pritul machines, which is beyond 3 decades of its existence, is the logical answer to all bakery manufacturers vouching to make a mark in the growing bakery industry through a variety of bakery products.

Pritul's bakery equipments have always been the ideal choice for all the bakery products like Bread, Rusk (Toast), Cookies, Khari, Biscuits, Puff, Patties, Pal, Bun, Burger, Fan, Jira, Cake, Pastries, Pizza Bases, Cream Rolls, Kulche etc. and also to roast Cashew, Almond, Peanuts, Pistachio, Nuts, Amla and other Dry Fruits across the country.

For details and technical specifications of PM products just read on...





PRITUL
BAKERY MACHINES

**STRENGTH &
TECHNOLOGY**





SPM-D Single Arm
50/75/100/120 kg

SPM-D Double Arm
50/75/100/120 kg



Bowl Lifter with Scraper



Bowl





SPM - 100/120 kg



SPM - 75 kg



SPM - 50 kg



SPM - 25 kg



SPM - 15 kg



SPM -B90



SPM -B45



SPM -B22



SPM - 8kg

TECHNICAL SPECIFICATIONS

MODEL	FLOUR CAPACITY	DOUGH CAPACITY	POWER	VOLTAGE	DIMENSION
SPM-B22	22	35Kg	3.5HP	220 V 1 Ph 50 Hz	44''*55''*50''
SPM-B45	45	70Kg	5.5 HP	415 V 3 Ph 50 Hz	51''*26''*57''
SPM-B90	90	140Kg	11.5 HP	415 V 3 Ph 50 Hz	64''*36''*65''
SPM-8	8	12Kg	2HP	220 V 1 Ph 50 Hz	25''*18''*30''
SPM-15	15	22Kg	3HP	220 V 1 Ph 50 Hz	41''*25''*50''
SPMGB-025	25	40Kg	3.5HP	415 V 3 Ph 50 Hz	44''*55''*50''
SPMGB-050	50	80Kg	5.5HP	415 V 3 Ph 50 Hz	51''*26''*57''
SPMGB-075	75	120Kg	12HP	415 V 3 Ph 50 Hz	58''*32''*63''
SPMGB-100	100	180Kg	15HP	415 V 3 Ph 50 Hz	64''*36''*65''
SPMGB-D-50 Single Arm	50	80Kg	8HP	415 V 3 Ph 50 Hz	63''*42''*48''
SPMGB-D-50 Double Arm	50	80Kg	13HP	415 V 3 Ph 50 Hz	63''*42''*48''
SPMGB-D-75 Single Arm	75	120Kg	14HP	415 V 3 Ph 50 Hz	72''*50''*80''
SPMGB-D-75 Double Arm	75	120Kg	24HP	415 V 3 Ph 50 Hz	72''*50''*80''
SPMGB-D-100 Single Arm	100	180Kg	17HP	415 V 3 Ph 50 Hz	72''*53''*82''
SPMGB-D-100 Double Arm	100	180Kg	29HP	415 V 3 Ph 50 Hz	72''*53''*82''
SPMGB-D120 Single Arm	120	210Kg	20HP	415 V 3 Ph 50 Hz	78''*53''*86''
SPMGB-D120 Double Arm	120	210Kg	46HP	415 V 3 Ph 50 Hz	78''*53''*86''



*Dry Flour Capacity includes Wheat Flour, Sugar, Salt, Yeast, Nuts or any other dry ingredients.
Total Dough Capacity includes Dry Flour Capacity* + Water, Oil or any other liquid ingredients.



560

MODEL	560
DIMENSIONS (LxWxH)	60"x42"x74"
POWER	1.5 HP
COOKIES/Hr	9 KG
RUSK/24Hrs	-
BREAD/25min	20 Pcs
MAX. BAKING AREA	2160 Sq. In
TRAY SIZE	10(12"x18")



570/580

MODEL	570	580
DIMENSIONS (LxWxH)	54"x57"x74"	43"x55"x82"
POWER	1.5 HP	1.5 HP
COOKIES/Hr	14 KG	18 KG
RUSK/24Hrs	-	-
BREAD/25min	28 Pcs	36 Pcs
MAX. BAKING AREA	3240 Sq. In	3888 Sq. In
TRAY SIZE	15(12"x18")	18(12"x18")



660SH

MODEL	660SH
DIMENSIONS (LxWxH)	45"x65"x74"
POWER	2 HP
COOKIES/Hr	22 KG
RUSK/24Hrs	160 KG
BREAD/25min	60 Pcs
MAX. BAKING AREA	5040 Sq. In
TRAY SIZE	14(16"x21") 28(10"x15")



660NH

MODEL	660NH
DIMENSIONS (LxWxH)	47"x66"x82"
POWER	2 HP
COOKIES/Hr	24 KG
RUSK/24Hrs	190 KG
BREAD/25min	66 Pcs.
MAX. BAKING AREA	6048 Sq. In
TRAY SIZE	18(16"x21") 36(10"x15")



730

MODEL	730
DIMENSIONS (LxWxH)	50"x66"x84"
POWER	2 HP
COOKIES/Hr	30 KG
RUSK/24Hrs	250 KG
BREAD/25min	66 Pcs
MAX. BAKING AREA	6912 Sq. In
TRAY SIZE	36(11"x16") 18(16"x24") 18(400x600)



786NH

MODEL	786NH
DIMENSIONS (LxWxH)	72"x50"x84"
POWER	3 HP
COOKIES/Hr	35 KG
RUSK/24Hrs	350 KG
BREAD/25min	72 Pcs
MAX. BAKING AREA	7776 Sq. In
TRAY SIZE	36(12"x18")



786FH

MODEL	786FH
DIMENSIONS (LxWxH)	72"x50"x96"
POWER	3 HP
COOKIES/Hr	42 KG
RUSK/24Hrs	420 KG
BREAD/25min	88 Pcs.
MAX. BAKING AREA	10296 Sq. In
TRAY SIZE	44(13"x18") 44(12"x18")



900NH

MODEL	900NH
DIMENSIONS (LxWxH)	75"x52"x84"
POWER	3 HP
COOKIES/Hr	40 KG
RUSK/24Hrs	450 KG
BREAD/25min	108 Pcs
MAX. BAKING AREA	9828 Sq. In
TRAY SIZE	36(13"x21") 18(18"x27")



900FH

MODEL	900FH
DIMENSIONS (LxWxH)	75"x55"x100"
POWER	3 HP
COOKIES/Hr	48 KG
RUSK/24Hrs	480 KG
BREAD/25min	132 Pcs
MAX. BAKING AREA	12012 Sq. In
TRAY SIZE	44(13"x21") 22(18"x27")



1025NH

MODEL	1025NH
DIMENSIONS (LxWxH)	83"x58"x84"
POWER	3 HP
COOKIES/Hr	55 KG
RUSK/24Hrs	500 KG
BREAD/25min	144 Pcs
MAX. BAKING AREA	13824 Sq. In
TRAY SIZE	72(16"x11") 36(16"x24") 36(400x600)



1025FH

MODEL	1025FH
DIMENSIONS (LxWxH)	85"x60"x96"
POWER	3 HP
COOKIES/Hr	65 KG
RUSK/24Hrs	600 KG
BREAD/25min	176 Pcs
MAX. BAKING AREA	16896 Sq. In
TRAY SIZE	88(16"x11") 44(16"x24") 44(400x600)



1160

MODEL	1160
DIMENSIONS (LxWxH)	97"x66"x98"
POWER	4 HP
COOKIES/Hr	75 KG
RUSK/24Hrs	700 KG
BREAD/25min	198 Pcs
MAX. BAKING AREA	19008 Sq. In
TRAY SIZE	88(12"x18") 44(18"x27")



1200

MODEL	1200
DIMENSIONS (LxWxH)	93"x85"x90"
POWER	4 HP
COOKIES/Hr	65-75 KG
RUSK/24Hrs	600-700 KG
BREAD/25min	176-198 Pcs
MAX. BAKING AREA	19440 Sq. In
TRAY SIZE	72(12"x18") 36(18"x30")



1250

MODEL	1250
DIMENSIONS (LxWxH)	100"x71"x100"
POWER	4 HP
COOKIES/Hr	80 KG
RUSK/24Hrs	800 KG
BREAD/25min	220 Pcs
MAX. BAKING AREA	24024 Sq. In
TRAY SIZE	88(13"x18") 88(15"x18")



1350

MODEL	1350
DIMENSIONS (LxWxH)	106"x77"x98"
POWER	5 HP
COOKIES/Hr	100 KG
RUSK/24Hrs	1000 KG
BREAD/25min	352 Pcs
MAX. BAKING AREA	29568 Sq. In
TRAY SIZE	132(12"x18") 44(18"x30") 88(16"x21")



1625/ 1700 - Single Trolley or Double Trolley

MODEL	1625	1700
DIMENSIONS (LxWxH)	117"x88"x98"	
POWER	6 HP	
COOKIES/Hr	125 KG	
RUSK/24Hrs	1500 KG	
BREAD/25min	440 Pcs	
MAX. BAKING AREA	41184 Sq. In	
TRAY SIZE	176(12"x18") 132(13"x21") 88(16"x24") 88(400x600)mm	



1825/1925

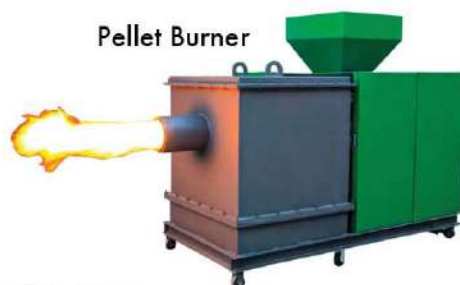
MODEL	1825	1925
DIMENSIONS (LxWxH)	126"x94"x98"	130"x98"x98"
POWER	5 HP	5 HP
COOKIES/Hr	150 KG	175 KG
RUSK/24Hrs	2000 KG	2200 KG
BREAD/25min	528 Pcs	594 Pcs
MAX. BAKING AREA	50688 Sq. In	57024 Sq. In
TRAY SIZE	176(13"x21") 88(18"x30") 132(16"x24") 132(400x600)mm	264(12"x18") 198(13"x21")



2200

MODEL	2200	2400
DIMENSIONS (LxWxH)	145"x111"x101"	152"x118"x112"
POWER	10 HP	10 HP
COOKIES/Hr	200 KG	300 KG
RUSK/24Hrs	2500 KG	3000 KG
BREAD/25min	704 Pcs	936 Pcs
MAX. BAKING AREA	67584 Sq. In	89856 Sq. In
TRAY SIZE	176(16"x24") 176(400x600)mm	416(12"x18") 312(13"x21")

Pellet Burner



Gas Burner



Diesel Burner



Trolley

TECHNICAL SPECIFICATION OF OVEN

BURNER	RIELLO MAKE (ITALIAN)
MOTOR	NGEF/ABB/BCH/ROTO MOTIVE 440 VOLTS 50 Hz 3 Phase
ELECTRICAL	L & T / BCH/ABB MAKE
MAXIMUM OPERATING TEMPERATURE	350°C
MATERIAL OF CONSTRUCTION	STAINLESS STEEL/MILD STEEL
THERMOSTAT	DIGITAL TEMPERATURE CONTROLLER
POWER SUPPLY REQUIRED	440 VOLTS 50 Hz 3 PHASE



PRITUL
BAKERY MACHINES

Since
1986

Dough Proofer



Multi Trolley Proofer



Single Trolley Proofer

BEFORE



AFTER



2/3/4/5/6... Trolley Proofer



Pritul's Industrial fully stainless steel proofer is used to ferment dough, after mixing and before baking the products. It adds more shine, denseness and softness to the finished products.

A high capacity proofer has been specially developed for perfect and confirmed even flow of steam throughout the proofing chamber, as is it carefully constructed to supply saturated steam, over double the capacity of the total volume of the proofing chamber.

At the same time, the circulating air picks up the residual moisture on its way through the steam generator.

Once the moisture is deposited on the bakery products it will remain there, as a result the entire steam exposure period runs smoothly and will not be picked up by dry hot air.

It produces shiny and soft products. This is an essential prerequisite to guaranteed quality baked products with optimum baking and smooth glossy upper crust.

TECHNICAL SPECIFICATIONS

MODEL	POWER	VOLTAGE
1 TROLLEY	3 HP	220 V 1 Ph 50 Hz
2 TROLLEY	4 HP	220 V 1 Ph 50 Hz
3 TROLLEY	6 HP	415 V 3 Ph 50 Hz
4 TROLLEY	8 HP	415 V 3 Ph 50 Hz
6 TROLLEY	12 HP	415 V 3 Ph 50 Hz
8 TROLLEY	16 HP	415 V 3 Ph 50 Hz
More..	NA	415 V 3 Ph 50 Hz



Pritul branded long formation machine with its renewed designing. Thanks to its special devices which are designed for the formation of the paste to any desired shape. It forms the paste like a staff by the help of roller and pads. Thanks to its highly consistent, long life conveyor band and adjustable roller group, it can process the paste to any form. Solo and double padded, two or four balled, there are four different models. The surfaces in contact with the paste and its hood are made of stainless steel.



TECHNICAL SPECIFICATIONS FOR MOULDER

MODEL	ROLLER	BELT WIDTH (mm)	WEIGHT RANGE (Gm.)		CAPACITY (Pc/ Hr)*	POWER	DIMENSIONS
			min	max			
PMF-422	4	400	150	800	2000	.75HP	100"x26"x38"
PMF-522	4	500	150	800	2000	1HP	100"*30"*38"
PMF-622	4	600	150	900	2000	1.5HP	100"*34"*38"
PMF-738	6	640	150	1000	4000	4HP	150"*42"*70"



Dough Divider 2/3/4 Pocket



Dough Divider 5 Pocket

Pritul Branded volumetric dough divider machine processes the most sensitive paste sort without damaging, like slicing with hand. Thanks to the well designed mechanism it slices with high sensitivity. The automatic speed adjustment is present if required. The surfaces in contact with the paste and its hood are made of stainless steel.

TECHNICAL SPECIFICATIONS FOR DIVIDER

MODEL	POCKET	WEIGHT RANGE (Gm.)		CAPACITY (Pc/Hr)*		POWER	DIMENSIONS	Conveyor
		min	max	min	max			
PMDD-200	2	150	800	800	2400	2 HP	53"x43"x74"	42"
	3	100	450	1200	3600			
	4	50	250	1600	4800			
PMDD-300	3	150	800	1200	3000	3 HP	74"x43"x75"	42"
	4	120	450	1600	4800			
	5	60	350	2000	6000			
PMDD-500	5	150	900	2000	5000	5 HP	80"x51"x75"	42"



Pritul Branded roll out dough machine provides the paste to get desired round formation, thanks to its adjustable leaves and the swivel conic for the pastes coming from the Divider scale. With its alluminum tefloned and air blower options, it has different and advanced designs.

TECHNICAL SPECIFICATIONS FOR ROUNDER

Model	PMR 50	PMR 200	PMR 300
DIMENSIONS	40"x40"x60"	40"x40"x60"	40"x40"x60"
Width (mm)	900	900	950
Depth (mm)	900	900	950
Height (mm)	1600	1600	1650
Capacity(Pcs/Hr)	2000	2000	3600
Rounding range (Gms)	50-200	200-600	100-1100
Net Weight (Kg)	220	220	300
Power Load (Kw)	0.75	0.75	0.75



H.S.S + O.C



Bun Slicer



M.Hi.S.S



Slicer Blades Hook



Slicer Blades



M.S.S



Air Bagger

TECHNICAL SPECIFICATIONS FOR HIGH SPEED SLICER T.T.S

MODEL	OUTPUT	LENGTH OF BREAD	BREADS/Hr	POWER	BODY MATERIAL	DIMENSIONS	OC (OUTPUT CONVEYOR)
HIGH SPEED SLICER -18"	TABLE	300-450 mm	1500-3000	3.25 HP	SS / MS	94"x40"x55"	
HIGH SPEED SLICER -18"+OC	CONVEYOR	300-450 mm	1500-3000	3.25 HP	SS / MS	94"x40"x55"	3-Feet OR As per requirement
HIGH SPEED SLICER -13"	TABLE	200-335 mm	1500-3000	3.25 HP	SS / MS	93"x32"x58"	
HIGH SPEED SLICER -13"+OC	CONVEYOR	200-335 mm	1500-3000	3.25 HP	SS / MS	93"x32"x58"	3-Feet OR As per requirement
MEDIUM HI SPEED SLICER -13"	CONVEYOR	150-335 mm	1000-1500	2.25 HP	SS / MS	94"x32"x46"	3-Feet OR As per requirement
MEDIUM SPEED SLICER -13"	TABLE	150-335 mm	800-1200	2 HP	SS / MS	70"x53"x33"	
TABLE TOP SLICER	TABLE	150-375 mm	250	0.5 HP	SS + MS	30"x22"x26"	
BUN SLICER	TABLE	ø105 x 50 mm	3000	0.5 HP	SS + MS	32"x15"x18"	

Pritul's Rusk Panning with High Speed Slicer is to eliminate highly skilled manual operation into simple automatic operation. It has PLC controlled panel with touch screen. Servo controlled tray feeding system. It can be attached with High Speed Slicer. It has 40-60 strokes per minute. It has panning capacity of 300-500 trays per hour. It is designed for panning single or double trays simultaneously. It is compact in size only requires 3 sq. meters additionally with slicer. It consume low power only 1 Kw/Hr. Also don't require compressed air for stroke. It is definitely a revolutionary product in market to help Rusk Plant eliminate manual tedious panning operation into simple automatic machine. Trays to be used should be straight, flat, with edge bend maximum- 25mm. Panning Machine available in various configuration as per customer requirements.



TECHNICAL SPECIFICATIONS

LENGTH OF LOAF	200mm - 325mm
SLICING CAPACITY	1500 - 3000 Loafs/Hr
POWER LOAD	2.5 Kw

TRAY SIZE	12"x18", 13"x18", 15"x15", 16"x24, 18x27"
CAPACITY	300 - 900 Trays/Hr
POWER LOAD	1 Kw
DIMENSION	193"X73"X33"



CDDPM-4



CDDPM-5



CDDPM-6

Long Multi Layer	Multi Layer	Long Rotary	Long Stationary	Rotary	Stationary

- Computerized machine for the automatic forming and dosing on trays of liquid, dense and hard dough.
- The computer can store various programs which makes products changeover simple and quick.
- The easy adjustment of the parameters of each program facilitates the operator in creating biscuits according to his fantasy.
- Wire cutting device permits the production of short pastry type cookies and similar from hard dough (optional).
- The machine is constructed in stainless steel & food grade anticordal aluminum.
- The low height of the hopper enables easy access for loading the dough into the hopper.
- Provision for easy dis-assembling of the parts which are in contact with dough, for quick & thorough cleaning.

CAKE DEPOSITER



MANUAL CAKE DEPOSITER





CDPM-7



CDPM-8



CDPM-9

TECHNICAL SPECIFICATIONS

Model	Drops/Row	Tray Width	Production Capacity/Hr	Power Load	Dimensions
CDPM-4	4	10" (250 mm)	40-50 Kg	2.0 Kw	55"x38"x67"
CDPM-5	5	12" (300 mm)	50-70 Kg	2.0 Kw	55"x38"x67"
CDPM-6	6	16" (400 mm)	100-120 Kg	2.5 Kw	55"x43"x67"
CDPM-7	7	18" (450 mm)	120-150 Kg	2.5 Kw	55"x43"x67"
CDPM-8	8	20" (500 mm)	150-180 Kg	3.0 Kw	55"x48"x67"
CDPM-9	9	24" (600 mm)	180-200 Kg	3.0 Kw	55"x48"x67"





PLM-400

PLM-10



PLM-20



PLM-30



PLM - TWIN ARM



PLM-50



PLM-90



PLM-140



TECHNICAL SPECIFICATIONS

Model	Dry Flour Capacity	Total Dough Capacity	Power Load	Dimensions
IPLM-10	1 Kg	2 Kg	1 HP	18"x16"x25"
IPLM-20	2 Kg	4 Kg	1.5 HP	23"x21"x31"
IPLM-30	3 Kg	6 Kg	2 HP	28"x26"x45"
PLM-50	8 Kg	16 Kg	3 HP	46"x40"x69"
PLM-90	15 Kg	30 Kg	5 HP	52"x50"x72"
PLM-140	25 Kg	50 Kg	7.5 HP	52"x56"x86"
PLM- 400	75 Kg	150 Kg	50 HP	---

Accessories



For Cookies

For Cake

Scraper

Bowl



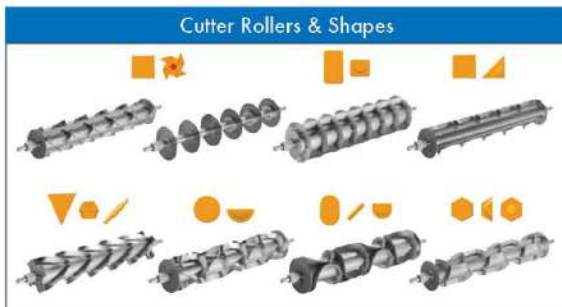
PMS 600



PMS 650



Sheeter with Cutter



Our Sheeter machine is functional, sturdy and easy to use. It is a versatile reliable piece of equipment which will adapt to the work requirements of small and medium productions. The materials used and minimum maintenance required for optimum results make our puff pastry machine a valuable asset to your confectionery shop.

TECHNICAL SPECIFICATIONS

Model	PMS-600	PMS-650
Working Width	600 mm	630 mm
Conveyer Table Length	1400 mm	1190 mm
Gap between Rollers	0.3-40 mm	0.3-40 mm
Roller Size	80 mm	88 mm
Belt Size	600 W x 2900 L	630 W x 2400 L
Dimension	3100 W x 1030 D x 1160 H	2950 W x 1010 D x 1300 H
Power	0.75 Kw	0.75 Kw
Weight	230 Kg	240 Kg

VACCUM COOLER



How does it work

1. Preparation, proofing the dough

The recipe largely decides the result of the end product. The ingredients and additives are composed and based on the traditional baking process. Successful introduction of Vacuum Cooling and Baking may require an adaption of the recipe.

2. Baking, time and temperature

The traditional baking temperature time is the second step in the process. Once pressure of air is reduced, this brings down the boiling point of water. In the Vacuum Cooling and Baking process the boiling temperature is reduced to just several degrees Celsius which influences the speed of the baking process and allows manipulation of the moisture and stability of the product. The baking time is reduced significantly.

3. Cooling down the product

When produced under Vacuum, the traditional cooling time of the product is diminished. In industrial bakeries, spiral cooling towers can be replaced by Vacuum Chambers just 10% of their size. The cooling time for traditional bread production comes down from ca 120 min to just 3 minutes. Not only does this bring substantial savings to the production time and improvement of the capacity, it also dramatically reduces the contamination phase, resulting in a much lower contamination and at the same time impressive extension of the shelf life.

4. Finish

The production time has been reduced significantly and the product quality has been improved on many aspects. The product is now ready for packaging, shipment and consumption.

Advantages

The principle of Vacuum Cooling and Baking is based on mastering the conditions under vacuum. If pressure is lowered, the boiling point comes down and can be reduced to just 7 degrees Celsius. This effects the baking process which can be controlled in detail.

Space

A Vacuum Cooling System requires less space. In continuous production the space reduction can be up to 90%

Energy

Subsequently the time-reduction has a substantial impact on the energy consumption, varying on the individual situation.

Ingredients

Because of the effects of Vacuum Cooling and Baking on volume and the stability of the product and the reduction of the contamination. The composition allows a reduction of ingredients and additives.

Production time

The production time is reduced up to 40% depending on the product.

Money

All the mentioned savings have a serious financial impact, depending on the individual situation.

Product Advantages

The product can be accurately manipulated leading to:

Extension of the Shelf Life

Due to the rapid cooling of the product in the Vacuum Cooling and Baking process, the contamination phase -temperature in which the cell division takes place every 6 minutes-, is reduced to approximately 3 minutes. The product is healthier and the shelf life is extended up to 30%.

Product Capacity

Due to the reduction on production space and time, production capacity is increased substantially.

Product Volume

Increased volume of the cooled product
Increased texture of the product
Increased stability of the product

Product Appearance

More intensive coloring
Balanced and equal product surface
More attractive overall product appearance

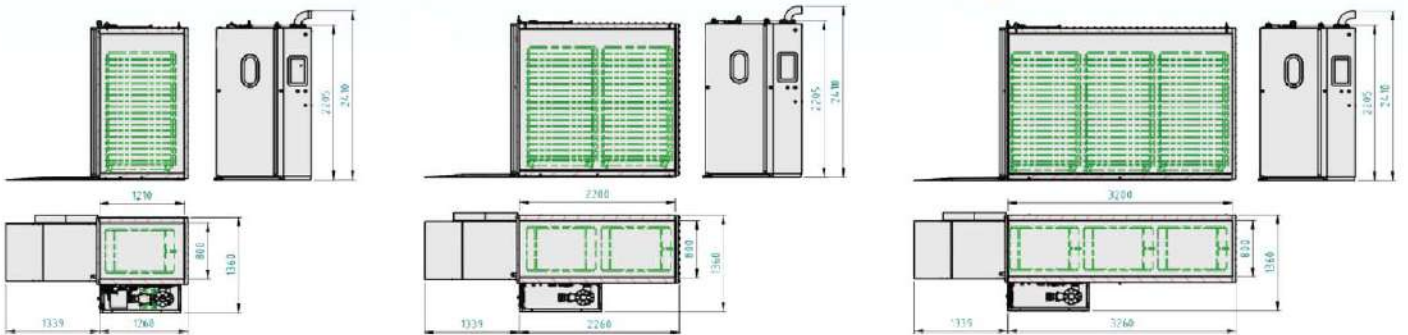
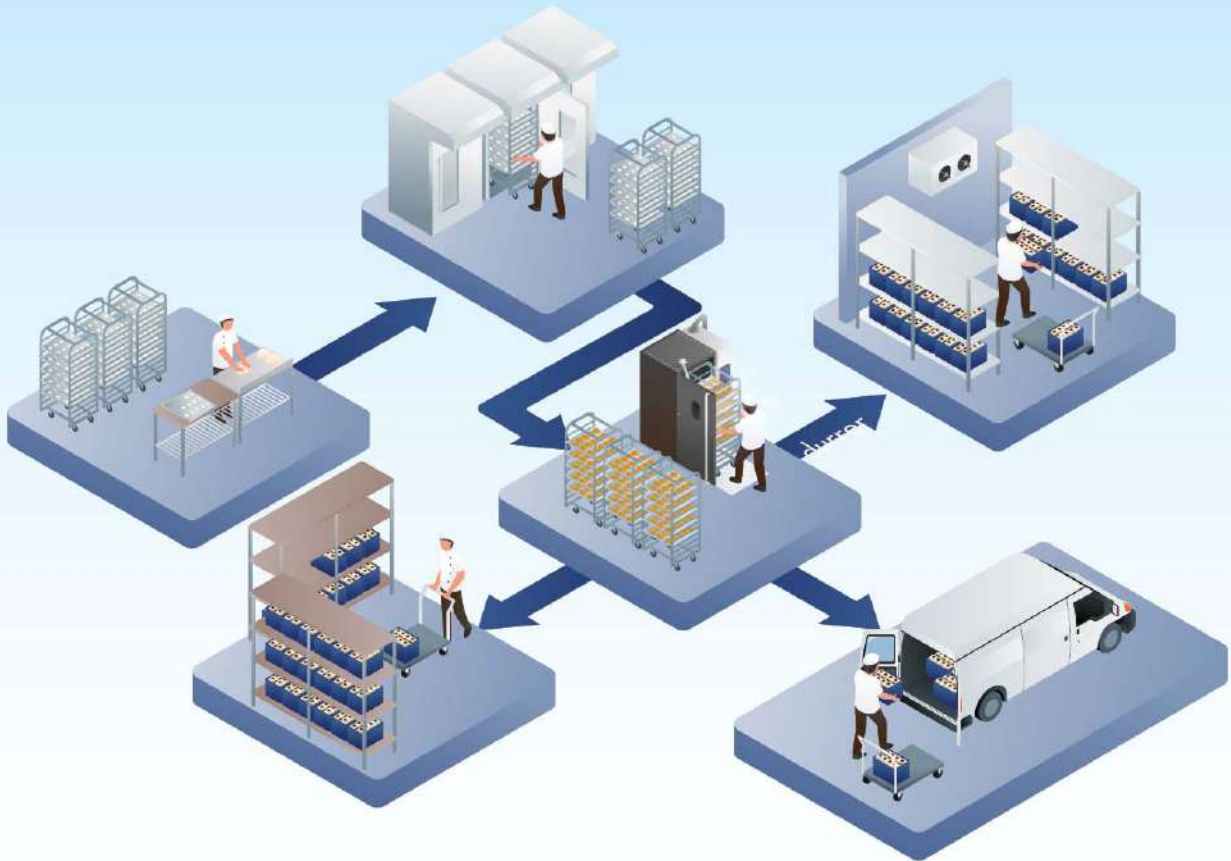
Product Composition and Flavour

Reduced loss of moisture
Higher degree of starch gelatinization
Possible reduction of preservatives
Reduction of acrylamide
Better taste



IMPORTANT BENEFITS

- Excellent price-performance ratio
- Built for highest quality and hygiene requirements
- Process reliability / pulsating
- Latest and most efficient pump technology
- Minimal space requirements thanks to modular concept
- Simple and intuitive input and configuration via large HD touch display terminal
- Interface to higher-level control systems (Industry 4.0)
- Remote maintenance via Internet connection to VPN router
- Pre- and Aftersales Services



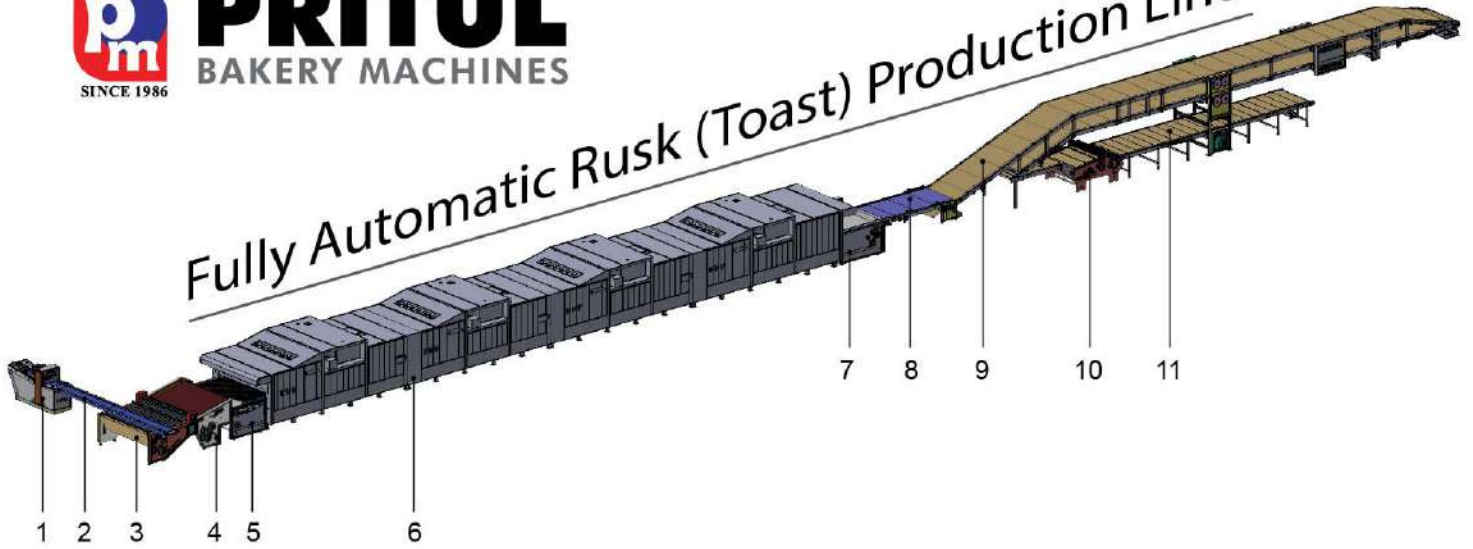
TECHNICAL SPECIFICATIONS

TROLLY CAPACITY	1	2	3
VACUUM CHAMBER SIZE (MM)	1700x800x2000	1700x1600x2000	1700x2400x2000
OPERATION MODE	PLC Controlled		
MOC - MACHINE STRUCTURE	Epoxy Painted		
MOC - INNER ROOM	Stainless Steel - 304		
MOC - OUTER BODY	Stainless Steel - JT/202		
PLC MAKE	Delta		
ELECTRICALS	BCH/ABB/LnT/Siemens/Delta		
POWER	16 HP	20 HP	24 HP
VOLTAGE	440 V 3 Ph 50 Hz		



PRITUL
BAKERY MACHINES

Fully Automatic Rusk (Toast) Production Line



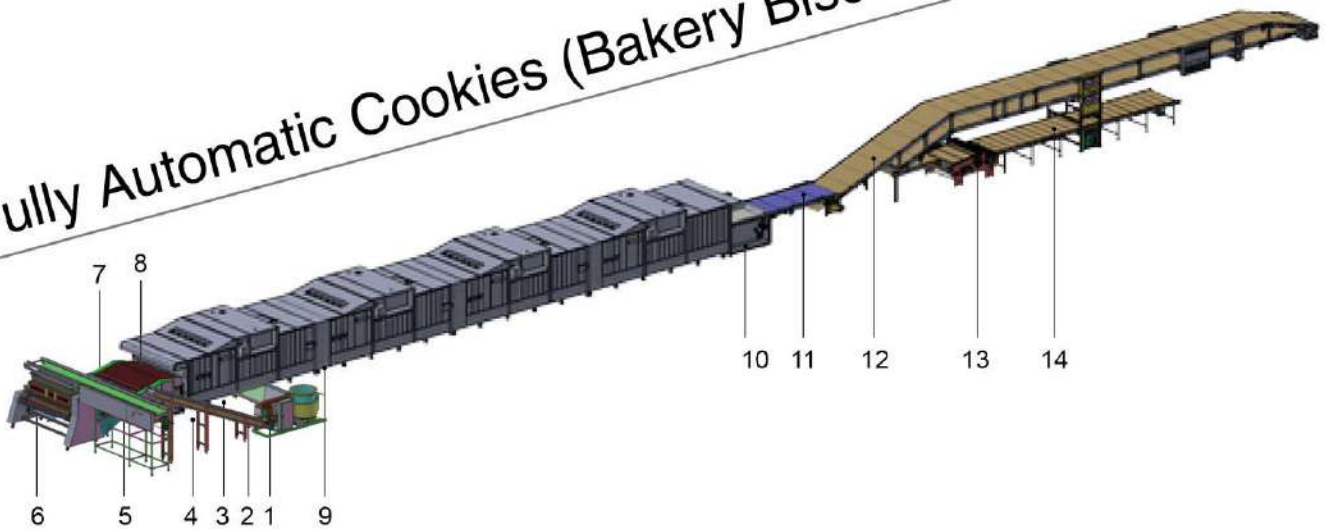
1. High Speed Slicer.
2. Slicer Conveyor For Panning.
3. Rusk Panning Machine.
4. Panning Conveyor.
5. Oven Input Conveyor.
6. Tunnel Convection Oven. (Indirect Fire)
7. Oven Output Conveyor.
8. Straight Cooling Conveyor.
9. Z Cooling Conveyor.
10. Rusk Stacker.
11. Stacker Conveyor for Packing Machines.

Tunnel Oven





Fully Automatic Cookies (Bakery Biscuit) Production Line



- | | |
|---|--|
| <ul style="list-style-type: none"> 1. Planetary Mixer Bowl 400 Lts. 2. Bowl Tilter. 3. Dough Chunker. 4. Lifting Conveyour. 5. Reciprocating Conveyour. 6. Wire Cut Drooping Machine 30 Nz 7. Cookie Laying Conveyour. | <ul style="list-style-type: none"> 8. Oven Input Conveyour. 9. Tunnel Convection Oven. (Indirect Fire) 10. Oven Output Conveyour. 11. Straight Cooling Conveyour. 12. Z Cooling Conveyour. 13. Cookies Stacker. 14. Stacker Conveyour for Packing Machines. |
|---|--|



Bun Divider



Sugar Grinder



Flour Sifter



Double Colour
Cookie Machine



Cake Machine



Cake & Bun Slicer



Bread Stick Machine

DONUT MACHINE



Automated Donut Maker for Standard size Donuts. Capacity 37 Dozen/Hour, Electric.

This donut maker produces high quality, well formed cake donuts right out of the box, and makes excellent raised donuts with a few accessories. Capacity is approximately 37 dozen per hour. With a mini donut conversion kit, you can make both full size and mini donuts. The mark II is compatible with the Insider Ventless Cabinet.

- All electric donut machine, capacity approximately 37 dozen standard size donuts per hour
- Deposits 2 standard donuts per conveyor row. A Half-Speed Switch can cut output to 1 per row
- Make Consistent, Well Rounded Cakes donuts with synchronized cake donut depositors
- Dial with generous range - For adjusting size of donut
- Speed is adjustable by dial on control panel
- Outfeed belt dispenses donuts into collection device such as Roto-Cooler
- Heavy duty elements which tilt upward when Cleaning
- High temperature shut-down switch
- Hopper, plunger, conveyor, and kettle are all for easy cleaning
- 1-9/16 inch Plain Plunger for Ring Donuts

PAPER CUP MACHINE



TECHNICAL SPECIFICATIONS

MODEL	PCM-1035	PCM-1038	PCM-1045	PCM-1052
Production Capacity	45-60 pcs/min			
Bottom Size	35	38	45	52
Cup Size	40-60 mL	60-100 mL	100-150 mL	100-330 mL
Required Paper	150-250 g/m ³ (GSM) One Side PE			
Electrical Supply	220V/440V 50Hz			
Power Load	4 KW			
Weight	2000 KG			
Dimention	2700mm (L) x 1370mm (W) x 1350mm (H)			



PRITUL MACHINES

Unit:

F-4-5 & O-1, U.P.S.I.D.C. Begrajpur,
Industrial Area
On NH-58, Muzaffarnagar-251 203
(U.P.) India

Fax: 01396-252340
E-mail: info@pritul.com



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Google Map



QR Code

* All Machine Production Capacity are Approximate.
* Illustration and technical data in the catalogues are for information only and not legally binding. Actual products may differ.

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