

Since
1986

PRITUL
BAKERY MACHINES



"Design, Driven Company"

www.pritul.com





PRITUL
BAKERY MACHINES



Mixing



Dough Sheeting



Dividing



Rounding



First proofing



Moulding



Final proofing



Decoration



Baking



Cooling



Quality and environment

Product quality

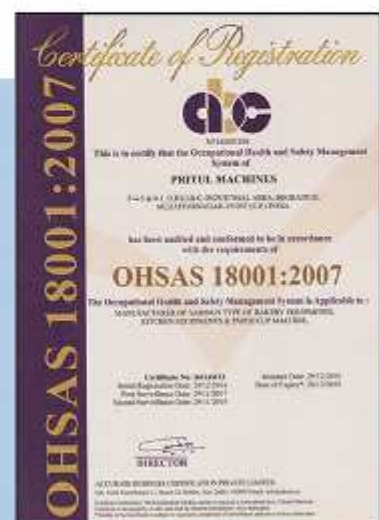
Pritul has always viewed quality as one of its priorities. The company is dedicated to providing the outmost quality and excellence in all its products and services which meet or exceed the expectations of its customers. Thanks to these essential factors Pritul has gained its competitive edge. Every 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 desing, 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 RK Jain endowed with great business acumen, immense entrepreneurial skills and God gifted mechanical talent thought the time 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, HYPER-THERM 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 and other Dry Fruits across the country.

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





PRITUL
BAKERY MACHINES

**STRENGTH &
TECHNOLOGY**





Since
1986

6 Speed Spiral Mixer



PRITUL
BAKERY MACHINES

SPMD GB -120 kg



SPM GB -100 kg



SPM GB- 75 kg



SPM GB- 50 kg



SPM GB- 25 kg



SPM - 8 kg



MODEL	FLOUR CAPACITY	DOUGH CAPACITY	MOTOR POWER
SPMGB-25	25 Kg	40 Kg	4 HP
SPMGB-50	50 Kg	80 Kg	6 HP
SPMGB-75	75 Kg	120 Kg	12 HP
SPMGB-100	100 Kg	180 Kg	15 HP
SPM-8	8 Kg	12 Kg	1 HP

*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.



Since
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Bakery Oven



p m **PRITUL**
BAKERY MACHINES



560

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

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



570



660FH

MODEL	660FH
DIMENSIONS	65"x42"x74"
POWER	2 HP
COOKIES/Hr	22 KG
RUSK/24Hrs	160 KG
BREAD/25min	60 Pcs
BAKING AREA	5040 Sq. In
TRAY SIZE	15(16"x21") 30(10"x15")

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



660NH



730

MODEL	730
DIMENSIONS	50"x66"x84"
POWER	2 HP
COOKIES/Hr	30 KG
RUSK/24Hrs	250 KG
BREAD/25min	66 Pcs
BAKING AREA	6912 Sq.In
TRAY SIZE	36(12"x16") 18(16"x24") 18(400x600)

MODEL	786NH
DIMENSIONS	72"x50"x84"
POWER	3 HP
COOKIES/Hr	35 KG
RUSK/24Hrs	350 KG
BREAD/25min	72 Pcs
BAKING AREA	8424 Sq. In
TRAY SIZE	36(13"x18") 36(12"x18")



786NH



786FH

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

MODEL	900NH
DIMENSIONS	75"x52"x84"
POWER	3 HP
COOKIES/Hr	40 KG
RUSK/24Hrs	450 KG
BREAD/25min	108 Pcs
BAKING AREA	9828 Sq. In
TRAY SIZE	36(13"x21") 18(16"x27")



900NH



900FH

MODEL	900FH
DIMENSIONS	75"x55"x100"
POWER	3 HP
COOKIES/Hr	48 KG
RUSK/24Hrs	480 KG
BREAD/25min	132 Pcs
BAKING AREA	12012 Sq. In
TRAY SIZE	44(13"x21") 22(16"x27")

MODEL	1025NH
DIMENSIONS	83"x58"x84"
POWER	3 HP
COOKIES/Hr	55 KG
RUSK/24Hrs	500 KG
BREAD/25min	144 Pcs
BAKING AREA	13824 Sq. In
TRAY SIZE	72(16"x12") 36(16"x24") 36(400x600)



1025NH



1025FH

MODEL	1025FH
DIMENSIONS	85"x60"x96"
POWER	3 HP
COOKIES/Hr	65 KG
RUSK/24Hrs	600 KG
BREAD/25min	176 Pcs
BAKING AREA	16896 Sq. In
TRAY SIZE	88(16"x12") 44(16"x24") 44(400x600)

MODEL	1160
DIMENSIONS	97"x66"x98"
POWER	4 HP
COOKIES/Hr	75 KG
RUSK/24Hrs	700 KG
BREAD/25min	198 Pcs
BAKING AREA	19008 Sq. In
TRAY SIZE	88(12"x18") 44(16"x27")



1160



1200

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

MODEL	1250
DIMENSIONS	100"x71"x100"
POWER	4 HP
COOKIES/Hr	80 KG
RUSK/24Hrs	800 KG
BREAD/25min	220 Pcs
BAKING AREA	24024 Sq. In
TRAY SIZE	88(13"x21")



1250



1350

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

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



1625



1825

MODEL	1825	1925
DIMENSIONS	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
BAKING AREA	50688 Sq. In	54054 Sq. In
TRAY SIZE	176(13"x21") 88(18"x30") 132(16"x24") 82(400x400)	264(12"x18") 198(13"x21")



2200

MODEL	2200	2400
DIMENSIONS	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
BAKING AREA	67584 Sq. In	89856 Sq. In
TRAY SIZE	176(16"x24") 176(400x600)	416(12"x18") 312(13"x21")



Trolley

Since
1986



PRITUL
BAKERY MACHINES

Proofer



BEFORE



AFTER



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 to guarantee an even flow of steam throughout the proofing chamber, as 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 goods 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 breaks and smooth glossy crust.



TECHNICAL SPECIFICATIONS

BURNER	RIELLO MAKE (ITALIAN)
MOTOR	NGEF/ABB MAKE (440V-50 Hz)
ELECTRICAL	L & T / BCH/ABB MAKE
MAXIMUM OPERATING TEMPERATURE	70°C
MATERIAL OF CONSTRUCTION	STAINLESS STEEL/MILD STEEL
THERMOSTAT	DIGITAL TEMPERATURE CONTROLLER
POWER SUPPLY REQUIRED	440 VOLTS 50 Hz 3 PHASE



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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

Model	PMF4
NUMBER OF CYLINDER	4
NUMBER OF MOULDING BELT (Pcs)	1.2
CAPACITY (Pcs/H)	2000
WIDTH (mm)	690
LENGTH (mm)	2030
HEIGHT (mm)	1440
NET WEIGHT (Kg)	235
MOTOR POWER (Kw)	0.55





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

Model	PMDD-50 Double Pocket	PMDD-300
Dough Dividing Range (gms)	50-150	150-600
Width (mm)	650	650
Depth (mm)	1400	1400
Height (mm)	1500	1500
Capacity/ (Pcs/Hour)	3000-4000	1500-2000
Net Weight (Kg)	450	450
Motor Power (Kw)	1.5	1.5

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

Model	PMR 50	PMR 200
WIDTH (mm)	900	900
DEPTH (mm)	900	900
HEIGHT (mm)	1600	1600
CAPACITY (Pcs/H)	1500-2000	1500-2000
ROUNDING RANGE (gms)	50-200	200-600
NET WEIGHT (Kg)	220	220
MOTOR POWER (Kw)	1.1	1.1





PRITUL
BAKERY MACHINES



M.Hi.S.S



T.T.S



S.S.S



Bun Slicer

Model	Length of Bread	Breads/Hr.	Power Load
High Speed Slicer-18	300-450 mm	1500-3000	3.25 HP
High Speed Slicer-13	200-325 mm	1500-3000	3.25 HP
Medium Hi Speed	150-300 mm	800-1200	2 HP
Slow Speed Slicer	100-250 mm	400-600	1 HP
Table Top Slicer	375 mm	240	0.3 HP
Bun Slicer	Ø105 x 50	3000	0.5 HP



Since
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Bread Slicer

Hi.S.S



Hi.S.S + O.C



www.pritul.com

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 use in should be straight flat with edge bend maximum 25mm. Available in various configuration as per customer requirements.



TECHNICAL SPECIFICATIONS

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

TRAY SIZE	12"x18", 13"x18", 15"x15", 16"x24, 18x27"
PRODUCTION CAPACITY	300 - 500 Trays/Hr
POWER LOAD	1 Kw



PMS 630



PMS 600

Model	PMS-600	PMS-630
Working Width	600 mm	630 mm
Conveyer Table Length	1400 mm	1190 mm
Gap between Rollers	0.3-40 mm	0.3-35 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 1230 H
Power	0.75 Kw	0.75 Kw
Weight	230 Kg	240 Kg

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.

PLM-10



PLM-20



PLM-30



PLM-60



PLM-90



PLM-140

Accessories



For Cookies



Scraper



Bowl



For Dough



For Cake

TECHNICAL SPECIFICATIONS

Model	Dry Flour Capacity	Total Dough Capacity	Power Load
IPLM-10	1 Kg	2 Kg	1 HP
IPLM-20	2 Kg	4 Kg	1.5 HP
IPLM-30	3 Kg	6 Kg	2 HP
PLM-50	8 Kg	16 Kg	3 HP
PLM-90	15 Kg	30 Kg	5 HP
PLM-140	25 Kg	50 Kg	7.5 HP



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Cookie Drop Machine

For Cookies



- 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 anticorodal aluminum.
- The low height of the hopper enables easy access for loading the dough into the hopper.
- Provision for easy disassembling of the parts which are in contact with dough, for quick & through cleaning.



TECHNICAL SPECIFICATIONS

Model	No. Drops/Row	Tray Width	Production Capacity/Hr. (Approx)	Power Load
CD PM-4	4	10" (250 mm)	40-50 Kg	2 KW
CD PM-5	5	12" (300 mm)	50-70 Kg	2 KW
CD PM-6	6	16" (400 mm)	100-120 Kg	2.5 KW
CD PM-7	7	18" (450 mm)	120-150 Kg	2.5 KW
CD PM-8	8	20" (500 mm)	150-180 Kg	3 KW
CD PM-9	9	24" (600 mm)	180-200 Kg	5 KW

Unit:

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