

About us

Established in the Year 1998, Optytech Engineers has carved a niche for itself in the Food processing equipment industry by delivering unmatched world class products. We specialize in the Drying process for various food products & Vegetables. We are well focused on manufacturing, supply and export of Food processing machineries.

Our proven products have forged a reliable reputation throughout a variety of applications. We are highly capable in designing and developing the Food processing machines as we requisite resources like proficient team of engineers & technocrats, best in class raw material, advanced manufacturing processes, and wide spread network of technical expertise. These factors allowed us to come up with the advanced solutions for our customers in a cost effective manner. We are renowned for producing highly robust and maintenance free machineries at cost effective prices.

Our brilliant team of young, vibrant and expert technocrats and engineers always strive to offer 100% customer satisfaction. We have set new standards for timely delivery, high quality & efficient services.

Why us?



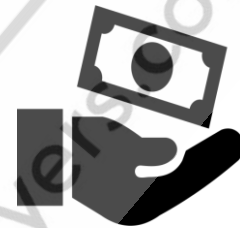
SUPERIOR QUALITY



**PRODUCTION
AUTOMATION**



INNOVATION



**COMPETITIVE
PRICES**



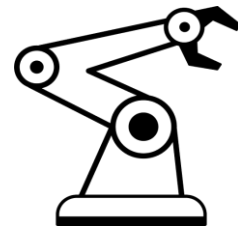
DELIVERY TIME



STRONG TIE-UPS



**GLOBAL
STANDARDS**



**RESEARCH &
DEVELOPMENT**

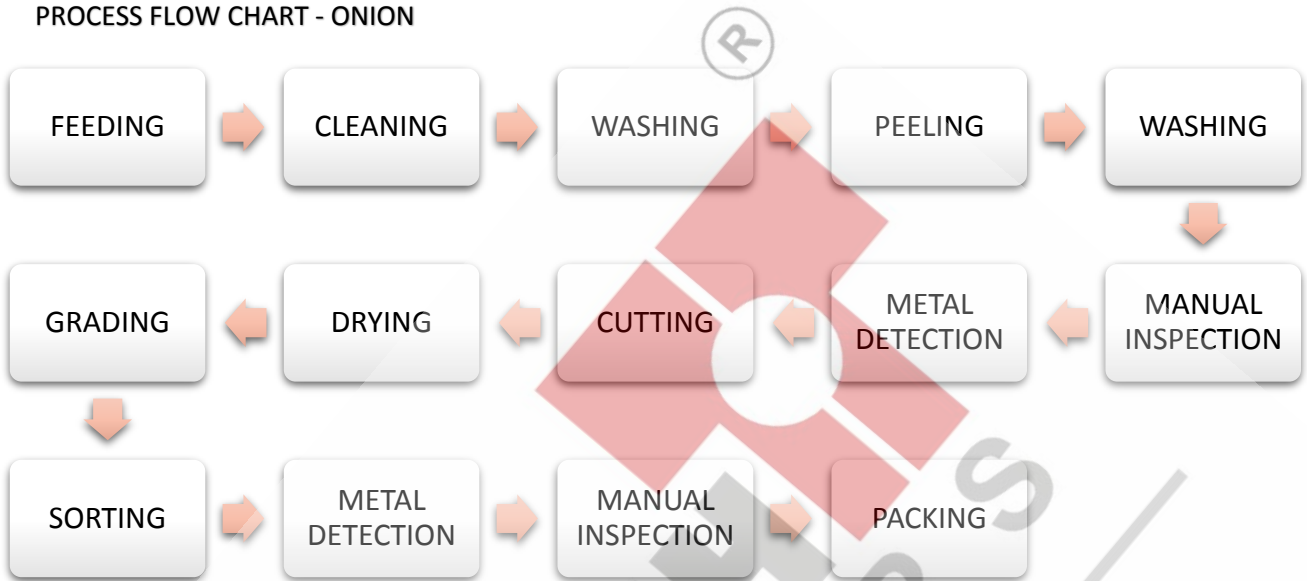
DRYER SPECIFICATION

MODEL	VEG_I		VEG_II		VEG_III			
PRODUCT	VEGETABLES		VEGETABLES		VEGETABLES			
RAW MATERIAL INPUT CAPACITY	400 TO 500 KG/HR		1000 - 1100 Kg/hr		1750 – 1800 Kg/hr			
*MOISTURE TO EVAPORATE	400 to 450 KG/HR		900 to 980Kg/hr		1600 to 1650 Kg/hr			
*HEAT LOAD	3,65,000 KCAL/HR @ 70% DRYER EFFICIENCY		10,50,000 KCAL/HR @ 70% DRYER EFFICIENCY		16,25,000 KCAL/HR @ 70% DRYER EFFICIENCY			
SUGGESTED HEAT EQUIPMENT	6,00,000 KCAL/HR		15,00,000 KCAL/HR		25,00,000 Kcal/ Hr			
TOTAL DRYING BED AREA	54 SQ.MTR		108 SQ.MTR		175.5 SQ.MTR			
MATERIAL BED THICKNESS	60-100 MAT THICKNESS		60-100 MAT THICKNESS		60-100 MM MAT THICKNESS			
*DRYING TIME	4-5 HOURS		4-5 HOURS		4-5 HOURS			
1 ST STAGE DRYING BED AREA X LAYER	1.5 MTR X 6 MTR – 5 LAYER 45 SQ.MTR		1.5MTR X9 MTR X 5LAYER 67.5SQ.MTR		1.5 MTR X 18 MTR – 5 LAYER 135 SQ.MTR			
1 ST STAGE WORKING TEMPERATURE	70-80°C		70 - 80°C		70-80° C - AS MAXIMUM			
2 ND STAGE DRYING BED AREA X LAYER	1.5 MTR X 6 MTR – 1 LAYER – 9 SQ MTR		1.5MTR X 9 MTR X 3 LAYER – 40.5 SQ.MTR		1.5 MTR X 9 MTR – 3 LAYER--- 40.5 SQ.MTR			
2 ND STAGE WORKING TEMPERATURE	CONDITIONING UNIT		45-55°C		45-55° C			
CONNECTED LOAD	1 ST STAGE	VIBRATOR FEEDER	0.75 KW X 1 NOS	0.75 KW	0.75 KW X 1 NOS	0.75 KW	0.75 KW x 1 NOS	0.75 KW
		MATERIAL LEVELLER	0.75 KW X 1 NOS	0.75 KW	0.75 KW X 1 NOS	0.75 KW	0.75 KW x 1 NOS	0.75 KW
		SS CONVEYOR BELT	0.75 KW X 6 NOS	4.50 KW	0.75 KW X 5 NOS	3.75 KW	1.1 KW X 5 NOS	5.5 KW
		BRUSH AND MIXER	0.75 X 2 NOS	1.50 KW	0.75 KW X 2 NOS	1.50 KW	0.75 X 2 NOS	1.5 KW
		MIDDLE MIXER DRIVE	NOT APPLICABLE		0.75 KW X 1 NOS	0.75 KW	0.75 X 2 NOS	1.5 KW
		CONDITIONING FANS	2.2 KW X 2 NOS	4.4 KW	NOT APPLICABLE		NOT APPLICABLE	
		ID FAN	11 KW X 2 NOS	22.00 KW	11 KW X 3 NOS	33.00 KW	11 KW X 6 NOS	66 KW
	TOTAL KW	33.9 KW		40.75 KW		76 KW		
	2 ND STAGE	VIBRATOR FEEDER	NOT APPLICABLE		NOT APPLICABLE		0.75 KW X 1 NOS	0.75 KW
		MATERIAL LEVELLER	NOT APPLICABLE		0.75 KW X 1 NOS	0.75 KW	0.75 KW X 1 NOS	0.75 KW
		SS CONV BELT	NOT APPLICABLE		0.75 KW X 3 NOS	2.25 KW	0.75 KW X 3 NOS	2.25 KW
		BRUSH AND MIXER	NOT APPLICABLE		0.75 KW X 2 NOS	1.5 KW	0.75 KW X 2 NOS	1.5 KW
		ID FAN	NOT APPLICABLE		2.2 KW X 6 NOS	13.2 KW	2.2 KW X 6 NOS	13.2 KW
		FD FAN	NOT APPLICABLE		3.7 KW X 3 NOS	11.1 KW	3.7 KW X 3 NOS	11.1 KW
TOTAL KW	NOT APPLICABLE		29.55 KW		29.55 KW			
TOTAL CONNECTED LOAD	33.9 KW		70.3 KW		105.55 KW			
HEATING MEDIA REQUIREMENT (HOT WATER BOILER / STEAM BOILER)	6 LACKS KCAL/HR		15 LACKS KCAL/HR		25 LAKHS KCAL/HR			
DRYER EFFICIENCY	70%		70%		70%			
OVERALL SPACE REQUIRED FOR DRYER (L X W X H_IN MTR)	17 MTR X 4.2 MTR X 5 MTR		18 MTR X 4.2 MTR X 5 MTR		19 MTR X 4.2 MTR X 5 MTR			

***DISCLAIMER - MOISTURE TO EVAPORATE, DRYING TIME & HEAT LOAD DEPENDS UPON THE RAW MATERIAL CONDITION, INITIAL MOISTURE CONTENT, REQUIRED FINAL MOISTURE, LOCATION OF THE PLANT, ENVIRONMENTAL CONDITIONS ETC.**

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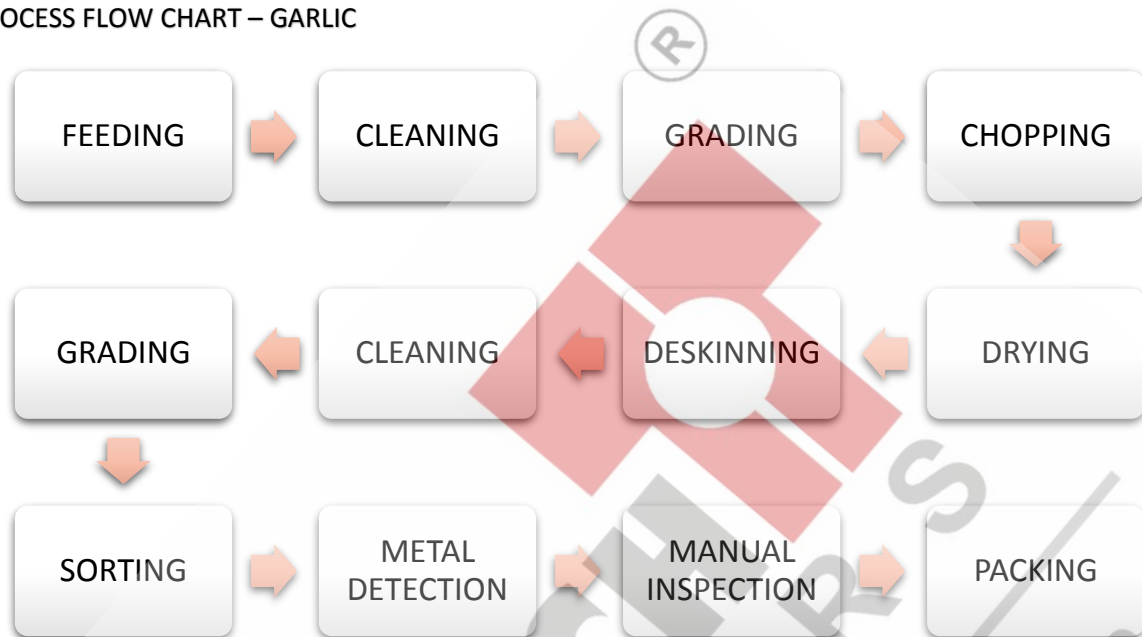
PROCESS FLOW CHART - ONION



LIST OF MACHINES – FOR ONION PROCESSING

Sr. No.	MACHINE NAME	500 KG/HR KW	1000 KG/HR KW	2000 KG/HR KW
1	Raw material storage hopper with Elevator	1.10 KW	1.10 KW	1.50 KW
2	Round Cleaner Mc	1.50 KW	2.20 KW	2.50 KW
3	De-stoner Fluid lifter with washing tank	2.20 KW	2.60 KW	2.60 KW
4	Dish Type peel off machine	2.20 KW	2.50 KW	2.50 KW
5	Supply conveyor from dish peeler to Washer Mc	0.75 KW	1.10 KW	1.50 KW
6	Continuous Vegetable Washer Mc	2.50 KW	3.00 KW	3.00 KW
7	Manual Inspection Conveyor	1.10 KW	1.50 KW	1.10 KW
8	PLC control Panel (Mc no - 1 to 8)			
9	Conveyor type metal detector	0.75 KW	0.75 KW	0.75 KW
10	Elev to Dicer Mc / Centrifuge slicer Mc	0.75 KW	0.75 KW	1.10 KW
11	Centrifuge slicer Mc	3.00 KW	4.40 KW	4.40 KW
12	Cut vegetable Collection Conveyor belt	0.75 KW	1.10 KW	1.50 KW
13	PLC control panel for Dicing & Blanching section (10-19)			
14	Supply Conveyor to Dryer Feeder Elevator	1.10 KW	1.50 KW	1.50 KW
15	1st stage Drying system – 5 Layer	33.90 KW	40.75 KW	76.00 KW
16	1st to 2nd stage supply elevator	1.50 KW	1.50 KW	1.50 KW
17	2nd Stage Drying system – 3 Layer	7.50 KW	29.55 KW	29.55 KW
18	PLC based control panel for drying system			
19	Indirect Hot water boiler			
20	Sup. Conveyor to finishing section	0.75 KW	1.10 KW	1.10 KW
21	Dry product grader Mc	2.20 KW	2.50 KW	3.50 KW
22	Bucket Elevator to Sortex Mc	1.50 KW	1.50 KW	1.50 KW
23	Sortex Mc			
24	Metal detector – Gravity flow type	0.75 KW	0.75 KW	0.75 KW
25	Inspection conveyor belt	0.75 KW	0.75 KW	1.50 KW
26	Electric control panel for Grading & sorting			
Total Connected Load		66.55 KW	100.9 KW	139.35 KW

PROCESS FLOW CHART – GARLIC



LIST OF MACHINES – FOR GARLIC PROCESSING

Sr. No.	MACHINE NAME	500 KG/HR KW	1000 KG/HR KW	2000 KG/HR KW
1	Bulk Hopper with Elev. To magnetic Destoner Mc	1.50 KW	1.50 KW	2.20 KW
2	Magnetic Destoner Mc	0.75 KW	1.50 KW	1.50 KW
3	3 in 1 Garlic decorticador, Grader & Elevator	5.50 KW	6.60 KW	7.50 KW
4	Elevator for Garlic Round Grader Mc	1.10 KW	1.10 KW	1.50 KW
5	Round Grader Mc for Garlic only	2.20 KW	2.50 KW	3.00 KW
6	Elevator for Garlic Chopping Mc	1.10 KW	1.10 KW	1.50 KW
7	Garlic Chopping Mc	3.70 KW	5.00 KW	5.50 KW
8	Supply Conveyor to Dryer Feeder	1.50 KW	1.50 KW	1.50 KW
9	Electric control panel for Garlic pre process line			
10	1st stage Drying system – 5 Layer	33.90 KW	40.75 KW	76.00 KW
11	1st to 2nd stage supply elevator	1.50 KW	1.50 KW	1.50 KW
12	2nd Stage Drying system – 3 Layer	7.50 KW	29.55 KW	29.55 KW
13	PLC based control panel for drying system			
14	Indirect Hot water boiler			
15	Sup. Conveyor to finishing section	0.75 KW	1.10 KW	1.10 KW
16	Elev to Supply garlic de skinning Mc	0.75 KW	1.10 KW	1.50 KW
17	Garlic Skin Removing machine	4.50 KW	5.00 KW	5.00 KW
18	Supply Ele. To Gravity destoner Mc	0.75 KW	1.10 KW	1.50 KW
19	Garlic gravity destoner Mc	6.30 KW	7.50 KW	11.50 KW
20	Elevator To supply garlic grader Mc	1.10 KW	1.10 KW	1.50 KW
21	Electric control panel for Section - E			
22	Dry product grader Mc	2.20 KW	2.50 KW	3.50 KW
23	Bucket Elevator to Sortex Mc	1.50 KW	1.50 KW	1.50 KW
24	Sortex Mc			
25	Metal detector – Gravity flow type	0.75 KW	0.75 KW	0.75 KW
26	Inspection conveyor belt	0.75 KW	0.75 KW	1.50 KW
27	Electric control panel for Grading & sorting			
	Total Connected Load	79.60 KW	115.00 KW	160.60 KW

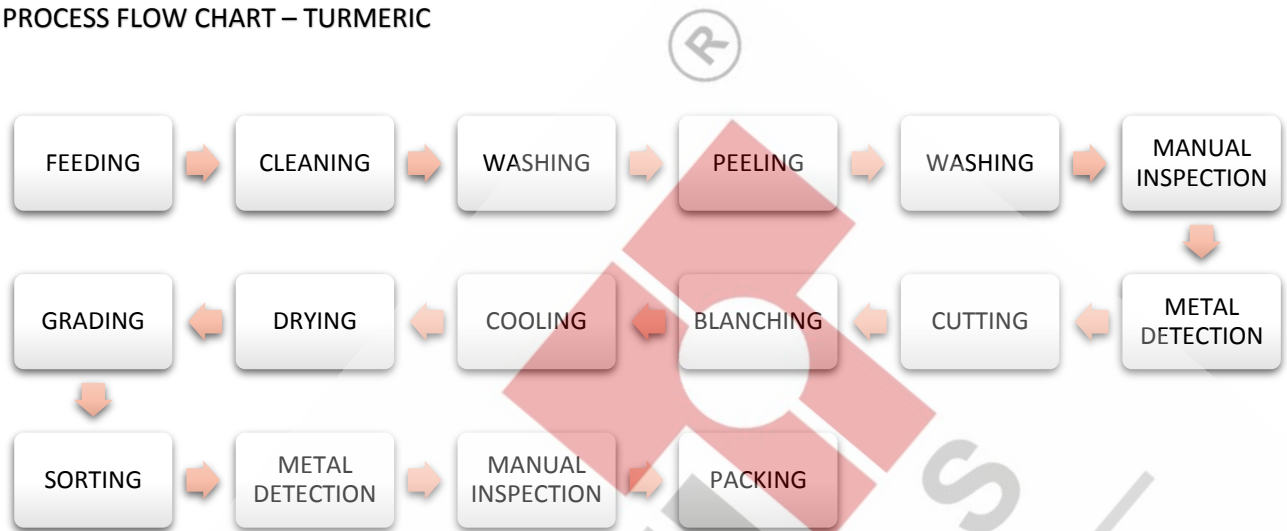
PROCESS FLOW CHART – GINGER



LIST OF MACHINES – FOR GINGER PROCESSING

Sr. No.	MACHINE NAME	500KG/HR KW	1000 KG/HR KW	2000 KG/HR KW
1	Raw material storage hopper with Elevator	1.10 KW	1.10 KW	1.50 KW
2	Round Cleaner Mc	1.50 KW	2.20 KW	2.50 KW
3	De-stoner Fluid lifter with washing tank	2.20 KW	2.60 KW	2.60 KW
4	Roller Type peeler off machine	2.20 KW	2.50 KW	2.50 KW
5	Continuous Vegetable Washer Mc	2.50 KW	3.00 KW	3.00 KW
6	Manual Inspection Conveyor	1.10 KW	1.50 KW	1.10 KW
7	PLC control Panel (Mc no - 1 to 8)			
8	Conveyor type metal detector	0.75 KW	0.75 KW	0.75 KW
9	Elev to Dicer Mc / Centrifuge slicer Mc	0.75 KW	0.75 KW	1.10 KW
10	Centrifuge slicer Mc	3.00 KW	4.40 KW	4.40 KW
11	Cut vegetable Collection Conveyor belt	0.75 KW	1.10 KW	1.50 KW
12	Supply Elevator to conti. Blancher Mc	1.10 KW	1.50 KW	1.50 KW
13	Continuous blancher machine	2.50 KW	3.00 KW	3.60 KW
14	Continuous Drum Cooler / sulphitator Mc	2.20 KW	2.60 KW	3.70 KW
15	PLC control panel for Dicing & Blanching section (10-19)			
16	Supply Conveyor to Dryer Feeder Elevator	1.10 KW	1.50 KW	1.50 KW
17	1st stage Drying system – 5 Layer	33.90 KW	40.75 KW	76.00 KW
18	1st to 2nd stage supply elevator	1.50 KW	1.50 KW	1.50 KW
19	2nd Stage Drying system – 3 Layer	7.50 KW	29.55 KW	29.55 KW
20	PLC based control panel for drying system			
21	Indirect Hot water boiler			
22	Sup. Conveyor to finishing section	0.75 KW	1.10 KW	1.10 KW
23	Dry product grader Mc	2.20 KW	2.50 KW	3.50 KW
24	Bucket Elevator to Sortex Mc	1.50 KW	1.50 KW	1.50 KW
25	Sortex Mc			
26	Metal detector – Gravity flow type	0.75 KW	0.75 KW	0.75 KW
27	Inspection conveyor belt	0.75 KW	0.75 KW	1.50 KW
28	Electric control panel for Grading & sorting			
	Total Connected Load	71.60 KW	106.90 KW	146.65 KW

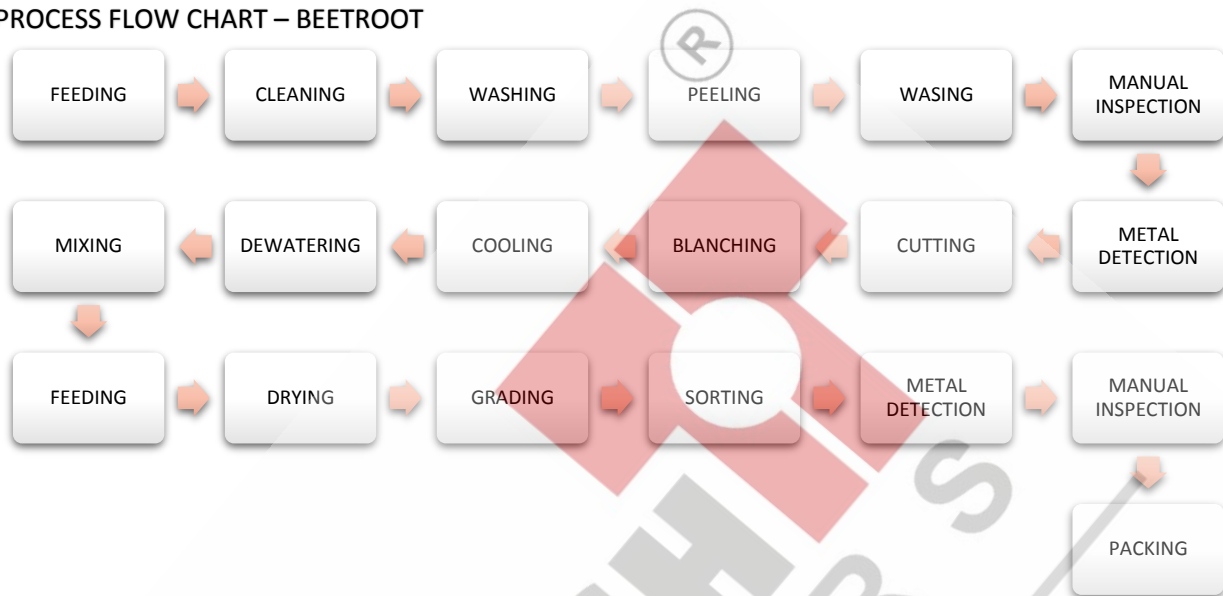
PROCESS FLOW CHART – TURMERIC



LIST OF MACHINES – FOR TURMERIC PROCESSING

Sr. No.	MACHINE NAME	500 KG/HR KW	1000 KG/HR KW	2000 KG/HR KW
1	Raw material storage hopper with Elevator	1.10 KW	1.10 KW	1.50 KW
2	Round Clearner Mc	1.50 KW	2.20 KW	2.50 KW
3	De-stoner Fluid lifter with washing tank	2.20 KW	2.60 KW	2.60 KW
4	Roller Type peeler off machine	2.20 KW	2.50 KW	2.50 KW
5	Continuous Vegetable Washer Mc	2.50 KW	3.00 KW	3.00 KW
6	Manual Inspection Conveyor	1.10 KW	1.50 KW	1.10 KW
7	PLC control Panel (Mc no - 1 to 8)			
8	Conveyor type metal detector	0.75 KW	0.75 KW	0.75 KW
9	Elev to Dicer Mc / Centrifuge slicer Mc	0.75 KW	0.75 KW	1.10 KW
10	Centrifuge slicer Mc	3.00 KW	4.40 KW	4.40 KW
11	Cut vegetable Collection Conveyor belt	0.75 KW	1.10 KW	1.50 KW
12	Supply Elevator to conti. Blancher Mc	1.10 KW	1.50 KW	1.50 KW
13	Continuous blancher machine	2.50 KW	3.00 KW	3.60 KW
14	Continuous Drum Cooler / sulphitator Mc	2.20 KW	2.60 KW	3.70 KW
15	PLC control panel for Dicing & Blanching section (10-19)			
16	Supply Conveyor to Dryer Feeder Elevator	1.10 KW	1.50 KW	1.50 KW
17	1st stage Drying system – 5 Layer	33.90 KW	40.75 KW	76.00 KW
18	1st to 2nd stage supply elevator	1.50 KW	1.50 KW	1.50 KW
19	2nd Stage Drying system – 3 Layer	7.50 KW	29.55 KW	29.55 KW
20	PLC based control panel for drying system			
21	Indirect Hot water boiler			
22	Sup. Conveyor to finishing section	0.75 KW	1.10 KW	1.10 KW
23	Dry product grader Mc	2.20 KW	2.50 KW	3.50 KW
24	Bucket Elevator to Sortex Mc	1.50 KW	1.50 KW	1.50 KW
25	Sortex Mc			
26	Metal detector – Gravity flow type	0.75 KW	0.75 KW	0.75 KW
27	Inspection conveyor belt	0.75 KW	0.75 KW	1.50 KW
28	Electric control panel for Grading & sorting			
	Total Connected Load	71.60 KW	106.90 KW	146.65 KW

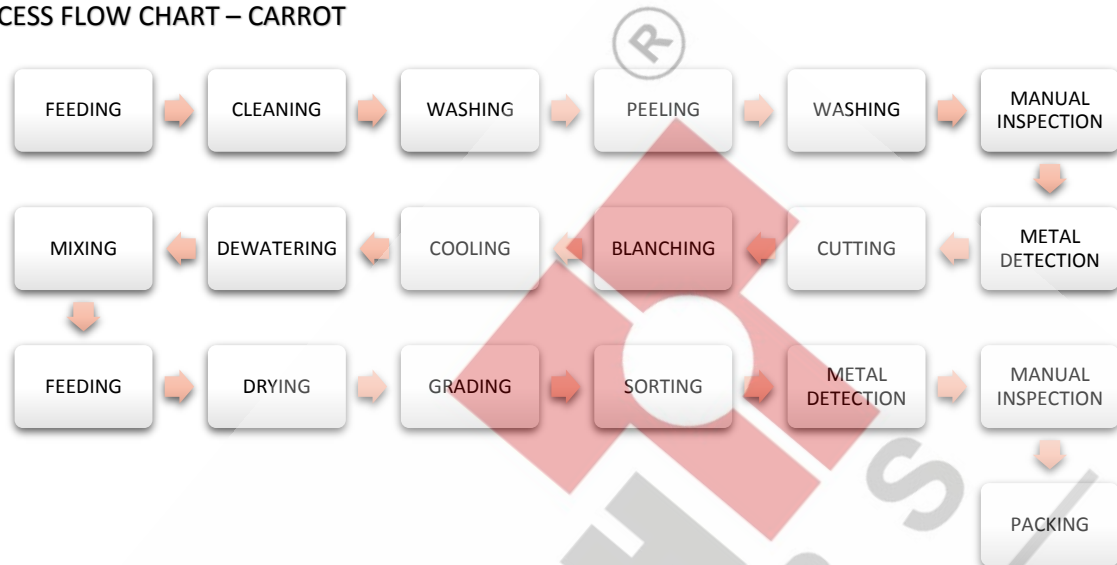
PROCESS FLOW CHART – BEETROOT



LIST OF MACHINES – FOR BETROOT PROCESSING

Sr. No.	MACHINE NAME	500 KG/HR KW	1000 KG/HR KW	2000 KG/HR KW
1	Raw material storage hopper with Elevator	1.10 KW	1.10 KW	1.50 KW
2	Round Cleaner Mc	1.50 KW	2.20 KW	2.50 KW
3	De-stoner Fluid lifter with washing tank	2.20 KW	2.60 KW	2.60 KW
4	Roller Type peeler off machine	2.20 KW	2.50 KW	2.50 KW
5	Continuous Vegetable Washer Mc	2.50 KW	3.00 KW	3.00 KW
6	Manual Inspection Conveyor	1.10 KW	1.50 KW	1.10 KW
7	PLC control Panel (Mc no - 1 to 8)			
8	Conveyor type metal detector	0.75 KW	0.75 KW	0.75 KW
9	Elev to Dicer Mc / Centrifuge slicer Mc	0.75 KW	0.75 KW	1.10 KW
10	Dicing machine	3.00 KW	4.40 KW	4.40 KW
11	Cut vegetable Collection Conveyor belt	0.75 KW	1.10 KW	1.50 KW
12	Supply Elevator to conti. Blancher Mc	1.10 KW	1.50 KW	1.50 KW
13	Continuous blancher machine	2.50 KW	3.00 KW	3.60 KW
14	Continuous Drum Cooler / sulphitator Mc	2.20 KW	2.60 KW	3.70 KW
15	PLC control panel for Dicing & Blanching section (10-19)			
16	Supply slat belt elevator to centrifuge drum	1.50 KW	1.50 KW	2.20 KW
17	Centrifuge dewatering Drum	2.20 KW	2.50 KW	3.70 KW
18	Collection conveyor belt with hopper	0.75 KW	1.10 KW	1.50 KW
19	Electric control panel for Centrifuge dewatering sys			
20	Supply Elevator to blender Mc	0.75 KW	0.75 KW	0.75 KW
21	Ribbon Blender Mc	1.50 KW	2.20 KW	3.70 KW
22	Sugar Surge hopper with feeder	0.55 KW	0.55 KW	0.55 KW
23	Screw Elevator to sugar surge hopper	0.55 KW	0.55 KW	0.55 KW
24	Vibrator feeder To supply conveyor	0.55 KW	0.55 KW	0.55 KW
25	PLC control panel for Sugar powder detoxing system (21-29)			
26	Supply Conveyor to Dryer Feeder Elevator	1.10 KW	1.50 KW	1.50 KW
27	1st stage Drying system – 5 Layer	33.90 KW	40.75 KW	76.00 KW
28	1st to 2nd stage supply elevator	1.50 KW	1.50 KW	1.50 KW
29	2nd Stage Drying system – 3 Layer	7.50 KW	29.55 KW	29.55 KW
30	PLC based control panel for drying system			
31	Indirect Hot water boiler			
32	Sup. Conveyor to finishing section	0.75 KW	1.10 KW	1.10 KW
33	Dry product grader Mc	2.20 KW	2.50 KW	3.50 KW
34	Bucket Elevator to Sortex Mc	1.50 KW	1.50 KW	1.50 KW
35	Sortex Mc			
36	Metal detector – Gravity flow type	0.75 KW	0.75 KW	0.75 KW
37	Inspection conveyor belt	0.75 KW	0.75 KW	1.50 KW
38	Electric control panel for Grading & sorting			
	Total Connected Load	79.95 KW	116.60 KW	160.15 KW

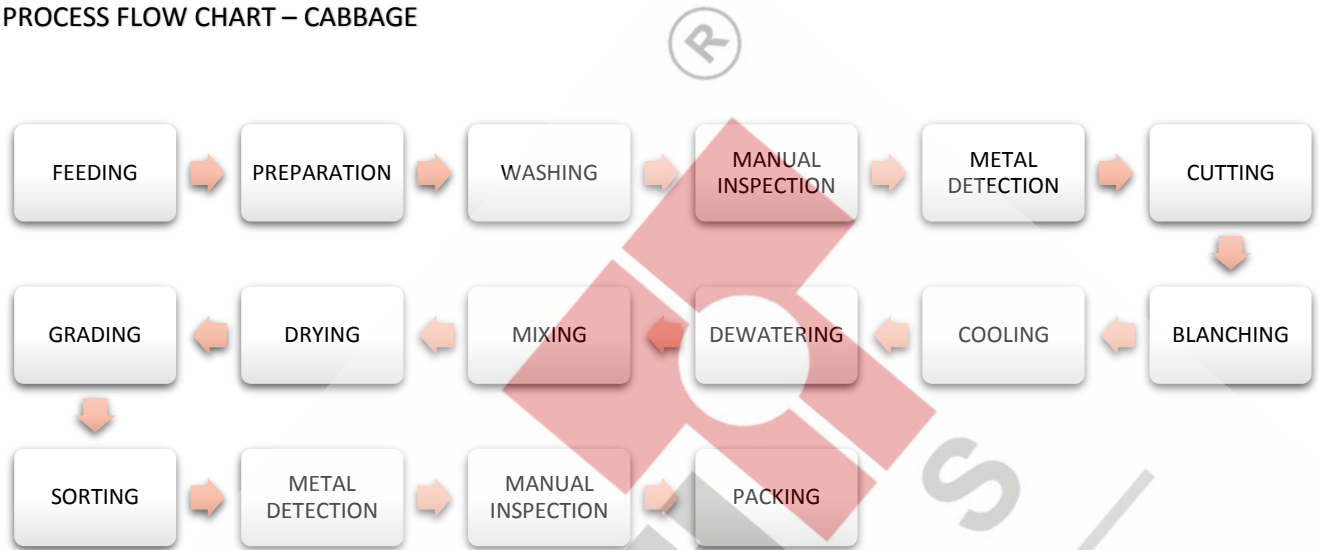
PROCESS FLOW CHART – CARROT



LIST OF MACHINES – FOR CARROT PROCESSING

Sr. No.	MACHINE NAME	500 KG/HR KW	1000 KG/HR KW	2000 KG/HR KW
1	Raw material storage hopper with Elevator	1.10 KW	1.10 KW	1.50 KW
2	Round Clearner Mc	1.50 KW	2.20 KW	2.50 KW
3	De-stoner Fluid lifter with washing tank	2.20 KW	2.60 KW	2.60 KW
4	Roller Type peeler off machine	2.20 KW	2.50 KW	2.50 KW
5	Continuous Vegetable Washer Mc	2.50 KW	3.00 KW	3.00 KW
6	Manual Inspection Conveyor	1.10 KW	1.50 KW	1.10 KW
7	PLC control Panel (Mc no - 1 to 8)			
8	Conveyor type metal detector	0.75 KW	0.75 KW	0.75 KW
9	Elev to Dicer Mc / Centrifuge slicer Mc	0.75 KW	0.75 KW	1.10 KW
10	Dicing machine	3.00 KW	4.40 KW	4.40 KW
11	Cut vegetable Collection Conveyor belt	0.75 KW	1.10 KW	1.50 KW
12	Supply Elevator to conti. Blancher Mc	1.10 KW	1.50 KW	1.50 KW
13	Continuous blancher machine	2.50 KW	3.00 KW	3.60 KW
14	Continuous Drum Cooler / sulphitator Mc	2.20 KW	2.60 KW	3.70 KW
15	PLC control panel for Dicing & Blanching section (10-19)			
16	Supply slat belt elevator to centrifuge drum	1.50 KW	1.50 KW	2.20 KW
17	Centrifuge dewatering Drum	2.20 KW	2.50 KW	3.70 KW
18	Collection conveyor belt with hopper	0.75 KW	1.10 KW	1.50 KW
19	Electric control panel for Centrifuge dewatering sys			
20	Supply Elevator to blender Mc	0.75 KW	0.75 KW	0.75 KW
21	Ribbon Blender Mc	1.50 KW	2.20 KW	3.70 KW
22	Sugar Surge hopper with feeder	0.55 KW	0.55 KW	0.55 KW
23	Screw Elevator to sugar surge hopper	0.55 KW	0.55 KW	0.55 KW
24	Vibrator feeder To supply conveyor	0.55 KW	0.55 KW	0.55 KW
25	PLC control panel for Sugar powder detoxing system (21-29)			
26	Supply Conveyor to Dryer Feeder Elevator	1.10 KW	1.50 KW	1.50 KW
27	1st stage Drying system – 5 Layer	33.90 KW	40.75 KW	76.00 KW
28	1st to 2nd stage supply elevator	1.50 KW	1.50 KW	1.50 KW
29	2nd Stage Drying system – 3 Layer	7.50 KW	29.55 KW	29.55 KW
30	PLC based control panel for drying system			
31	Indirect Hot water boiler			
32	Sup. Conveyor to finishing section	0.75 KW	1.10 KW	1.10 KW
33	Dry product grader Mc	2.20 KW	2.50 KW	3.50 KW
34	Bucket Elevator to Sortex Mc	1.50 KW	1.50 KW	1.50 KW
35	Sortex Mc			
36	Metal detector – Gravity flow type	0.75 KW	0.75 KW	0.75 KW
37	Inspection conveyor belt	0.75 KW	0.75 KW	1.50 KW
38	Electric control panel for Grading & sorting			
	Total Connected Load	79.95 KW	116.60 KW	160.15 KW

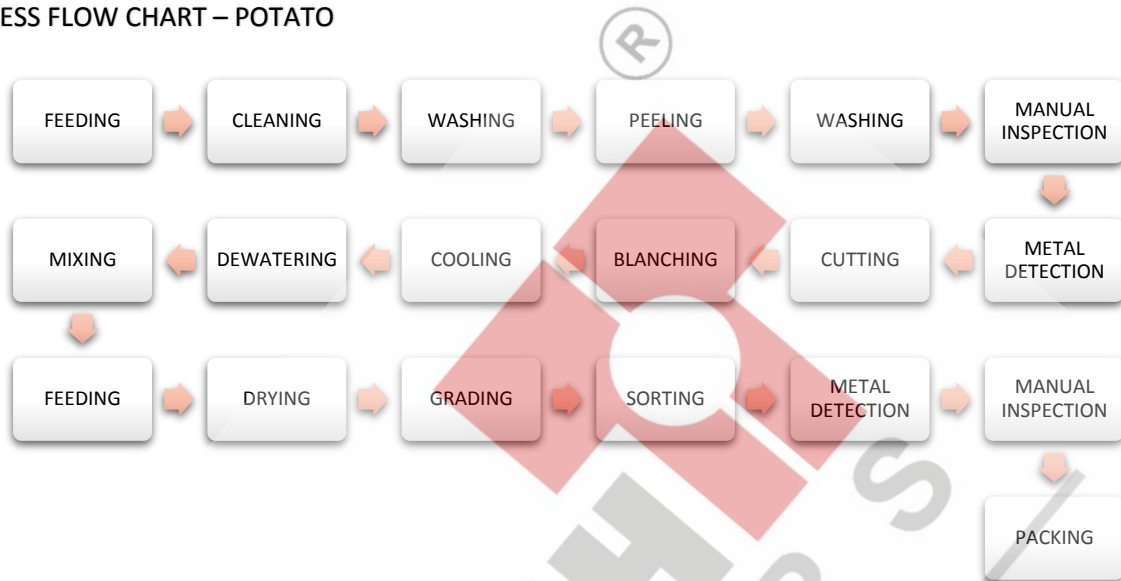
PROCESS FLOW CHART – CABBAGE



LIST OF MACHINES – FOR CABBAGE PROCESSING

Sr. No.	MACHINE NAME	500 KG/HR KW	1000 KG/HR KW	2000 KG/HR KW
1	Continuous Vegetable Washer Mc	2.50 KW	3.00 KW	3.00 KW
2	Manual Inspection Conveyor	1.10 KW	1.50 KW	1.10 KW
3	PLC control Panel (Mc no - 1 to 8)			
4	Conveyor type metal detector	0.75 KW	0.75 KW	0.75 KW
5	Elev to Dicer Mc / Centrifuge slicer Mc	0.75 KW	0.75 KW	1.10 KW
6	Dicing machine	3.00 KW	4.40 KW	4.40 KW
7	Cut vegetable Collection Conveyor belt	0.75 KW	1.10 KW	1.50 KW
8	Supply Elevator to conti. Blancher Mc	1.10 KW	1.50 KW	1.50 KW
9	Continuous blancher machine	2.50 KW	3.00 KW	3.60 KW
10	Continuous Drum Cooler / sulphitator Mc	2.20 KW	2.60 KW	3.70 KW
11	PLC control panel for Dicing & Blanching section (10-19)			
12	Supply slat belt elevator to centrifuge drum	1.50 KW	1.50 KW	2.20 KW
13	Centrifuge dewatering Drum	2.20 KW	2.50 KW	3.70 KW
14	Collection conveyor belt with hopper	0.75 KW	1.10 KW	1.50 KW
15	Electric control panel for Centrifuge dewatering sys			
16	Supply Elevator to blender Mc	0.75 KW	0.75 KW	0.75 KW
17	Ribbon Blender Mc	1.50 KW	2.20 KW	3.70 KW
18	Sugar Surge hopper with feeder	0.55 KW	0.55 KW	0.55 KW
19	Screw Elevator to sugar surge hopper	0.55 KW	0.55 KW	0.55 KW
20	Vibrator feeder To supply conveyor	0.55 KW	0.55 KW	0.55 KW
21	PLC control panel for Sugar powder detoxing system (21-29)			
22	Supply Conveyor to Dryer Feeder Elevator	1.10 KW	1.50 KW	1.50 KW
23	Cabbage quarter cutting table	1.10 KW	1.50 KW	1.50 KW
24	1st stage Drying system – 5 Layer	33.90 KW	40.75 KW	76.00 KW
25	1st to 2nd stage supply elevator	1.50 KW	1.50 KW	1.50 KW
26	2nd Stage Drying system – 3 Layer	7.50 KW	29.55 KW	29.55 KW
27	PLC based control panel for drying system			
28	Indirect Hot water boiler			
29	Sup. Conveyor to finishing section	0.75 KW	1.10 KW	1.10 KW
30	Dry product grader Mc	2.20 KW	2.50 KW	3.50 KW
31	Bucket Elevator to Sortex Mc	1.50 KW	1.50 KW	1.50 KW
32	Sortex Mc			
33	Metal detector – Gravity flow type	0.75 KW	0.75 KW	0.75 KW
34	Inspection conveyor belt	0.75 KW	0.75 KW	1.50 KW
35	Electric control panel for Grading & sorting			
	Total Connected Load	74.05 KW	109.70 KW	152.55 KW

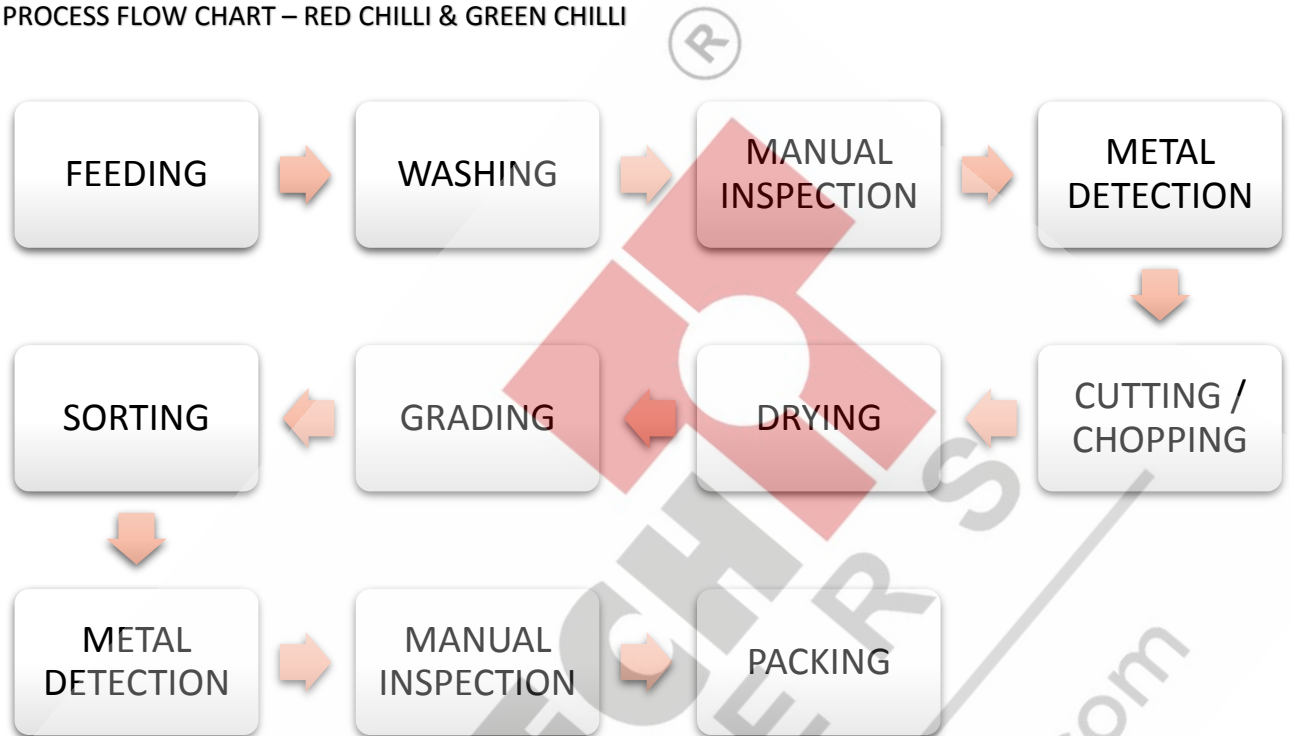
PROCESS FLOW CHART – POTATO



LIST OF MACHINES – FOR POTATO PROCESSING

Sr. No.	MACHINE NAME	500 KG/HR KW	1000 KG/HR KW	2000 KG/HR KW
1	Raw material storage hopper with Elevator	1.10 KW	1.10 KW	1.50 KW
2	Round Cleaner Mc	1.50 KW	2.20 KW	2.50 KW
3	De-stoner Fluid lifter with washing tank	2.20 KW	2.60 KW	2.60 KW
4	Dish Type peel off machine	2.20 KW	2.50 KW	2.50 KW
5	Supply conveyor from dish peeler to Washer Mc	0.75 KW	1.10 KW	1.50 KW
6	Continuous Vegetable Washer Mc	2.50 KW	3.00 KW	3.00 KW
7	Manual Inspection Conveyor	1.10 KW	1.50 KW	1.10 KW
8	PLC control Panel (Mc no - 1 to 8)			
9	Conveyor type metal detector	0.75 KW	0.75 KW	0.75 KW
10	Elev to Dicer Mc / Centrifuge slicer Mc	0.75 KW	0.75 KW	1.10 KW
11	Centrifuge slicer Mc	3.00 KW	4.40 KW	4.40 KW
12	Cut vegetable Collection Conveyor belt	0.75 KW	1.10 KW	1.50 KW
13	Supply Elevator to conti. Blancher Mc	1.10 KW	1.50 KW	1.50 KW
14	Continuous blancher machine	2.50 KW	3.00 KW	3.60 KW
15	Continuous Drum Cooler / sulphitator Mc	2.20 KW	2.60 KW	3.70 KW
16	PLC control panel for Dicing & Blanching section (10-19)			
17	Supply slat belt elevator to centrifuge drum	1.50 KW	1.50 KW	2.20 KW
18	Centrifuge dewatering Drum	2.20 KW	2.50 KW	3.70 KW
19	Collection conveyor belt with hopper	0.75 KW	1.10 KW	1.50 KW
20	Electric control panel for Centrifuge dewatering sys			
21	Supply Elevator to blender Mc	0.75 KW	0.75 KW	0.75 KW
22	Ribbon Blender Mc	1.50 KW	2.20 KW	3.70 KW
23	Sugar Surge hopper with feeder	0.55 KW	0.55 KW	0.55 KW
24	Screw Elevator to sugar surge hopper	0.55 KW	0.55 KW	0.55 KW
25	Vibrator feeder To supply conveyor	0.55 KW	0.55 KW	0.55 KW
26	PLC control panel for Sugar powder detoxing system (21-29)			
27	Supply Conveyor to Dryer Feeder Elevator	1.10 KW	1.50 KW	1.50 KW
28	1st stage Drying system – 5 Layer	33.90 KW	40.75 KW	76.00 KW
29	1st to 2nd stage supply elevator	1.50 KW	1.50 KW	1.50 KW
30	2nd Stage Drying system – 3 Layer	7.50 KW	29.55 KW	29.55 KW
31	PLC based control panel for drying system			
32	Indirect Hot water boiler			
33	Sup. Conveyor to finishing section	0.75 KW	1.10 KW	1.10 KW
34	Dry product grader Mc	2.20 KW	2.50 KW	3.50 KW
35	Bucket Elevator to Sortex Mc	1.50 KW	1.50 KW	1.50 KW
36	Sortex Mc			
37	Metal detector – Gravity flow type	0.75 KW	0.75 KW	0.75 KW
38	Inspection conveyor belt	0.75 KW	0.75 KW	1.50 KW
39	Electric control panel for Grading & sorting			
	Total Connected Load	80.70 KW	117.70 KW	161.65 KW

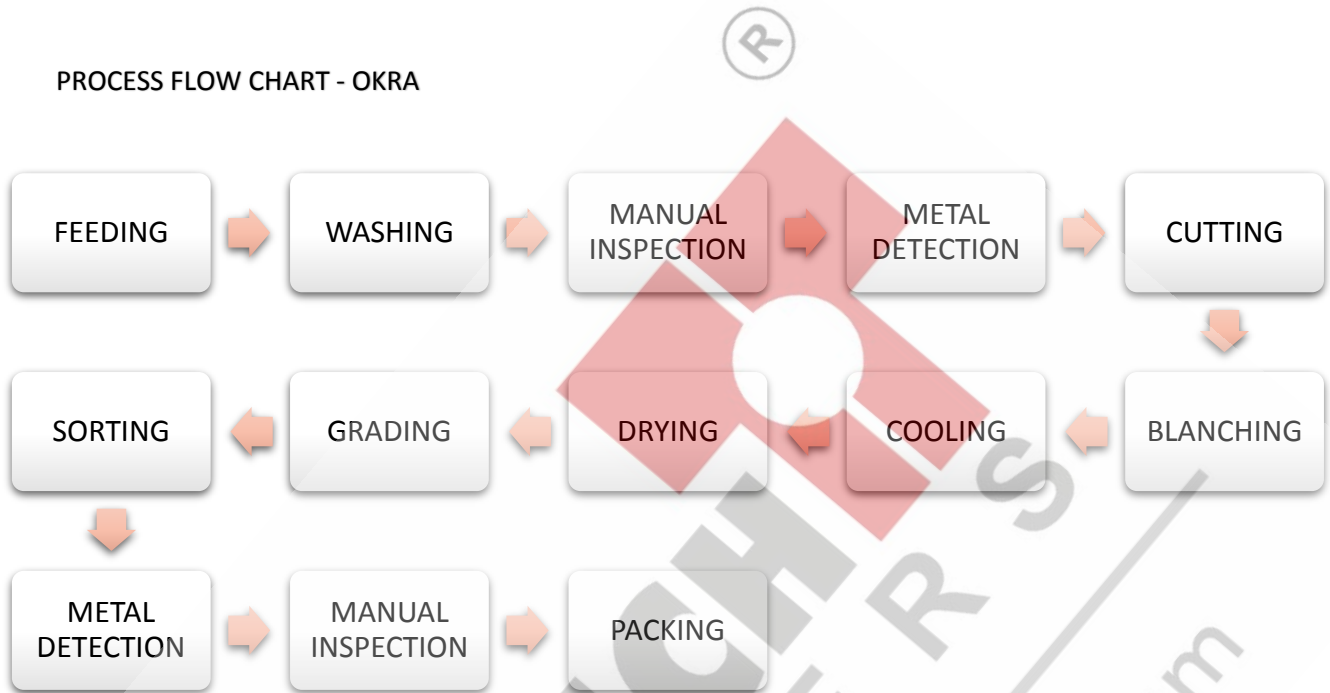
PROCESS FLOW CHART – RED CHILLI & GREEN CHILLI



LIST OF MACHINES – FOR RED & GREEN CHILLI

Sr. No.	MACHINE NAME	500 KG/HR KW	1000 KG/HR KW	2000 KG/HR KW
1	Raw material storage hopper with Elevator	1.10 KW	1.10 KW	1.50 KW
2	Continuous Vegetable Washer Mc	2.50 KW	3.00 KW	3.00 KW
3	Manual Inspection Conveyor	1.10 KW	1.50 KW	1.10 KW
4	PLC control Panel (Mc no - 1 to 8)			
5	Conveyor type metal detector	0.75 KW	0.75 KW	0.75 KW
6	Elev to Dicer Mc / Centrifuge slicer Mc	0.75 KW	0.75 KW	1.10 KW
7	Leafy vegetable slicer Mc	3.00 KW	4.40 KW	4.40 KW
8	Cut vegetable Collection Conveyor belt	0.75 KW	1.10 KW	1.50 KW
9	Supply Conveyor to Dryer Feeder Elevator	1.10 KW	1.50 KW	1.50 KW
10	1st stage Drying system – 5 Layer	33.90 KW	40.75 KW	76.00 KW
11	1st to 2nd stage supply elevator	1.50 KW	1.50 KW	1.50 KW
12	2nd Stage Drying system – 3 Layer	7.50 KW	29.55 KW	29.55 KW
13	PLC based control panel for drying system			
14	Indirect Hot water boiler			
15	Sup. Conveyor to finishing section	0.75 KW	1.10 KW	1.10 KW
16	Dry product grader Mc	2.20 KW	2.50 KW	3.50 KW
17	Bucket Elevator to Sortex Mc	1.50 KW	1.50 KW	1.50 KW
18	Sortex Mc			
19	Metal detector – Gravity flow type	0.75 KW	0.75 KW	0.75 KW
20	Inspection conveyor belt	0.75 KW	0.75 KW	1.50 KW
21	Electric control panel for Grading & sorting			
	Total Connected Load	59.90 KW	92.50 KW	130.25 KW

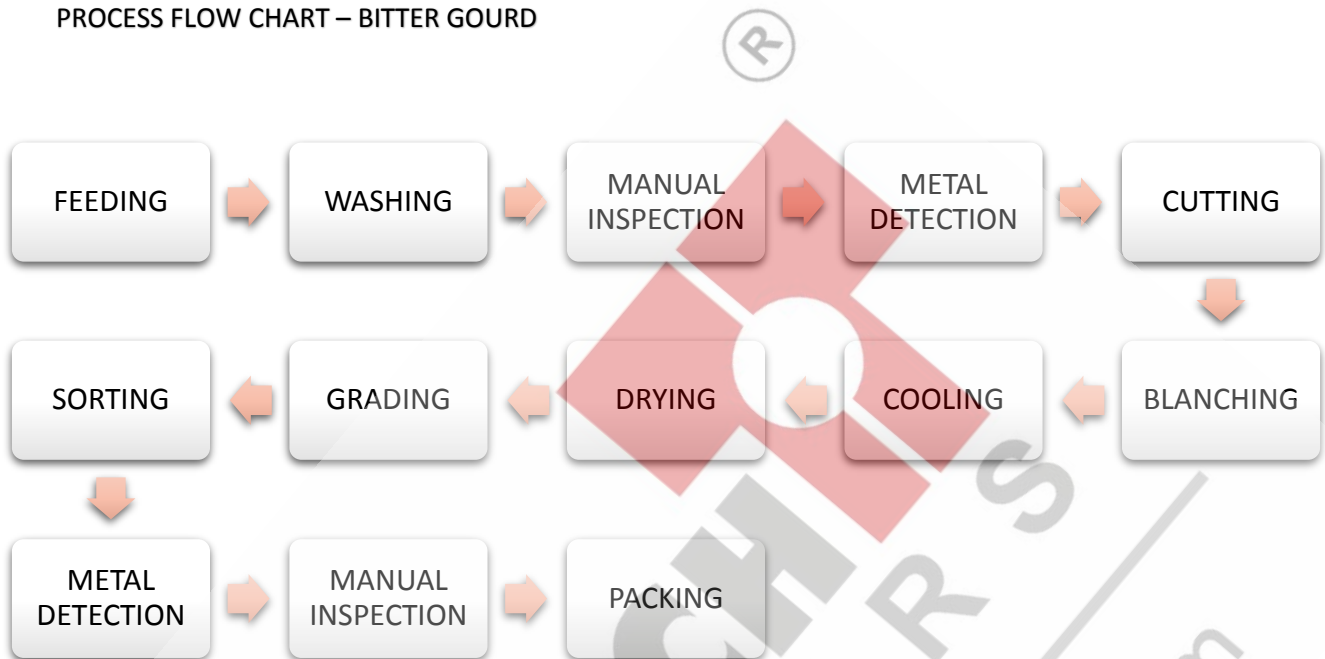
PROCESS FLOW CHART - OKRA



LIST OF MACHINES – FOR OKRA (LADY FINGER)

Sr. No.	MACHINE NAME	500 KG/HR KW	1000 KG/HR KW	2000 KG/HR KW
1	Raw material storage hopper with Elevator	1.10 KW	1.10 KW	1.50 KW
2	Continuous Vegetable Washer Mc	2.50 KW	3.00 KW	3.00 KW
3	Manual Inspection Conveyor	1.10 KW	1.50 KW	1.10 KW
4	PLC control Panel (Mc no - 1 to 8)			
5	Conveyor type metal detector	0.75 KW	0.75 KW	0.75 KW
6	Elev to Dicer Mc / Centrifuge slicer Mc	0.75 KW	0.75 KW	1.10 KW
7	Leafy vegetable slicer Mc	3.00 KW	4.40 KW	4.40 KW
8	Cut vegetable Collection Conveyor belt	0.75 KW	1.10 KW	1.50 KW
9	Supply Elevator to conti. Blancher Mc	1.10 KW	1.50 KW	1.50 KW
10	Continuous blancher machine	2.50 KW	3.00 KW	3.60 KW
11	Continuous Drum Cooler / sulphitator Mc	2.20 KW	2.60 KW	3.70 KW
12	PLC control panel for Dicing & Blanching section (10-19)			
13	Supply Conveyor to Dryer Feeder Elevator	1.10 KW	1.50 KW	1.50 KW
14	1st stage Drying system – 5 Layer	33.90 KW	40.75 KW	76.00 KW
15	1st to 2nd stage supply elevator	1.50 KW	1.50 KW	1.50 KW
16	2nd Stage Drying system – 3 Layer	7.50 KW	29.55 KW	29.55 KW
17	PLC based control panel for drying system			
18	Indirect Hot water boiler			
19	Sup. Conveyor to finishing section	0.75 KW	1.10 KW	1.10 KW
20	Dry product grader Mc	2.20 KW	2.50 KW	3.50 KW
21	Bucket Elevator to Sortex Mc	1.50 KW	1.50 KW	1.50 KW
22	Sortex Mc			
23	Metal detector – Gravity flow type	0.75 KW	0.75 KW	0.75 KW
24	Inspection conveyor belt	0.75 KW	0.75 KW	1.50 KW
25	Electric control panel for Grading & sorting			
	Total Connected Load	65.70 KW	99.60 KW	139.05 KW

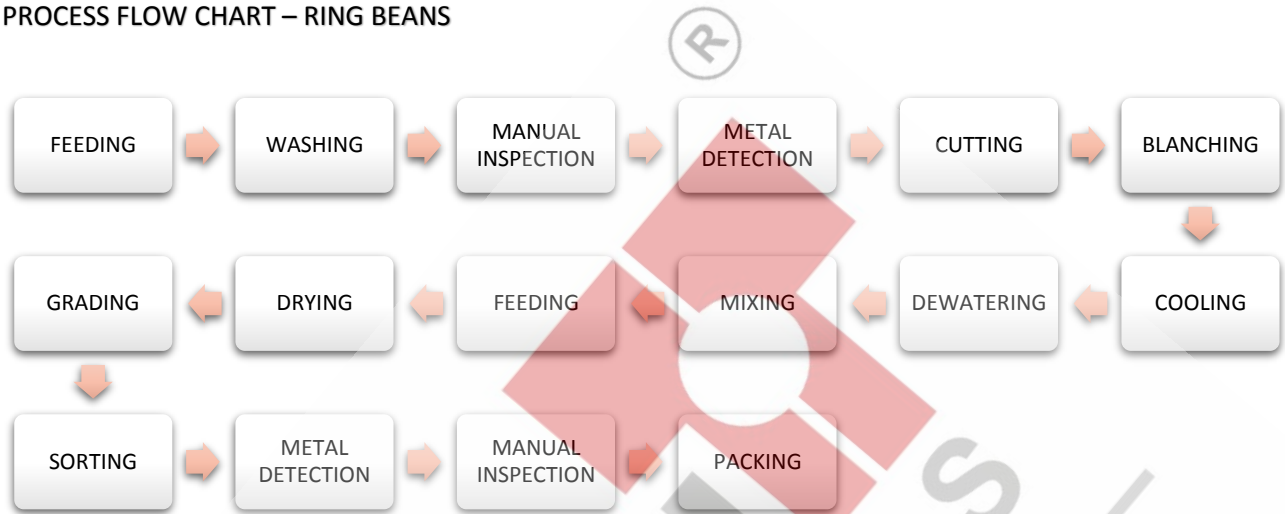
PROCESS FLOW CHART – BITTER GOURD



LIST OF MACHINES – FOR BITTER GOURD

Sr. No.	MACHINE NAME	500 KG/HR KW	1000 KG/HR KW	2000 KG/HR KW
1	Raw material storage hopper with Elevator	1.10 KW	1.10 KW	1.50 KW
2	Continuous Vegetable Washer Mc	2.50 KW	3.00 KW	3.00 KW
3	Manual Inspection Conveyor	1.10 KW	1.50 KW	1.10 KW
4	PLC control Panel (Mc no - 1 to 8)			
5	Conveyor type metal detector	0.75 KW	0.75 KW	0.75 KW
6	Elev to Dicer Mc / Centrifuge slicer Mc	0.75 KW	0.75 KW	1.10 KW
7	Leafy vegetable slicer Mc	3.00 KW	4.40 KW	4.40 KW
8	Cut vegetable Collection Conveyor belt	0.75 KW	1.10 KW	1.50 KW
9	Supply Elevator to conti. Blancher Mc	1.10 KW	1.50 KW	1.50 KW
10	Continuous blancher machine	2.50 KW	3.00 KW	3.60 KW
11	Continuous Drum Cooler / sulphitator Mc	2.20 KW	2.60 KW	3.70 KW
12	PLC control panel for Dicing & Blanching section (10-19)			
13	Supply Conveyor to Dryer Feeder Elevator	1.10 KW	1.50 KW	1.50 KW
14	1st stage Drying system – 5 Layer	33.90 KW	40.75 KW	76.00 KW
15	1st to 2nd stage supply elevator	1.50 KW	1.50 KW	1.50 KW
16	2nd Stage Drying system – 3 Layer	7.50 KW	29.55 KW	29.55 KW
17	PLC based control panel for drying system			
18	Indirect Hot water boiler			
19	Sup. Conveyor to finishing section	0.75 KW	1.10 KW	1.10 KW
20	Dry product grader Mc	2.20 KW	2.50 KW	3.50 KW
21	Bucket Elevator to Sortex Mc	1.50 KW	1.50 KW	1.50 KW
22	Sortex Mc			
23	Metal detector – Gravity flow type	0.75 KW	0.75 KW	0.75 KW
24	Inspection conveyor belt	0.75 KW	0.75 KW	1.50 KW
25	Electric control panel for Grading & sorting			
	Total connected load	65.70 KW	99.60 KW	139.05 KW

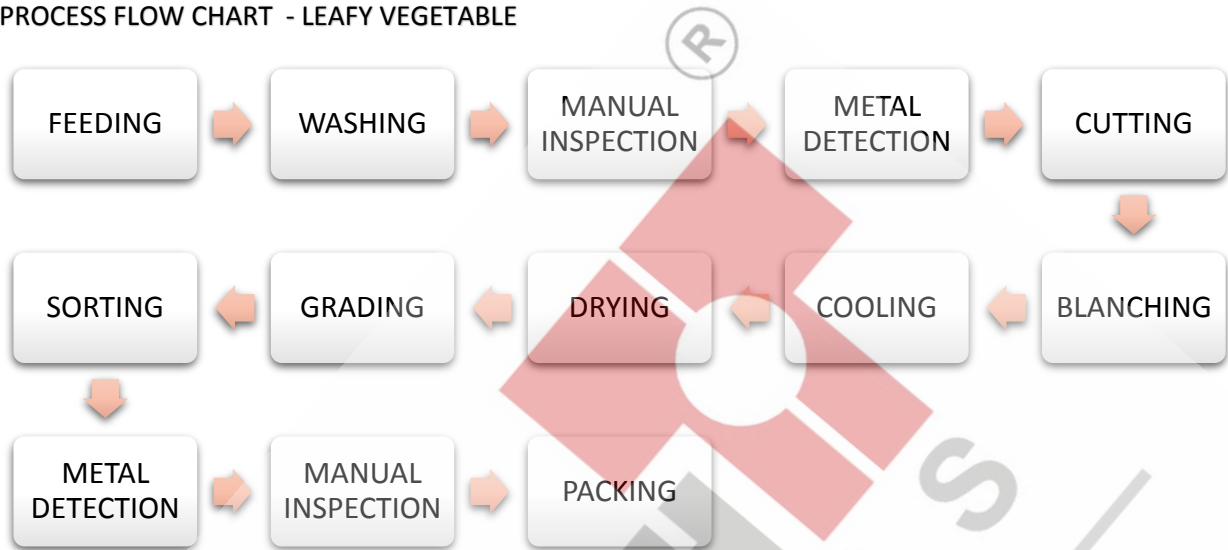
PROCESS FLOW CHART – RING BEANS



LIST OF MACHINES – FOR RING BEANS

Sr. No.	MACHINE NAME	500 KG/HR KW	1000 KG/HR KW	2000 KG/HR KW
1	Raw material storage hopper with Elevator	1.10 KW	1.10 KW	1.50 KW
2	Continuous Vegetable Washer Mc	2.50 KW	3.00 KW	3.00 KW
3	Manual Inspection Conveyor	1.10 KW	1.50 KW	1.10 KW
4	PLC control Panel (Mc no - 1 to 8)			
5	Conveyor type metal detector	0.75 KW	0.75 KW	0.75 KW
6	Elev to Dicer Mc / Centrifuge slicer Mc	0.75 KW	0.75 KW	1.10 KW
7	Leafy vegetable slicer Mc	3.00 KW	4.40 KW	4.40 KW
8	Cut vegetable Collection Conveyor belt	0.75 KW	1.10 KW	1.50 KW
9	Supply Elevator to conti. Blancher Mc	1.10 KW	1.50 KW	1.50 KW
10	Continuous blancher machine	2.50 KW	3.00 KW	3.60 KW
11	Continuous Drum Cooler / sulphitator Mc	2.20 KW	2.60 KW	3.70 KW
12	PLC control panel for Dicing & Blanching section (10-19)			
13	Supply slat belt elevator to centrifuge drum	1.50 KW	1.50 KW	2.20 KW
14	Centrifuge dewatering Drum	2.20 KW	2.50 KW	3.70 KW
15	Collection conveyor belt with hopper	0.75 KW	1.10 KW	1.50 KW
16	Electric control panel for Centrifuge dewatering sys			
17	Supply Elevator to blender Mc	0.75 KW	0.75 KW	0.75 KW
18	Ribbon Blender Mc	1.50 KW	2.20 KW	3.70 KW
19	Sugar Surge hopper with feeder	0.55 KW	0.55 KW	0.55 KW
20	Screw Elevator to sugar surge hopper	0.55 KW	0.55 KW	0.55 KW
21	Vibrator feeder To supply conveyor	0.55 KW	0.55 KW	0.55 KW
22	PLC control panel for Sugar powder detoxing system (21-29)			
23	Supply Conveyor to Dryer Feeder Elevator	1.10 KW	1.50 KW	1.50 KW
24	1st stage Drying system – 5 Layer	33.90 KW	40.75 KW	76.00 KW
25	1st to 2nd stage supply elevator	1.50 KW	1.50 KW	1.50 KW
26	2nd Stage Drying system – 3 Layer	7.50 KW	29.55 KW	29.55 KW
27	PLC based control panel for drying system			
28	Indirect Hot water boiler			
29	Sup. Conveyor to finishing section	0.75 KW	1.10 KW	1.10 KW
30	Dry product grader Mc	2.20 KW	2.50 KW	3.50 KW
31	Bucket Elevator to Sortex Mc	1.50 KW	1.50 KW	1.50 KW
32	Sortex Mc			
33	Metal detector – Gravity flow type	0.75 KW	0.75 KW	0.75 KW
34	Inspection conveyor belt	0.75 KW	0.75 KW	1.50 KW
35	Electric control panel for Grading & sorting			
	Total Connected Load	74.05 KW	109.30 KW	152.55 KW

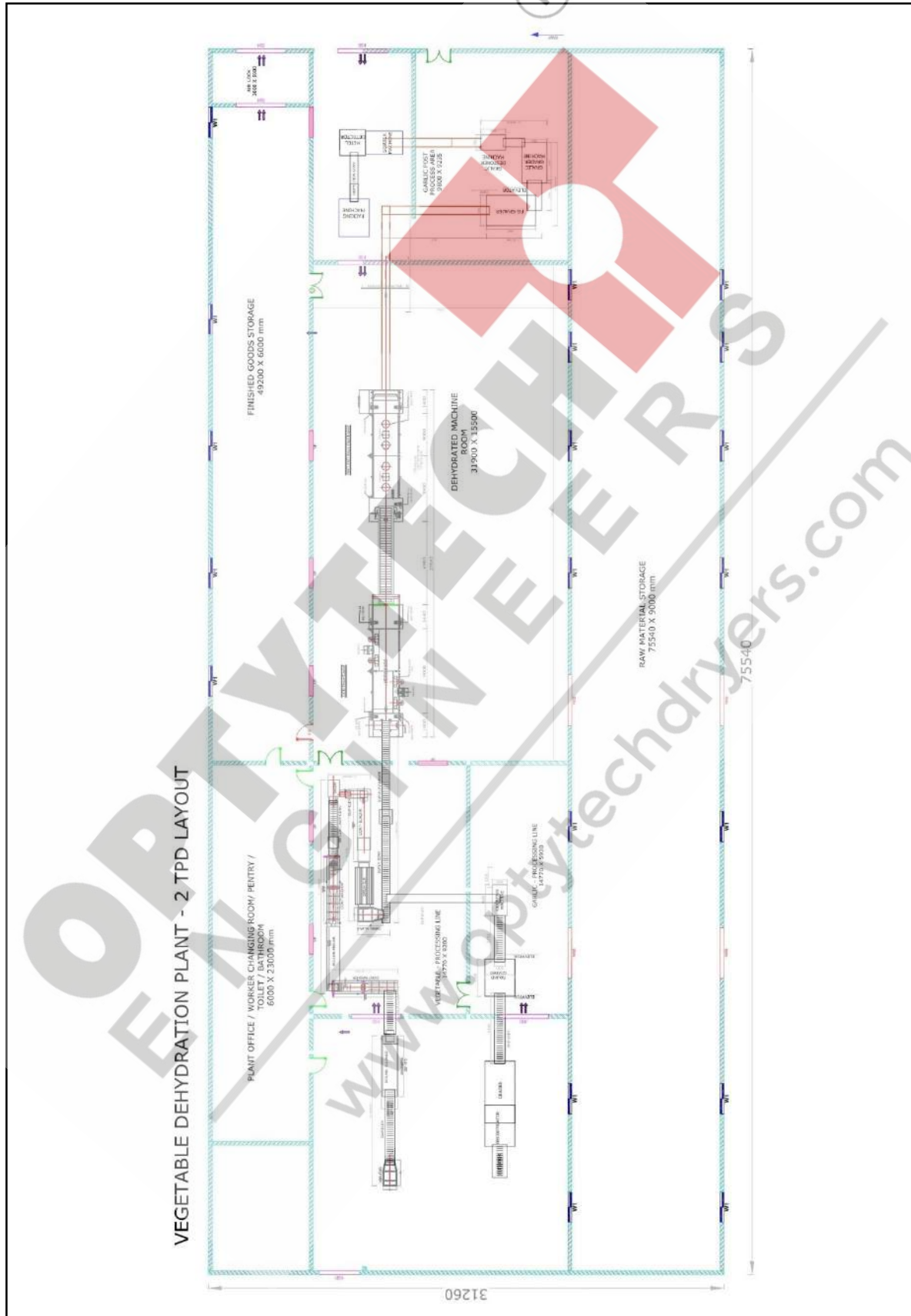
PROCESS FLOW CHART - LEAFY VEGETABLE



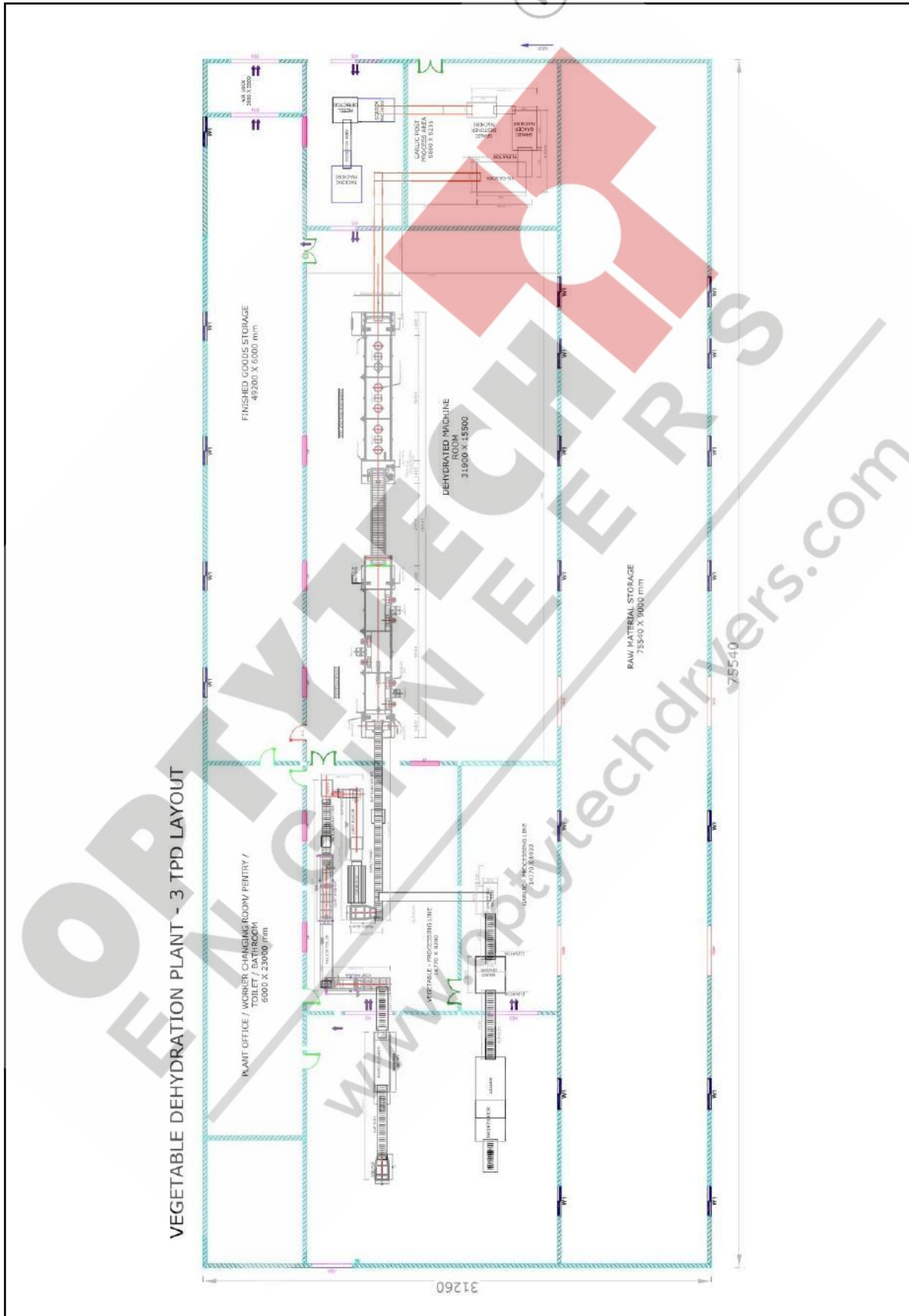
LIST OF MACHINES – FOR LEAFY VEGETABLES

Sr. No.	MACHINE NAME	500 KG/HR KW	1000 KG/HR KW	2000 KG/HR KW
1	Raw material storage hopper with Elevator	1.10 KW	1.10 KW	1.50 KW
2	Continuous Vegetable Washer Mc	2.50 KW	3.00 KW	3.00 KW
3	Manual Inspection Conveyor	1.10 KW	1.50 KW	1.10 KW
4	PLC control Panel (Mc no - 1 to 8)			
5	Conveyor type metal detector	0.75 KW	0.75 KW	0.75 KW
6	Elev to Dicer Mc / Centrifuge slicer Mc	0.75 KW	0.75 KW	1.10 KW
7	Leafy vegetable slicer Mc	3.00 KW	4.40 KW	4.40 KW
8	Cut vegetable Collection Conveyor belt	0.75 KW	1.10 KW	1.50 KW
9	Supply Elevator to conti. Blancher Mc	1.10 KW	1.50 KW	1.50 KW
10	Continuous blancher machine	2.50 KW	3.00 KW	3.60 KW
11	Continuous Drum Cooler / sulphitator Mc	2.20 KW	2.60 KW	3.70 KW
12	PLC control panel for Dicing & Blanching section (10-19)			
13	Supply Conveyor to Dryer Feeder Elevator	1.10 KW	1.50 KW	1.50 KW
14	1st stage Drying system – 5 Layer	33.90 KW	40.75 KW	76.00 KW
15	1st to 2nd stage supply elevator	1.50 KW	1.50 KW	1.50 KW
16	2nd Stage Drying system – 3 Layer	7.50 KW	29.55 KW	29.55 KW
17	PLC based control panel for drying system			
18	Indirect Hot water boiler			
19	Sup. Conveyor to finishing section	0.75 KW	1.10 KW	1.10 KW
20	Dry product grader Mc	2.20 KW	2.50 KW	3.50 KW
21	Bucket Elevator to Sortex Mc	1.50 KW	1.50 KW	1.50 KW
22	Sortex Mc			
23	Metal detector – Gravity flow type	0.75 KW	0.75 KW	0.75 KW
24	Inspection conveyor belt	0.75 KW	0.75 KW	1.50 KW
25	Electric control panel for Grading & sorting			
	Total Connected Load	65.70 KW	99.60 KW	139.05 KW

VEGETABLE DEHYDRATION PLANT – SHED LAYOUT – 500 Kg/Hr



VEGETABLE DEHYDRATION PLANT – SHED LAYOUT – 1000 Kg/Hr



VEGETABLE DEHYDRATION PLANT – SHED LAYOUT – 2000 Kg/Hr

