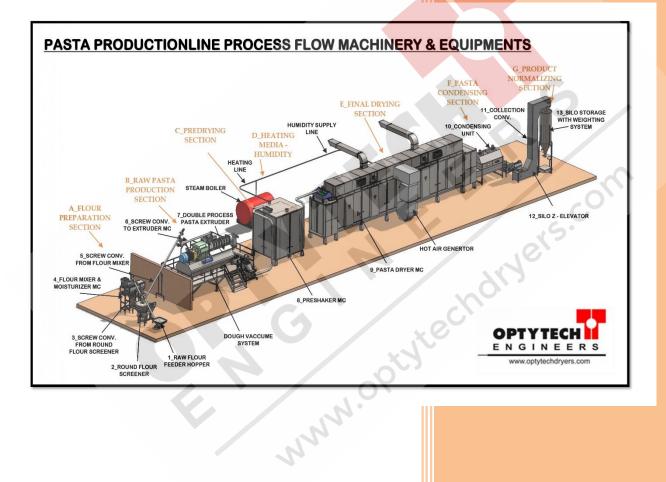


SHORTCUT PASTA PRODUCTION LINE

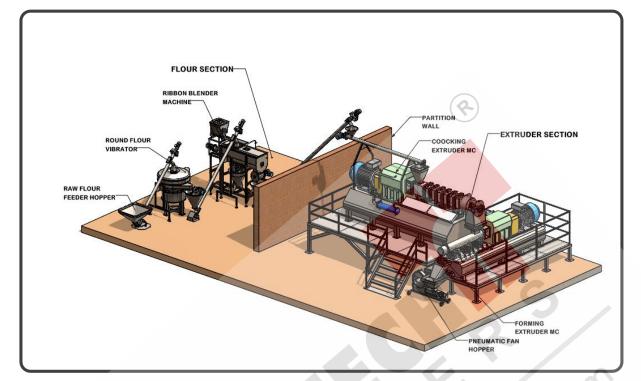




OPTYTECH ENGINEERS

4356 – PAHSE- 3 ROAD NO – E END DARED JAMNAGER – GUJARAT - 361005 – INDIA sales@optytechdryers.com optimy@rediffmail.com +91- 9227733535 / +91- 7567869495





A – FLOUR DOUGH PREPARATION SECTION

APPLICATION

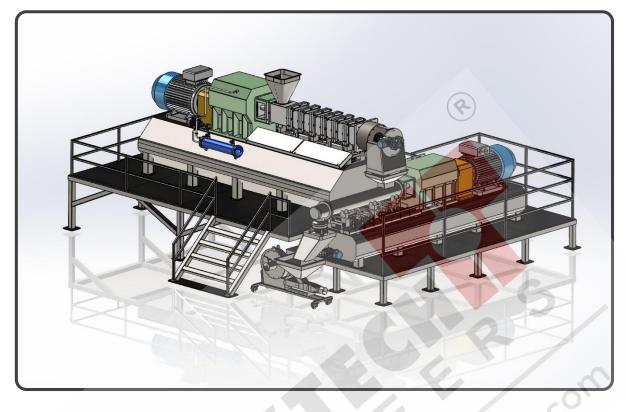
This system use for dough making from semolina flour to semi dough continuously supply to pasta extruder section.

This system consists set of machine as... 1) flour supply screw feeder, 2) vibrating screen, 3) flour supply screw feeder, 4) double action blender machine, 5) moisturizes spray system, 6) raw dough supply screw feeder.

- Fully automated process_PLC programmable.
- Complete MOC SS304.
- Automated moisturizes system.
- Multi flour mixing facility available.
- All machines are movable.



B- 2D DOUBLE PROCESS EXTRUDER SECTION



APPLICATION

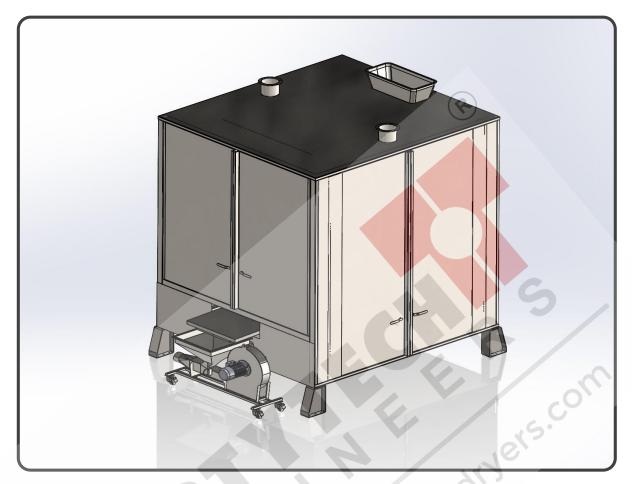
This extruder machine use for making raw pasta from dough to next drying process. This machine consists of in to hopper, multi barrel screw with different dough process module as convey – mixing – knidding – forming module, from die straight cutting and cross cutting module. Extruder screw runs through heavy duty gear motor with protection of torque limiters module to prevent any over loading and dough jamming malfunctioning. Heaters are provided to each screw barrel to maintain product temperature for uniform quality and quantity. Cooling system provided to avoiding over heating of gear drive, bearings and rotary components. High air vacuum system is provided for high density product.

- Fully automated continuously process_PLC programmable.
- Alternate for dough product for screw module.
- Auto temperature control system for dough.
- Straight & cross cutting option available.
- Overloading jamming protection provided.
- Auto cleaning for dies available.
- Different programing for different product.



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C- PRE-DRYING PROCESS SECTION



APPLICATION

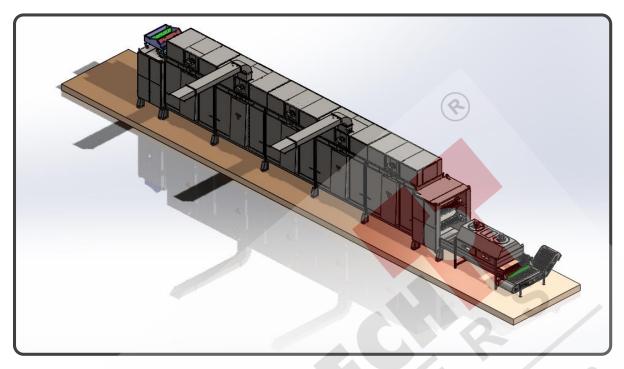
This is pre dryer machine used for raw pasta for extruder. It works at $70^{\circ}c - 80^{\circ}c$ with multi pass perforated tray product get heated and get surface dry. This process prevent material stickiness and partial drying prepared product for final drying.

- Viable for all pasta product
- Programmable for various products.
- Temperature 60°c 80°c
- MOC contact parts SS304 / polyester wire mesh



age

D- FINAL DRYING PROCESS SECTION



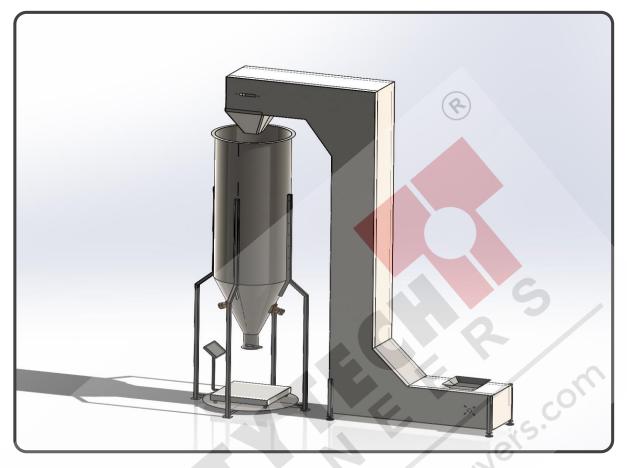
APPLICATION

This is continuous drying system used for final drying of product. This system consist of multi-layer drying belt each belt has supply fresh hot air at desire temperature set value product pass though different temperature zone. Hot air circulate inside dryer extract moisture and recirculate air to maintain RH value for proper cooking of product as an when required to maintain RH vacuum system at the top of the dryer on / off to release moisture to environment and product get drying. This system is fully automated PLC program control panel to control parameters like belt temperature, RH- Relative humidity, drying time, exhaust air temperature and air flow inside the dryer. This all parameters are as part of recipe program for each product.

- Fully automated continuously process_PLC programmable.
- Tem- 60°c 80°c
- Automated temperature & RH control system.
- Auto cleaning system.
- Auto climate condition control.
- Compatibility for all pasta product.



E- FINISHING PRODUCT COLLECTION SECTION

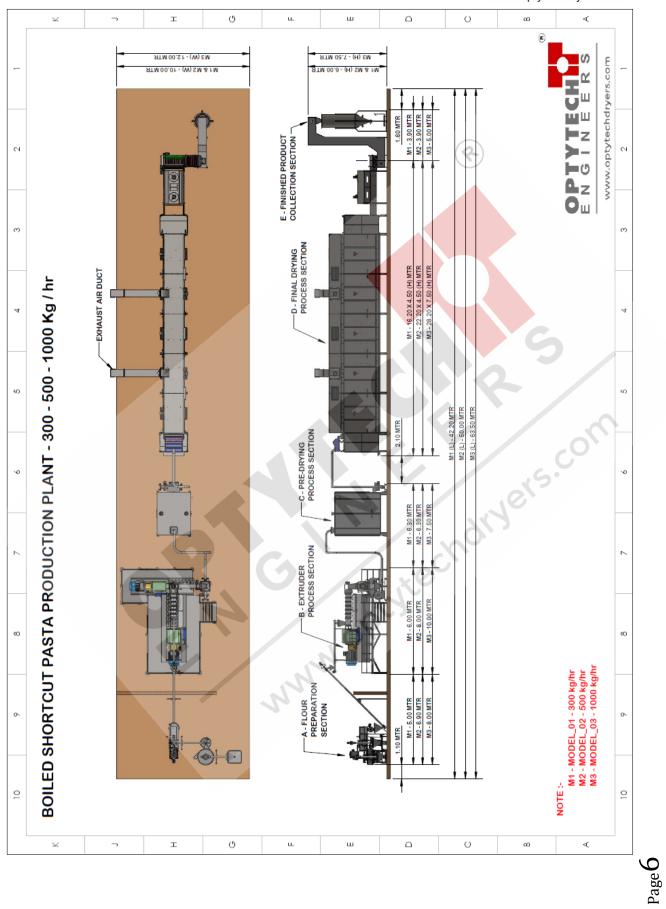


APPLICATION

This is pre dryer machine used for raw pasta for extruder. It works at 70°c – 80°c with multi pass perforated tray product get heated and get surface dry. This process prevent material stickiness and partial drying prepared product for final drying.

- For storage drying product.
- Allow for packing facility.







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MODEL 01 (M1) – 300 kg/hr				
CODE SECTIDN NAME		SIZE (L X W)	КW	
А	FLOUR PREPARATION SECTION	5.00 X 10.00 MTR	7.75 KW	
В	EXTRUDER PROCECS SECTION	6.00 X 10.00 MTR	25.00 KW	
С	PRE-DRYING PROCESS SECTION	6.30 X 10.00 MAR	15.00 KW	
D	FINAL DRYING PROCESS SECTION	16.20 X 10.00 X 4.50 (H)MTR	28.80 KW	
E	FINISHED PRODUCT COLLECTION SECTION	3.90 X10.00 MTR	2.20 KW	
	TOTAL	42.20(L)X10.00(W)X6.00(H) MTR	78.75 KW	

MODEL 02 (M2) – 500 kg/hr				
CODE	SECTION NAME	SIZE (L X W)	КW	
А	FLOUR PREPARATION SECTION	6.90 X 10.00 MTR	11.80 KW	
В	EXTRUDER PROCECS SECTION	8.00 X 10.00 MTR	51.25 KW	
С	PRE-DRYING PROCESS SECTION	6.30 X 10.00 MTR	15.00 KW	
D	FINAL DRYING PROCESS SECTION	22.20 X 10.00X 4.60(H) MTR	39.40 KW	
E	FINISHED PRODUCT COLLECTION SECTION	3.90 X 10.00 MTR	2.20 KW	
	TOTAL 50.00(L) X 10.00(W) X6.00(H)MTR 119.65 KW			

MODEL 03 (M3) – 1000 kg/hr				
CODE	SECTION NAME	SIZE (L X W)	КW	
А	FLOUR PREPARATION SECTION	8.00 X 12.00 MTR	12.90 KW	
В	EXTRUDER PROCECS SECTION	10.00 X 12.00 MTR	102.5 KW	
С	PRE-DRYING PROCESS SECTION	7.50 X 12.00 MTR	30.00 KW	
D	FINAL DRYING PROCESS SECTION	28.20 X 12.00 X 7.50(H) MTR	67.25 KW	
E	FINISHED PRODUCT COLLECTION SECTION	5.00 X 12.00 MTR	2.20 KW	
TOTAL 63.50(L)X12.00(W)X7.50(H)MTR 214.85 KW				
Chileche www.opivieche				



	MC	OC DETAILS & FEATURE			
SR	SR COMPONENT MOC / BRAND DETAILS				
1	Mc Structure	Hr Plates 5/3 mm framed with Heavy Sq, pipe full welded.			
2 Vibro Motor Vibro Motor Imported as par IP - 65/67		Vibro Motor Imported as par IP - 65/67			
3	Screw feeder	Continous type CS steel worm with shaft			
		Drive with Heavy duty Planetary Geardrive - Rotomotive			
4	Pnewmatic Vaccum fan	Brand Airtech as par IS standard			
5	Hopper + Magnet	Hopper with magnet road to eleminte matel part			
6	Load cell system	IS standard - ARTECH			
7	Paints	High Grad Zinc cromate Surfacer Double coat			
		Industrial Hemmer tone base Stoving paint double coat			
		FEATURES			
1	Operation	Countineus Opearation - 24*7 Working			
2	Handling	Adustable Very pot for speed and feed parameters			
3	Waste collection	Automated Waste Vacuum fan for skin disposal			
4	Feedrate data	Load cell record hourly raw feeding data			
5	Control Automation	Integrated with central control panel Fully Automated			
		N			



	PREVENTIVE MANTANCE SCHDULE			
1	DAILY	Waste Disposal_SOS		
		Clean with Air every 12 hours		
		Calibrate Load cell everyday		
2	BIOWEEKLY SCHDL	Clean with Air		
		Check Vibrator Fastners		
		Clean Very pot Controll		
		Calibrate Load cell		
3	YEARLY SCHDL	Clean with Air		
		Calibrate Load cell		
		Check Vibrator Fastners		
		Change Gear oil		
		Clean Electric Motor - Geardrive and Very pot Controll		
		N		



	SPARE PART LIST (EXCLUSION - EXTRA COST)			
SR	PART	SPECIFICATION	PRICE	NOS
1	Vibro Motor			1 NOS
2	Geardrive			1 NOS
3	Bearing - UCF 210	¢	2	2 NOS
4	Load cell			2 NOS
			2	
				5
			25	
			2	
		N.		
		. Nr.		