



**SANJIVAN INDUSTRIES PVT. LTD.**<sup>TM</sup>

SWEET & NAMKEEN MACHINERIES PLANT



Mfrs. of  
**DAIRY & FOOD PROCESSING MACHINERIES**

[www.sanjivanindustries.com](http://www.sanjivanindustries.com)

# WELCOME TO SANJIVAN INDUSTRIES

**Sanjivan Industries** is a reputed Food Processing Products Manufacturer and Supplier. The company offers a wide range of Sweet Making Machines, Kalakand Kadai, Boiling Kettles, Namkeen Making Machines, Namkeen Plant, Food Processing Machines and Dal Frying Kadai. Since inception in 1996, the company has gained great appreciation in the Food Processing Industry, owing to its superlative products.

Other than the Quality aspect, total customer satisfaction is also our main area of concern. The company strictly works according to its ethical business practices. Our professionals put in their best efforts to accomplish the company's goals that include timely delivery and customer satisfaction. We ensure the clients that our products help in maximizing their profitability by increasing their production efficiency.

Highly Efficient Food Processing Products can be availed from us. We are the prominent Manufacturers and Suppliers of Sweet Making Machines, Kalakand Kadai, Boiling Kettles, Namkeen Making Machines, Namkeen Plant, Food Processing Machines and Dal Frying Kadai. All our products are precisely fabricated by the experts, after conducting thorough research work. The raw materials used in the manufacturing process are procured from the well known vendors in the market.

The products offered by the company are of the robust construction, durable and high performing. Our products are widely used by the clients that include many popular hotels, restaurants, etc. The products are used in preparation of various types of sweets such as Burfi, Gulab Jamun, Kaju katli, etc. The esteemed clients can avail the products at competitive prices.

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# MILK BOILING, KHOVA & BASUNDI MAKING MACHINE



**Capacities** 100 Boiling Litrs & Milk Khova 40 Liters batch

## Additional applications

- Fresh Milk khoa /Mawa.
- Mava for Burefi / Pedha.
- Market khoa processing White Basunddi
- Carmalsed Basundi without colour, Ice cream (Rabri) Kulfi.

1. Steam jacketed vessel having all contact parts of ss-304 (8% nickel).
2. Our machine shall incorporate fitting like ARV, SRV, product outlet valve, strainer, steam trap, pressure gauge etc.
3. High quality ceramic insulation with ss 304 cover.
4. The machine is fitted with geared motor and stirrer with PTFE lined scraper.

## MINI MAWA MACHINE



**Capacities** 20 liters. Per batch

## Additional Applications

- Fresh Milk Mawa /khoa
- Fresh Milk Danedar Mawa (Kalakand)
- Market mawa processing (for Barfi / Pedha)
- Kaju Badam processing for katri / roll, Soanpapdi besan, roasting White Basundi

1. Steam Jacketed vessel having all contact parts of SS-304 (8% Nickel) .
2. Special Tiling arrangement provided for removing processed material.
3. Scraper from bottom side.
4. High quality ceramic insulation with ss 304 Cover.
5. Our Machine shall Incorporate fitting like ARV, SRV, Steam trap, strainer pressure gauge etc.
6. Two Speed scraping stirrer.

## KALAKAND KADAI (DANEDAR MAWA)



**Capacities** 10 liters. Batch.

### **Additional Applications**

- Dhoda.
- Gajar Halwa Moong Daal Halwa.
- Fresh Milk Mawa, Dander Mawa (kalakand).
- All Types of Milk Base Sweets.

1. Steam Jacketed Vessel Having all contact of ss-304 (8% Nickel) Salem steel
2. Special tilting arrangement provided for removing processed material.
3. High quality ceramic insulation with s.s. 304 Cover.
4. Our Machine shall incorporate fitting like ARV, SRV, Steantrap, strainer pressure gauge.

## KAJU KATLLI MACHINE



**Capacities** 22Kg batch

### **Additional Applications**

- Kaju Processing for KajuKatari / Roll Ghee Processing
- Badam Katri Manufacturing Soan Papdi Manufacturing Khoa Processing etc.

1. Steam jacketed vessel having all contact parts of ss-304 (8% Nickel).
2. Our Machine shall Incorporate Fitting like ARV, SRV, Product outlet valve, strainer, steantrap, pressure gauge etc.
3. High quality ceramic insulation with ss 304 cover.
4. The machine is fitted with geared motor, PTFE lined stirrer,
5. Special tilting arrangement provided for removing processed material.

## SOAN PAPDI BESAN SHEKHAI



**Capacities** 55 KG. Per batch.

### **Additional Applications**

Fresh Milk Mawa /khoa.

Fresh Milk Danedar Mawa (Kalakand).

Market mawa processing (for Barfi / Pedha).

Kaju Badam processing for katri / roll, Soanpapdi besan roasting, White Basundi.

- 1 Steam Jacketed vessel having all contact parts of SS-304 (8% Nickel) .
- 2 Special Tiling arrangement provided for removing processed material.
- 3 Scraper from bottom side.
- 4 High quality ceramic insulation with ss 304 Cover.
- 5 Our Machine shall Incorporate fitting like ARV, SRV, Steam trap, strainer pressure gauge etc.
- 6 Two Speed scraping stirrer.

## ROSSGULLA BOILLING KETTLE



### **Capacities**

100 Litters / 150 Litters / 200 Litters / 250 litters.

### **Additional Applications**

Chhena Making, Chyawanprash making.






Fruit processing / Tomato ketchup.

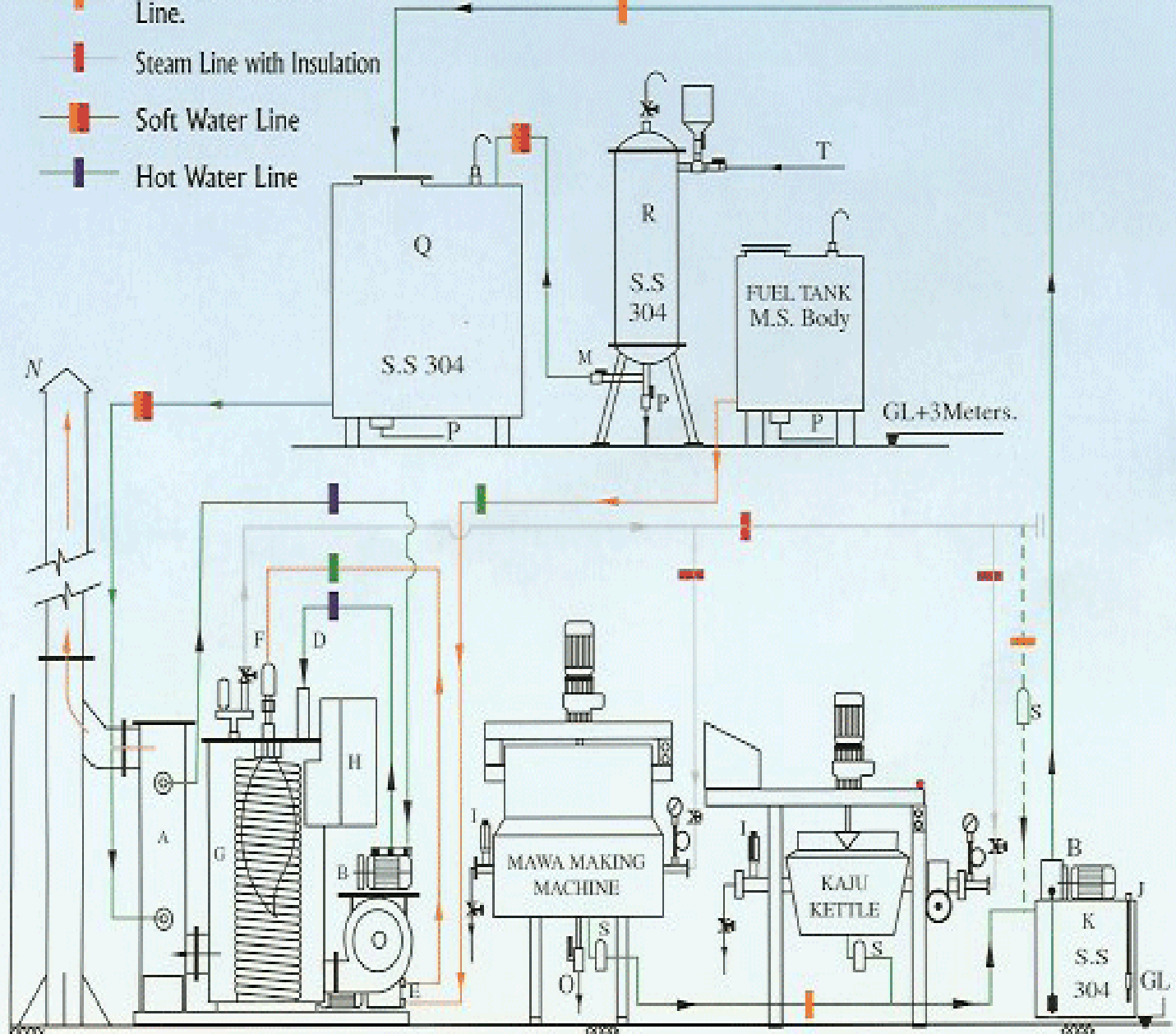
Softy ice cream, Sugar syrup making.

1. S.S 304 (8% Nickel) steam jacketed hemispherical kettle.
2. All fitting like ARV, SRV, product outlet valve, strainer, steam trap etc. are the parts of the kettle.
3. High quality ceramic insulations with s.s 304 cover.
4. Machine is fitted with geared motor and stirrer with PTFE lined scra.

# INSTALLATION-DIAGRAM

- |                          |                                 |                   |
|--------------------------|---------------------------------|-------------------|
| A - Heat Recovery Unit.  | J - Water Level Control Switch. | S - Steam Trap    |
| B - Water Pump.          | K - Condensate Water Tank.      | T - Raw Water In. |
| C - Steam Out.           | L - Raw Water In.               |                   |
| D - Water In.            | M - Filtered Water.             |                   |
| E - Fuel Pump.           | N - Chimney.                    |                   |
| F - Solenoid Valve.      | O - Product Outlet.             |                   |
| G - Steam Generator.     | P - Drain.                      |                   |
| H - Control Panel.       | Q - Soft Water Storage Tank.    |                   |
| I - Safety Relief Valve. | R - Water Softner.              |                   |

-  Fuel Line.
-  Condensate Water Line.
-  Steam Line with Insulation
-  Soft Water Line
-  Hot Water Line





## Technical Specification

### STEAM BOILER (NON-IBR)

PARAMETER		UNIT	TT-S1	TT-S2	TT-S3	TT-S4	TT-S5	TT-S6
Steam Output (F & A 100° C)		Kg/hr	100	200	300	400	500	600
Steam pressure		Kg/cm <sup>2</sup>	15	15	15	15	15	15
Rated Fue Consumption	LDO	Kg/hr	6	13	19	25	32	38
	FO	Kr/hr	–	–	–	26	33.2	39.4
Thermal Efficiency on NCV		%	88	88	88	88	88	88
Feed Water Pump Motor		Kw	0.56	0.56	0.75	0.75	0.75	0.75
Blower Motor		Kw	0.37	0.75	0.75	1.12	1.12	1.12
Fuel Pump Motor		Kw	--	--	0.37	0.37	0.37	0.37
Total Electrical load (Including Control Panel)	LDO	Kw	1.1	1.4	2.0	2.4	2.4	2.4
	FO	Kw	–	–	–	5.4	5.4	8.4
Overall Dimensions	Lenght	M	1.0	1.3	1.3	1.5	1.7	1.7
	Width	M	0.7	1.0	1.0	1.0	0.5	0.5
	Hight	M	1.2	1.5	1.5	1.7	2.0	2.0
Dry Weight (approx)		Kg	500	750	750	500	1000	1200



# TF HEATED MODERN FRYING PAN



The Pioneers in Indian Snacks Food Industry Solution for Namkeen, Deshi Ghee Sweets & milk Sweets.

Thermic fluid Heater

Size Of Frying Pan	Vegetable Oil Capacity	Finish Products.	Per/hr. Capacity
18" DIA (458 mm)	15 Litres	Bikaneari Bhujia & Dankoli	32 Kg/hr.
24" DIA (610 mm)	24 Litres	Laddu, Bundi & Ghee Sweets	30 Kg/hr
28" DIA (711 mm)	30 Litres	Aloo Bhujia, Tomato Bhujia, Bhavnagri, Sev Gathia, Lasun sev, Ratlami sev & Extruded Besan Items	120 Kg/hr.
30" DIA (765 mm)	38 Litres	Samosa, Halwa, Kachori	80 Kg/hr.
32" DIA (815 mm)	45 Litres	Samosa, Kachori & poha chiwda	200 Kg/hr.
36" DIA (915 mm)	52 Litres	Besan, Palak, Boondi & Agra sev Makai Mixture Tasty	40 Kg/hr. 200 Kg/hr. 6 Tins.
42" DIA (1100 mm)	70 Litres	Moong, Chana Daal & Banana Wafer	60 Kg/hr.
48" DIA (1200)	90 Litres	Moong, Chana Daal, Banana Wafer & Green Peas, Potato Lacha	70 Kg/hr.
900 mm X 1800 L	180 Litres	Potato Wafer	50 Kg/hr.
1000 mm X 1800 L	330 Litres	Potato Wafer	70 Kg/hr.

### Benefits Of Plants / Projects

- 40% to 50% saving of cost of fuel as compared to traditional Bhatti method.
- 5 to 7% savings on cost of vegetable oil .
- Hygienic manufacturing setup.
- Good shine on finished product .
- Quantifiable installed capacity with scope of expansion.

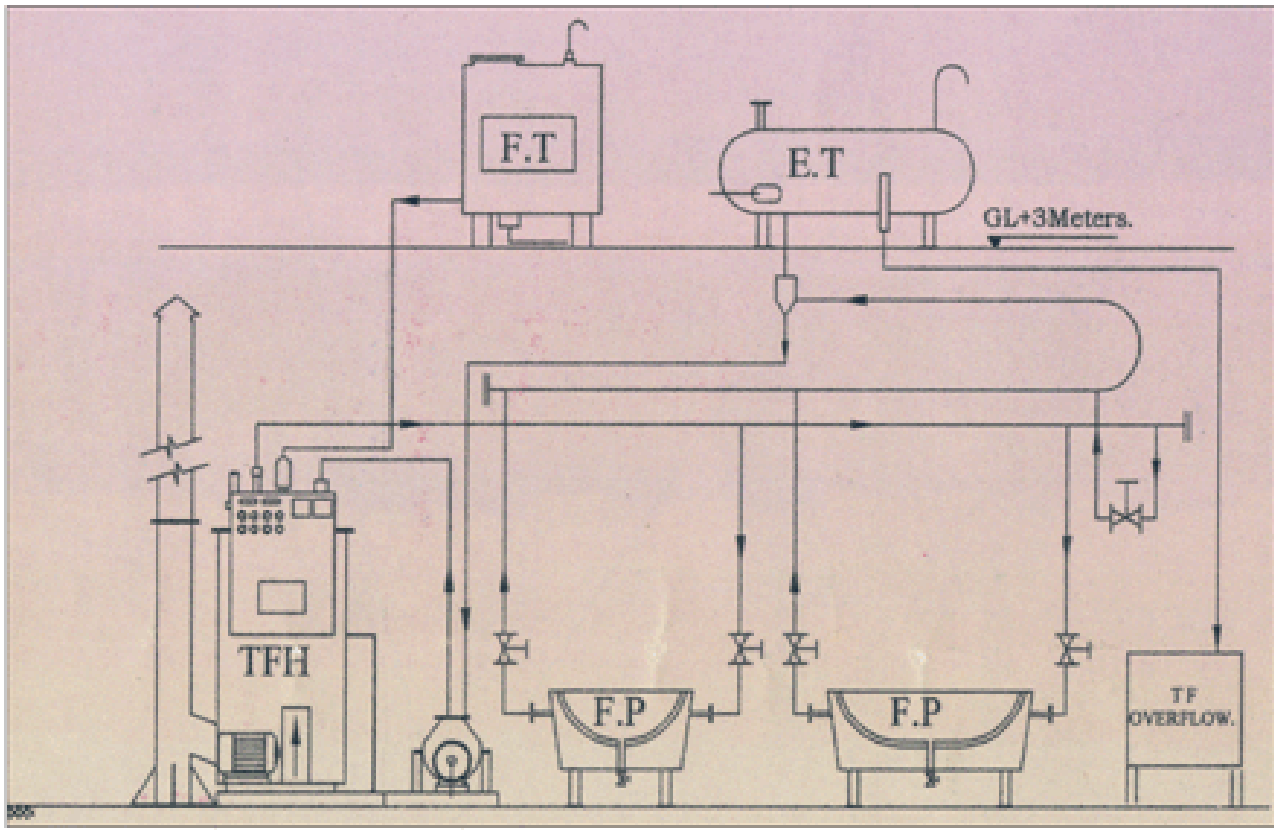
### Application

- Namkeen & Food Industries
- Textile & Leather Clothes, paper & Plastic.

PARAMETER	UNIT	TF-150	TF-200	TF-400	TF-600
Heat Out-let	Kcal/hr.	1.5 Lac	2 Lac	4 Lac	6 Lac
Maximum Outlet Temperature	Oc	280	280	280	280
Thermic Fluid Flow Rate	M3/hr.	9	13	26	55
Thermal On Full Load at 280	% on NCV	85+2	85+2	85+2	85+2
Fuel Consumption HSD/LDO of NCV 10500 Kcal/kg.	Kg/hr.	12	22	44	68
Total Electrical load	HP (KW)	4.5 (3.5)	7.5 (6)	12.5 (10)	15.5 (12)
Dimension					
Length	mm	1500	1600	2100	2400
Width	mm	1000	1000	1500	1700
Heigh	mm	1800	2100	2600	3500

# TF HEATED MODERN FRYING PAN

PROJECT INSTALLATION DRAWING FOR CENTRALISED SNACKS FRYING SYSTEM



## Design & Safety

- Heat Transfer coil made out of Seamless Pipe Sch-40.
- Minimum Delta 'T' Across the Heating Coil.
- Robust Design offers trouble free working.
- Smokeless combustion.
- Low Flow Alarm & safety.
- Noise free working.

## Quality

Our Thermic Fluid Heaters and Steam Boiler has best Quality of inputs like Seamless Pipes for coil, High Tensile Fasteners, SS Reflector Shell, and other components are bought from best of the brands like Siemens, Bharat Bijlee, Finolex, English Electric, fenner, Indofoss. Thereby making these units very strong and long lasting.



### Capacities

100 Liters / 150 Liters / 200 Liters / 250 Liters to 650 liters

### Additional Applications

- Milk Boiling.
- Chyawanprash making
- Fruit processing /Tomatoketchup,Mango Pulp & Any Pulp.
- Mango/ Tomato/ Licchi & Imlli Pulp

**Capacities** 500 KG. PER/HR. TO 2.5 TON PER/HR.

1. S.S 304 (8% Nickel) steam jacketed hemispherical kettle.
2. All fitting like ARV, SRV, product outlet valve, strainer, steam trap etc. are the parts of the kettle.
3. High quality ceramic insulations with s.s 304 cover.
4. Machine is fitted with geared motor and stirrer with PTFE lined scra.
5. Mango/ Tomato/ Licchi & Imlli Pulper.

## FRUIT PULPER



### Capacities

500 KG. PER/HR. TO 2.5 TON PER/HR. We are one of leading FRUIT France.

### Mango Pulper Cum Finisher

Designed for extracting the pulp of most fruits & vegetables such as mangoes, guavas, peaches, tomatoes, bananas, etc. The Pulper cum finisher is used for extraction of pulp by separating skin and fiber from fruits. The unit consists of two brushes & two beaters, which give a combined beating, & brushing action. The unit can also be supplied with four beaters or four brushes, depending upon the fruits to be handled. The gap between the sieve & the brushes & beaters can be adjusted to suit different types, sizes & qualities of products to be pulped. The sieve is available in perforations of different sizes. The workings of the machine depend upon type, size and quality of the product to be pulped.

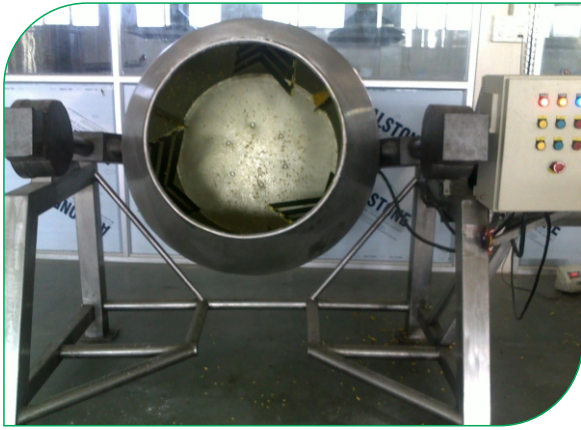
## GAS FIRE MAWA &KAJU MACHINE



Mava (Khova) making, Barphi, Basundi, Maisur Pak, all type of sweet, ice cream purpose, Tomato sous, pharmacy.

No.	Technical Details Approx	10 LTR.	20 LTR.	40 LTR.
1	W x L x H	40" x 20" x 32"	46" x 25" x 32"	60" x 30" x 36"
2	Stainless Steel Vessel M.s. Botam Capacity	55 Ltr.	110 Ltr.	220 Ltr.
3	Motor Capacity-vessel-blower	1H.P	1 H.P	2 H.P.
4	Weight Diesel Burner Machine Weight Gas Burner Machine	150 K.G. 150 K.G	225 K.G. 200 K.G	350 K.G. 310 K.G.
5	Fuel Consumption Diesel/kerosine Per Batch Gas	400 TO 500 gms	800 TO 900 gms.	1500 TO 1700 gms.
6	Power Consumption - Hour	1.5 Unit	1.6 Unit	2.8 Unit
7	Production Capacity Per Batch Milk Convert Into Mava [khova] Milk Convert Into Basundi Milk Boil	12 To 15 Minutes 5 Ltr. 15 Ltr. 25 Ltr.	15 To 20 Minutes 10 Ltr. 30 Ltr. 50 Ltr.	20 To 35 Minutes 20 Ltr. 60 Ltr. 100 Ltr.

## MASALA MIXING DRUM TYPE



### Capacities

100 Kg. Per Batch.

### Additional Applications

- All Pro. Besan Mixing.
- S.S 304 (8% Nickel) Total Machine.
- All Fitting Like Motor & Gear Box With Tilting System Electric Pannal.

## MOONG DAL WASHING MACHINE



### Capacities

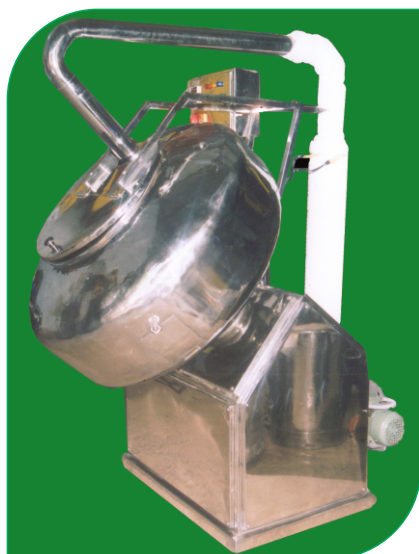
100 Kg. & 200 Kg. Per Batch.

Pro. Moong Dal, Chana Dal & Massor Dal Washing.

### Additional Applications

- S.S 304 (8% Nickel) Total Machine.
- All Fitting Like Motor & Gear Box With Tilting System.

## COATING PAN



### Capacities

1 Goni To 5 Goni.

### Additional Applications

- Kurkure, Kurmura, Chees Ball, Phoha Roasting Masala Coating.
- S.S 304 (8% Nickel) Steam Jacketed Hemispherical Kettle.
- All Fitting Like Motor & Gear Box With Electric Pannal.
- High quality ceramic insulations with S.S 304 cover.

## BESAN VIBRATOR



### Capacities

500 Kg. Per/hr. To 2.5 Ton Per/hr.

### Additional Applications

- All Pro. Besan, Maida, Dal, Rice.
- High Quality Vibrator Motor.

## POTATO CHIPS CUTTING MACHINE



### Use For

Preparing chips/salee ruffle wafer, lachha , sticks from potatoes.

No.	Technical Data	Details Approx Small Size	Details Approx. Economy size	Details Approx. Big Size
1	W x L x H	18" x 18" x 20"	25" x 17" x 30"	27" x 17" x 32"
2	Body	Stainless Steel	Stainless Steel	Stainless Steel
3	Weight	30 K.G.	40 K.G.	50 K.G.
4	Motor	1 H.P	1 H.P	50 K.G.
5	Power Consumptions per Hour	1 Unit	1 Unit	1 Unit
6	Capacity per Hour	150 to 250 K.G.	250 to 300 K.G.	300 to 450 K.G.



## FLOUR KNEDING MACHINE



No.	Technical Data	5 K.G.	10 K.G.	20 K.G.	40 K.G.
1	W x L x H	17" x 19" x 20.5"	20" x 38" x 36"	25" x 43" x 39"	27.5" x 52" x 40"
2	Body	M.S	M.S	M.S.	M.S.
3	Weight	K.G.	125 K.G.	150 K.G.	200 K.G.
4	Motor	1/2 H.P	1 H.P	1.5 H.P.	2 H.P.
5	Power Consumptions per Hour	0.5 Unit	1 Unit	1.5 Unit	2 Unit
6	Capacity per Hour	K.G. in 5 to 6 Mins	10 K.G. in 6 to 7 Mins	20 K.G in 7 to 8 Mins	40 K.G in 7 to 9 Mins
7	Vessel & Arms	Stainless	Stainless	Stainless	Stainless

## POTATO PEELING & POPAIYA PEELING



No.	Technical Details Approx	Details Approx
1	W x L x H	22" x 33"
2	Body	Stainless Steel
3	Weight	65 K.G.
4	Motor	1/2 H.P
5	Power Consumptions per Hour	1.6 Unit
6	Capacity per Batch & Items	10 K.G. in 4 to 5 Mins

## BANANA CHIPS CUTTING MACHINE



No.	Technical Details Approx	Details Approx
1	W x L x H	24" x 13"x22"
2	Body	Stainless Steel
3	Weight	40 K.G.
4	Motor	3/4 H.P
5	Power Consumptions per Hour	2 Unit
6	Capacity per Hour	125 K.G.

## HYDRO MACHINE & OIL SEPRATOR



Remove extra oil/ water & moisture from namkeen, bundi, khara, all types chips & many more, no need to foundation.

No.	Technical Details Approx	Details Approx
1	W x L x H	30" x23"x29"
2	Body	Stainless Steel
3	Weight	80 K.G.
4	Motor	1/2 H.P
5	Power Consumptions per Hour	1.5 Unit
6	Capacity Fried Items Capacity Wet Items	5 K.G. in 4 to 5 Mins 15 K.G. in 4 to 5 Mins
7	Drim (Jar)	Stainless Steel & Detachable

## MAKE OF THIN NYLONE SEV

No.	Technical Details Approx	Details Approx
1	W x L x H	48" x10"x33"
2	Body	M.S./Stainless Steel
3	Weight	40 K.G.
4	Motor	1 H.P
5	Power Consumptions per Hour	2.8 Unit
6	Capacity Per Hour	70 to 100 k.G.

## SEV-GHATHIA MACHINE



### Use For

Farsan, khara, sev, gathiya, papdi, murk, namkeen, bundi, khanami, potato chivda, chips, and any sizes of thick and thin khara.

No.	Technical Data	Details Approx.- 7" Jali	Details Approx- 9" Jali
1	W x L x H	10" x 38" x 29"	11.5" x 44" x 32"
2	Body	Stainless Steel	Stainless Steel
3	Weight	50 K.G.	70 K.G.
4	Motor	1/2 H.P	1 H.P
5	Power Consumptions per Hour	0.5 Unit	1 Unit
6	Capacity per Hour	50 to 70 K.G.	70 to 90 K.G.

## TABLET COATING PAN

Our range of tablet coating pans is extensively used for sugar and film coating of tablets, pellets and granules. The unit comprises of ellipsoidal shaped pan fabricated using stainless steel sheet and mounted on the gearbox shaft, which is driven by an electric motor. These tablet coating pan are available in standard and GMP model with SS 304 or 316 contact parts.

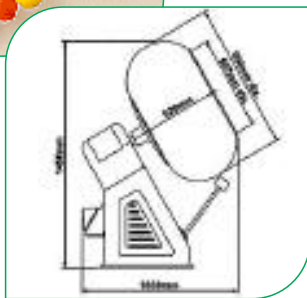
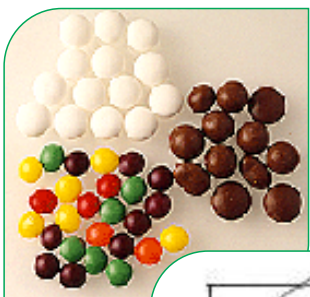
### Features

- The complete drive unit is enclosed in a sturdy cabinet.
- Hot air blower with flexible SS Pipe heaters are provided with thermostat control for fast drying.
- Heaters are interlocked with the blower motor therefore unless the blower is on, heater does not start.

### Technical Specification

	WIN-12	WIN-24	WIN-36	WIN-42	WIN-48	WIN-60	WIN-72
Loading Capacity in Kg	8	45	8	100	150	210	275
Motor H.P.	0.5	1	1	3	3	5	5
Rpm of Pan	10/30/09	10/30/09	10 to 30	10 to 25	10 to 25	10 to 12	8 & 10
Blower Motor H.P.	0.25	0.33	0.33	0.33	0.33	1	1
Blower Capacity (Max. CFM)	50/100	50/100	100/150	100/150	150/100	250/400	350/400
Heater Capacity in K.W.	0.5	1	1.5	3	3	0.5	0.5

## CHOCOLATE COATING PAN RANGE



Conventional rotary pans are extremely versatile and can be used for coating and polishing a wide range of products such as nuts, dried fruit, licorice centers, jelly beans etc, using chocolate masses or sugar solution coatings.

- These machines can be supplied in either copper or stainless steel construction, and in 'onion' or 'tulip' shapes.
- We supply machines either with a fixed angle base, or with variable angle from 0-80°. The variable angle pan has a motorized tilt unit and scale to indicate the angle.
- The pans can be supplied with a fixed speed, 3 speed, or variable drive mechanisms depending on the Client's preference. The pans can be rotated in clockwise or anti-clockwise directions.

### Technical Specification

Pan rotation speed	25/30/35rpm (3 speed) 15-40rpm (vari-speed pulley) 0-50rpm (Inverter)
Pan drive motor.	0.8kw
Tilt drive motor	0.4kw
Hot air blowers	4.5kw heaters. Temperature range from ambient up to 70°C. Air blower variable from 1 to 4.5m <sup>3</sup> /min. Filter supplied
Cold air blowers	As above with heaters off.

### Optional extras

- 2 piece cover for pan aperture Sound insulation.
- Digital display for rotation speed Dust extraction unit.
- Syrup preparation and spray units. Chocolate preparation and spray units.



**SANJIVAN INDUSTRIES PVT. LTD.<sup>TM</sup>**

SWEET & NAMKEEN MACHINERIES PLANT

SQUARE INDUSTRIAL PARK

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