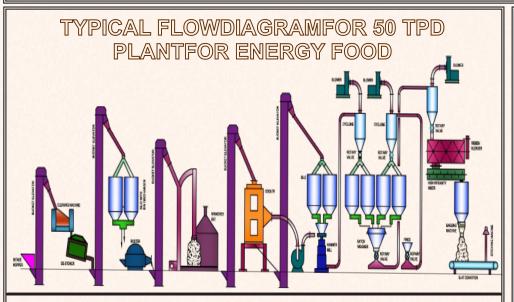
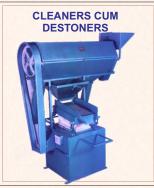


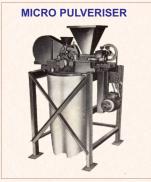
# PREMIUM ENERGY FOOD AND SUKHDI PLANTS

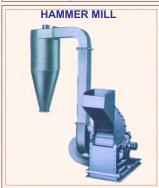


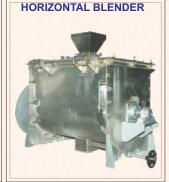
# SUKHDI PLANT MACHINERY













#### **ON TURN KEY BASIS**

- ENERGY FOOD PLANTS
  CAPACITY: 15 TPD, 25 TPD &
  50 TPD
- SUKHDIPLANTS

  CAPACITY: 125 Kg/Hr,

  250 Kg/Hr & 500 Kg/Hr

# **KEY**EQUIPMENT

- **▶ PRE CLEANERS**
- **DESTONERS**
- **▶** ROASTERS
- PULVERISERS
- **BLENDERS**
- **▶** COOLERS
- ▶ CONVEYORS
- **ELEVATORS**
- **▶ STORAGE SILOS**
- **▶ CYCLONES**
- **▶ DUST COLLECTORS**
- **▶ VIBRO SCREEN**
- **▶ ROTARY VALVES**
- PACKEGING MACHINES
- **► MECHANICAL SEALER**

### **IDEAL FOR**

- SCHOOL MID DAY MEALS
- FOOD FOR PEOPLE AFFECTED BY NATURAL CALAMITIES
- SUPPLEMENTARY FOOD FOR ADIVASI, TRIBAL & UNDER PRIVILEGES POPULATION
- FORTIFICATIONED BLENDED SUKHDI PLANTS FOR ANGANVADIS

NUTRITION FOR UNDER NOURISHED

# PREMIUM ENERGY FOOD PLANTS

# This Plant having key equipment of process:

#### 01. PRE-CLEANING & DESTONING

Before grinding various impurities contained in the grain such as weed, seeds, pebbles, lumps of oil etc. are carefully separated.

#### 02. MAGENTIC SEPARATOR

It remove metal particles.

#### 03. ROASTING (AUTOMATIC - CONTINUOUS)

Automatic Roaster to ROAST GRAINS and to get duly CLEANED GRAINS continuously.

#### 04. PULVERISERS

The grinding process is carefully matched to the grain variety to be Milled (Pulverised).

#### 05. SIEVING

Efficient grading for first class end products.

#### 06. COOLERS

It provides flour cooling duration period.

#### 07. BATCH WEIGHERS

The flour obtained from the Pulveriser is stores in intermediate Bins and is fed in Batch Weigher as per requirement before feeding to the Mixer.

#### 08. MIXING

In the flour storage and handling section of a Mill, Flours are blended in exact compliance with the formula.

#### 09. BAGGING MACHINE

The nutrition flour bagging 5/10/25 Kg. packing and prepared for delivery.

#### 10. AUXILARY EQUIMENT

Silos, Bins, Rotary Airlock Valves, Bin Dischargers and Slat Conveyors are provided in the system.

## PREMIUM SUKHDI PLANTS

#### 01. CLEANING & DESTONING

Grains are cleaned and stones are separated in machine called cleaner cum Destoner . A shoe type Magnet is Kept at the inlet of machine.

#### 02. ROASTING

A specially designed GRAIN ROASTER is used to ROAST the Grains. The roaster have OIL JACKET and oil immersed heating heat the oil. The RIBBON inside ROASTER, ROTATE the Grain. The M.O.C is S.S. of contact Parts.

#### 03. PULVERISING

Roasted Grains are pulverised either in MICRO PULVERISER or in Hammer Mill. The screen inside the pulveriser is selected as per type of Grains All contact parts are in S.S. A magnet is provided to restrict IRON parts from entering the pulveriser.

#### 04. BLENDING

Horizontal Blender having spiral Rillon, Inlet hopper to feed ground grains and Feed Nozzles etc are provided on the top cover or blender. All contact parts are in S.S.

#### **05. AUGAR FILLING & SEALING**

Augar Filler is used to weigh the Blended Sukhdi in to Pouches ofrequired weight and are sealed by mechanical sealer.

#### Manufactured By:



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