

PREMIUM URULI ROASTER

URULI ROASTER MODEL URB-10

Deluxe Type
with Improved
Gear System
and Built in
Collection
Tray



Capacity :
10 Kg./Batch
30 Kg./Hour
for
Rice Powder
(For other
product output
depends on
their nature)

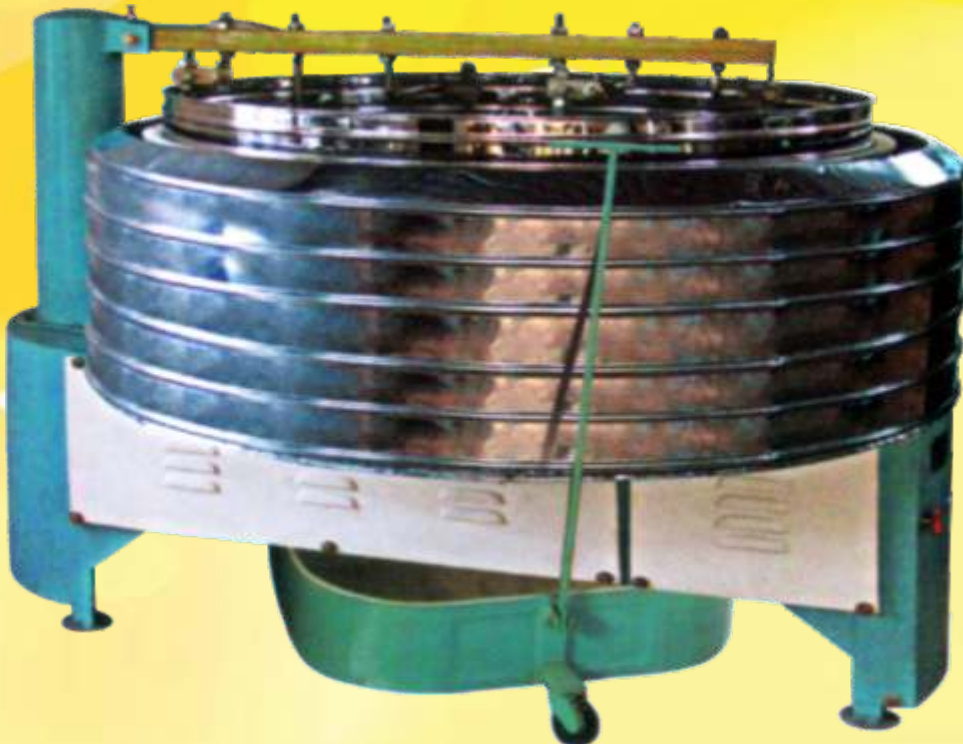
URULI ROASTER MODEL URB-25

Standard Type
(For Job Work)



Capacity :
10 Kg./Batch
30 Kg./Hour
for
Rice Powder
(For other
product output
depends on
their nature)

URULI ROASTER MODEL URB-60 with THERMAL INSULATION



This is a mechanised form of Kerala's traditional pan type roasting vessel generally known as Uruli.

This machine is recommended for roasting of Powders, grains, pulses etc.

It is available from 10 Kg to 60 Kg per batch. LPG is used as fuel.

Capacity :
60 Kg./Batch
30 Kg./Hour for
Rice Powder
(For other product
output depends
on their nature)

SS CLADDED THERMAL INSULATION



It is a glass wool filled SS cladded thermal insulation. It is fitted around the standard flame guard of the rotating vessel to minimize the radiation loss and also act as safety guard to the operator.

URULI ROASTER

FOR TRADITIONAL METHOD PREPARATION

Do at your restaurant, delicacies lack that lip-smacking aroma and tongue tickling softness ? And for that matter, does the spice powder-mix fail to attain the right flavour ? If the answer is yes, it is impreactive that you change the methods of grain powder preparation and spice powder preparation and spice powder blending existing in your restaurant or production centres. Now you can have a sigh of relief. Introducing PREMIUM URULI ROSTER. Essentially it is a dry trier and desiccator. The accurate substitute to the prevailing manual methods of the same. PREMIUM ROASTERS are the following flour models.

FUNCTIONAL ADVANTAGES

1. As the vessels and stirrers do not touch each other, wear and tear of both will be minimum.
2. The Uruli is supported by long lasting bearings.
3. The machine parts coming into contact with grain powder or spice mix are or stainless steel or alluminium, changes of staining is completely eliminated.

THIS MARVELOUS MACHINE CONSISTS OF :

1. An alluminium URULI with attached stirrer cum blender.
2. Electric Motor and collection tray common for all models.
3. Provision for manual operation in case of power failure for URB 10 & 25.
4. Trolley to carry the discharged powder for URB 60.
5. A heating system from among the following : a) LPG system consisting of burner(s), connection pipe, N. C. Valve & adapter. b) Kerosene system consisting of burner(s), connection pipe, fuel tank and a foot pump. c) Electric heater consisting of high quality tubular heaters with thermal insulations and control switch. Power for Electric Heater : URB-10 - 4kw, URB-25 - 6.5 Kw, URB-60 - 12 Kw.

OPERATING PRINCIPLE :

A small motor rotates a pan (Uruli), The stirrers placed conveniently inside the uruli blends and thoroughly ploughs the material from top to bottom. At the same time the material is dry fried evenly by the heating system.

BRIEF SPECIFICATION :

No.	MODEL	Power (Hp./Ph.)	No.of Burners Kero/LPG	Capacity of Vessels (Kg.)	Capacity of Keros. tank (Kg.)	Output for rice (Letr./Hr.)	No.of Stirrers	Fuel Kerosene (Letr./Hr.)
1	URB 10 (Standard Model)	0.25/1	1 / 1	45/10	10	30	3	1
2	URB 10 (Deluxe)	0.25/1	1 / 1	45/10	10	30	3	1
3	URB 25	0.5/1	2 / 1	95/20	20	80	4	2.5
4	URB 60	1.5/3	3 / 2	200/60	30	130	6	3.6

OPERATION :

1. Clean the machine.
2. Check the positions of the stirrers.
3. Use the foot pump to pressurise the fuel chamber.
4. Start the motor to rotate the vessel.
5. Fire the burners and allow the vessel to be heated up for 3-5 minutes.
6. Feed — material to the vessel.
7. When sufficient roasting is achieved, pull out the plunger in the middle of the vessel and direct the material to the center of the vessel.
8. Roasted material will be collected in the tray kept at the bottom, without stopping the machine and burner(s).

PREMIUM PULMAN PVT LTD

2009, Phase IV, GIDC, Industrial Estate, Vatva, Ahmedabad - 382 445. INDIA Ph.: 079-25832541, 25832541
E-mail : exports@premiumpulverisers.com / exports@premiumpulverizers.com
Visit us: www.premiumpulverisers.com / www.premiumpulverizers.com



PROFESSIONALS IN SIZE REDUCTION TECHNOLOGY