

# PROVEG ENGINEERING AND FOOD PROCESSING PVT. LTD.

<https://provegengineering.in>



**“We believe in judging our success by our ability to meet the expectations of our customers and Principal's and work with the aim of providing global technology with local support.”**

## **About us**

We are a professional business entity engaged in designing, engineering, manufacturing, supplying, erecting and commissioning of an array of vegetable and fruit processing pretreatment line, hot air dryers, vacuum freeze dryers, IQF, extruded food machineries, baked food machines, candy, chocolate machines, industrial mixers, nut and grain shelling, hulling , grading, sorting and cutting machines, packaging solution. Our expertise resides in turnkey plants which we can assemble at client's site with ease.

From humble beginnings in year 2006 as Techno Engineers & consultants, now at PROVEG we have emerged as a strong partner to our customers serving them with need based solutions at affordable prices while never compromising on the quality of our equipment

Headquartered in Pune, we have a local presence in Chennai. In addition, we have a well-equipped manufacturing & testing facility on the outskirts of pune to give our customers the opportunity to test and validate their products with our solutions. Our manufacturing facility is also the authorized unit for manufacturing Shakers from Key Technologies.

## **Our strengths**

- End to end solutions for food processing
- Highly skilled after sale service support
- 15 years of experience in automation of various International & Regional snack food products.
- We provide full solution right from procurement up to delivery of equipment to your doorstep, commissioning, handovering and backing it with technical support for life long
- Fully automatic solution for our machines

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**A) Cake line**

# 1) Cake production lines

## I) Automatic cake production line series

### General

Our full automatic cake production line is research and developed on the basis of Europe's advanced equipment, and colligate with the real condition of individual workshop. The full automatic cake line is gather the electricity, fewer workers, and fewer workers touched with the product, long quality grantee period etc., it is very popular by food factories. The equipment is divided into five parts: the batter mixing, baking oven, filling, cooling and sterilization, packing. (Additional, the equipment can be combined into a semi-automatic, large-volume production line), you can choose different type of tunnel oven (such as electricity, diesel, gas, thermal oil).

### Technical Parameter

Production capacity	Total installed power	Gas consumption
400-500kg/h	75kw	40kg/h



## **II) Cake Production Line**

### **General**

This Cake Production Line is the primary choice for your production of kinds of filled custard cake, Euro-style cake and other kind of cake in various size and shape. The weight of the cake can be adjusted at the range of 10g-1000g as per customer's requirement. This plant is known for rationalized structure, easy operation, smooth operation and high efficiency. Using advanced technology, adopting computerize programs control, the plant is widely welcomed by food manufacturers.

### **Technical Parameter**

Model	PVG-100	PVG-200	PVG-300	PVG-400
Capacity(kg/h)	100	200	300	400
Oven Length(m)	16	24	28	32
Gas Consumption (kg/h)	20	35	40	55
Electric Power (kw)	85	140	180	240



### **III) Layer Cake& Swiss Roll Production Line**

#### **General**

The whole set equipment consist of liquid material-mixing machine, liquid material- storing bucket, liquid material-feeding machine, steel band gas tunnel oven, return conveying mesh belt, strip cutting equipment, cream/jam/chocolate filling equipment, cake bars turn over equipment, press equipment., horizontal cut-off equipment, cooling and conveying system etc. This equipment can make cake without moulds. Just change the block-circle between the knife and adjust the speed of horizontal knife, you can make the various size of cake Swiss roll. The machine working process is

1. Depositing the liquid material directly on the steel band tunnel oven for baking.
2. After being baked inside the oven, the liquid material become a cake-belt, at the terminal of the conveying belt, it will be shoveled down, the convey back on the under belt. At this time, the cake belt is already turned over.
3. After the cake belt is conveyed back to the place of cream/jam/chocolate filling equipment. It will be lifted by the slope type convey belt to the working platform where the cake belt will be vertically cut into cake bars. Then spraying with cream/jam/chocolate. After that, turn over the cake belt one interval one and press on the beside belt. Then press a little bit.
4. After being horizontally and vertically cut, the popular new snack “Swiss roll” came out.

#### **Technical Parameter:**

<b>Capacity</b>	5-6tons/day
<b>Power</b>	30KW
<b>Gas Consumption</b>	20-25kg/hr
<b>Total length</b>	68M







## **IV) Computer controlled automatic moon cake filling machine forming machine / tray arranging machine**

### **General**

It is a Computer controlled automatic filling machine, with light aircraft, multi-purpose, can make all kind of ball, rod and continuous rod, triangle and so on a variety of geometric shapes. Product weight, skin filling thickness ratio and the production speed can be adjusted within the prescribed scope of arbitrary. To go double filling all kind of filling food Such as: cakes, crystal fruit, jujube paste cake, pineapple cakes, sweet buns, egg yolk cake, dumplings, meat, etc. moon cakes molding machine adopts man-machine interface, according to the graphics on the screen, easy operation can remember hundred of products features. Original mechanical and durable, easy to operate, the main electrical control adopts the first –class brand in the world, and guarantee the normal operation for a long time. The automatic molding machine, the machine go moon cake forming in the food industry, the moon cake the fetus is born after moon cakes, the machine adopts Omron control original, accurate and reliable, easy to adjust.

Native unique cake bad rub garden regulating mechanism, adjustment is convenient and accurate, and make the equipment more concise and easy appearance is an ideal equipment to make moon cake foods,

PVG-PYB-C type automatic tray machine is the latter process after forming. The machine is mainly used in assembly line work of arranging single product. It is applied to arrangement of moon cake, pumpkin cake, bun (meat bun and dousha bun, etc.) this machine uses the stepper motor as the power, light and electric diction, PLC control. Concise and rational structure, high degree of automation SIKE optoelectronics components adopt Germany, Taiwan magnetic drive and servo motor, Italy SAMPLA convector belt and other international well-known brand, to ensure stable and reliable product.

### Technical Parameter

Type	Production Capacity	Power supply	Weight	Finished products range	Dough and material proportion	Compressed air	Overall dimension (mm)
PVG-PYB-A	50-80	440v/220v 50hz 1.9KW	800kg	20-300g	2:8-8:2		1200x850x1600
PVG-PYB-B	3600/hr (Production capacity biscuit green body can be formed among 30g to 250g)	440v/220v 50Hz	300kg	---	---	0.7Mpa	2150x580x1220
PVG-PYB-C	1200-3600/hr	440v 50Hz 2Kw	200kg	---	---		1650x1500x1300



## 2) Auxiliary machines

### I) Cake Aerating Mixer

#### General

The machine adopts the most advanced cooling, air pressure and high-speed automatic beating technology from abroad, can beat cake paste in different weight, solves the deficiencies of inconsistent weight, coarse product, unstable quality, short warranty period, bad taste, etc. in the method of beating jar by jar in production by the egg beating machines, so that the product tissue is fine and more stable, and has good color, good taste and long guaranty period. The continuous paste beating system is become more and more popular abroad. Such a continuous paste and cream beating system can make sure of the same weight from the first to the ten millionth piece of paste, saves both labor force and time for you, and assures good quality and excellent management.

#### Technical Parameters

<b>Capacity</b>	100-400Kg/h
<b>External Dimension</b>	3500*2200*2200mm
<b>Power</b>	10Kw
<b>Refrigerator Power</b>	5hp
<b>Pressure</b>	0.8MPA
<b>Weight</b>	1000Kgs



## **II) Double-ROW automatic cake forming machine (with oil spraying device)**

### **General**

The machine adopts computer programming, compact structure, concrete function dimple operation adopt the cylinder as the power, and with the photo & eclectic tracking, automatic quantities extruder, high capacity, high precision. This machine the most advanced equipment for making custard cake, cup cake, etc.

### **Technical Parameter**

Type	Extruding Time	Production capacity	Voltage	Air pressure	Overall dimension (mm)	Extruding weight
PVG-DGX-600	2-4s/time	400-700kg/h	220/440v	8-10kgf/m2	2800x1000x1300	15-80g/each



### **III) Single -Row automatic cake forming machine (with oil spraying device)**

#### **General**

The machine adopts computer programming, compact structure, concentrate function, simple operation; adopt the cylinder as the power, and with the photo and electric tracking, automatic quantities extruder, high capacity, high precision. This machine is the most advanced equipment for making custard cake, cupcake etc.

#### **Technical Parameter**

Type	Extruding time	Production capacity	Voltage	Air pressure	Overall dimension	Extruding weight
PVG-DGX-600	2-4s/time	200-350kg/h	220/440v	8-10kgf/m2	2000x1000x1300mm	15-80g/each



## **IV) Walnut Sweet Cake Machine**

### **General**

PVG 400-1000 Walnut Sweet Cake machine has been designed on the market needs and walnut sweet cake process technology. This machine can be worked with Mesh Belt type Tunnel oven, handle push Type tunnel oven and Hot air rotary oven. This machine consists of moulds molding system and trays chain conveying system. Both systems are driven by speed regulate motors; production speed also can be regulated. Molding System comes with feeding roller, moulds roller and rubber roller.

### **Machine Working Process:**

- 1) Add the mixed dough into the hopper.
- 2) Extrude & press into walnut sweet cake shapes though feeding roller and moulds roller.
- 3) Transport the product into the trays though canvas conveyor.

Trays chain conveyor is driven by speed regulate motors. The products distance on the trays also can be regulated according to the production requirement. In addition, the machine has also fixed with several adjusting parts structures, canvas tension adjusting structure, dough separating adjusting structure, canvas scrapping cleaning structure and dough feeding distance adjusting structure. With reasonable design, reliable safety use, this machine becomes the first choice machinery for the walnut sweet cake production.

### **Technical Parameter**

Specification	PVG-TSJ-400	PVG-TSJ-600	PVG-TSJ-1000
Production Capacity	250kg/h	500 kg/h	900kg/h
Roll print roller diameter (mm)	2800 x 850 x 1200	2800 x 1050 x 1200	2800 x 1450 x 1200
Power	1.5kw	3kw	5.5
Weight	500kg	750kg	1000kg





## **B) Candy Machine**

# **1) Central Filled Soft Candy Toffee Production Line**

## **General**

PVG-300 central-filling soft-milk candy producing line is used to manufacture soft-milk candy, central-filling soft milk candy, toffee candy. It was introduced and developed according to the demands of the customer that are tasty, functional, colorful, nutritional, etc, This soft-milk production line can reach the advanced technology in appearance and performance all over the world.

## **Technical Parameter**

Items	PVG300	
Production Capacity	Output Rated Output Speed	300kgs/h 1000pcs/min
Max. Weight of the Candy	Shell: 7g(max) central filling: 2g(max)	
Steam Requirement	Steam Pressure 0.5-0.7MPaConsumption 250-400kgs/h	
Conditions Needed for Cooling System	Room Temperature 20-25°CHumidity 55%	
Total Electric Power	24Kw/380V	
Length of the Whole Plant	16m	
Gross Weight(approx.)	Appro×8000kgs	



## 2) Deposited Lollipop Production Line

### General

The lollipop depositing line is an advanced equipment to produce lollipop. The operation is controlled by a PLC/program for the vacuum cooking, feeding, and depositing. It can be in-line injection, dosing and pre-mixing for the proportional addition of liquid colors, flavors, and acids. The line is composed of cookers, storage tank, micro-film cooker, depositing, moulds and industrial cooling tunnel. It can produce two color striped, two color layers, one color and central-filled lollipop. The line is a full-automatic plant equipped with an automatic stick insertion system.

Moreover, just change the moulds; it is available to produce both hard candy and lollipop on the same depositing line.

### Technical Parameter:

MODLE	PVG-150	PVG-300	PVG-450	PVG-600
Capacity(kg/hr)	150	300	450	600
Max candy weight	26g	26g	26g	26g
Lollipop Diameter	Flat:18-28mm Ball: Max 25mm			
Depositing speed	55-65n/min	55-65n/min	55-65n/min	55-65n/min
Stick Specification	60-100mm	60-100mm	60-100mm	60-100mm
Compressed air requirement	0.2m <sup>3</sup> /min, 0.4-0.6Mpa	0.2m <sup>3</sup> /min, 0.4-0.6Mpa	0.2m <sup>3</sup> /min, 0.4-0.6Mpa	0.2m <sup>3</sup> /min ,0.4-0.6Mpa
Working condition	Temp:20-25°C Humidity:55%	Temp:20-25°C Humidity:55%	Temp:20-25°C Humidity:55%	Temp:20-25°C Humidity:55%
Total Power	18kw/440V	27kw/440V	34kw/440V	38kw/440V
Total Length	17m	19m	19m	22m
Total Weight	3500kg	4000kg	4500kg	5000kg





### **3) Hard Candy Depositing Line**

#### **General**

PVG150/300/450/600 hard candy depositing line is a compact unit which can continuously produce various kinds of hard candies under a strict sanitary condition. It is also ideal equipment which can produce out good quality products with the saving of both the manpower and the space occupied.

The strong point of the line is as following:

1. PLC /computer process control available;
2. An LED touch panel for easy operating;
3. The production capacity from 150 kgs/h to 450kgs/h;
4. Optional (mass) flowing controlled by Frequency inverters ;
5. In-line injection, dosing and pre-mixing techniques for the proportional addition of liquid(milk); Dosing pumps for the automatic injection of colors, flavors and acids;
6. One set of extra chocolate paste injection system for making chocolate-central candies; "two/three-color striped depositing", "two /three-color double layers depositing", "central filling", "clear" hard candies and etc. can be made.
7. Moulds can be made according to the candies samples provided by the customer."

#### **Technical parameters :**

MODLE	PVG-150	PVG-300	PVG-450	PVG-600
Capacity(kg/hr)	150	300	450	600
Max candy weight	6g	6g	6g	6g
Depositing speed	55-65n/min	55	65n/min	55
Compressed air requirement	0.2m <sup>3</sup> /min, 0.4-0.6Mpa	0.2m <sup>3</sup> /min, 0.4-0.6Mpa	0.2m <sup>3</sup> /min, 0.4-0.6Mpa	0.2m <sup>3</sup> /min ,0.4-0.6Mpa
Working condition	Temp:20-25°C Humidity:55%	Temp:20-25°C Humidity:55%	Temp:20-25°C Humidity:55%	-Temp:20-25°C Humidity:55%
Total Power	18kw/440V	27kw/440V	34kw/440V	38kw/440V
Total Length	15m	17m	17m	20m
Total Weight	3500kg	4000kg	4500kg	5000kg



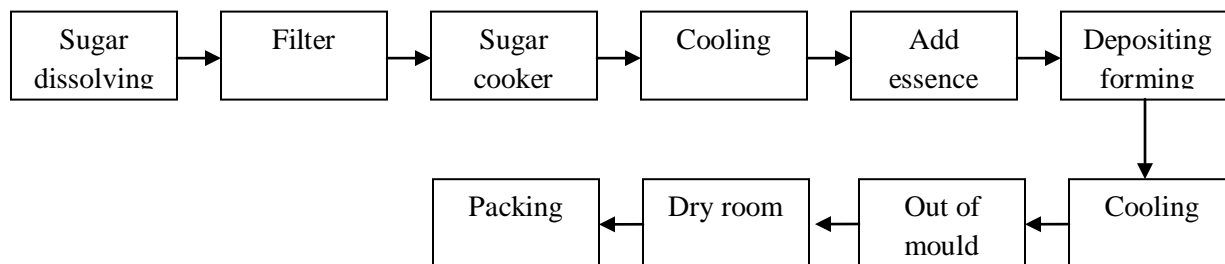
## **4) Jelly Candy Production Line**

### **General**

This line can produce inflatable gelatin soft candy(cotton candy)toffee candy automatically, The whole line consists of sugar-melting cooker, convey pump, storage forming machine. Air-conditioning, rolling sugar machine and so on.

- The production capacity from 150kgs/h to 300kgs/h ;
- Sanitary construction ;
- Available for producing "one color", "two color" Jelly candies (QQ candies) ;
- In -line injection dosing and pre-mixing techniques for the proportional addition of liquid of colors, flavors and acids ;
- Available for making different kinds of shapes of candies based on changing of different moulds ;
- Deposited hard candies can be produced on the same line by conveniently changing the moulds.

### **Process flow chart**



### **Technical Parameters**

Model	PVG 150	PVG 300	PVG 450	PVG 600
Capacity	150kg.hr	300kg/hr	450kg/h	600kg/h
Candy weight	2-8g	2-8g	2-8g	2-8g
Depositing speed	20-25n/min	20-25n/min	55-65n/min	55-65n/min
Working condition	Temp 20-25°C Humidity55%	Temp 20-25°C Humidity55%	Temp 20-25°C Humidity55%	Temp 20-25°C Humidity55%
Total power	18kw/440V	27kw/440V	48 kw/440V	75 kw/440V
Total length	17m	17m	18m	18m
Total weight	3000kg	3500kg	4000kg	4500kg



## 5) Toffee Candy Production Line

### General

Toffee candy production line was introduced and developed according to the demands of the customer. This line is mainly composed of sugar dissolving tank, storage tank., specially toffee candy cooking, automatic depositing machine and cooling tunnel etc. The strongpoint of the line is as following:

1. PLC /computer process control available;
2. An LED touch panel for easy operating;
3. The production capacity from 150 kgs/h to 450kgs/h;
4. Optional (mass) flowing controlled by Frequency inverters;
5. In-line injection, dosing and pre-mixing techniques for the proportional addition of liquid (milk); Dosing pumps for the automatic injection of colors, flavors and acids;
6. Moulds can be made according to the candies samples provided by the customer.

### Technical Parameters

Model	PVG-150	PVG-300	PVG-450	PVG-600
Capacity	150kg/h	300kg/h	450kg/h	600kg/h
Max Candy Weight	6g	6g	6g	6g
Depositing Speed	55-65n/min	55-65n/min	55-65n/min	55-65n/min
Steam Requirement	250kg/h, 0.5-0.8MPa	300kg/h, 0.5-0.8MPa	400kg/h, 0.5-0.8MPa	500kg/h, 0.5-0.8MPa
Compressed Air Requirement	0.2m3/min, 0.4-0.6MPa	0.2 m3/min, 0.4-0.6MPa	0.25 m3/min, 0.4-0.6MPa	0.25 m3/min, 0.4-0.6MPa
Working Condition	(Temp)20-25°C (Humidity) 55%	(Temp)20-25°C (Humidity) 55%	(Temp)20-25°C (Humidity) 55%	(Temp)20-25°C (Humidity) 55%
Electric Power Needed	32Kw/440V	39 Kw/440V	48 Kw/440V	75 Kw/440V
Total Length	17m	17m	18m	18m
Gross Weight	3500kg	4000kg	4500kg	5000kg





## **C) Chocolate Machine**

# **1) Automatic Snickers Sugar Bars Forming Line**

## **General**

PVG-600 Compound sugar line automatic shaping machine is all kinds' sugar line produce equipment. It has all automatic continue technology. Coordinate with the chocolate spray machine, it can produce all kinds chocolate compound products.



## **D) Cookie machine**

# 1) Double- color cookie Biscuit machine

## General

Double-color and two filling depositor is the most advanced pastry depositor it can produce one kind of delicious and interesting food. This depositor can make two colors pastry it can also make two fillings. The machine structure solves the problem of the monotony of the traditional food. This depositor can make different type of pastry whose procedure is from extruding to squeeze different types of pastry. This depositor can produce several of delicious pastry with a lot of fun.

## Technical Parameter

Daily out	5-7t
Gas consumed per hour	13-18kg
Total power	30Kw



## 2) Mechanical cookie machine

### General

Mechanical cookie machine is extruding the dough out to be cookies shapes. It can make various kinds of unique cookie shapes. with the features of advances technique, compact structure, multifunction, easy operation, etc. and it is the most popular and most ideal food machinery on the market.

This machine has many kinds of moulds, can produce dozens of cookie shapes, such as flower shape cookies, sesame cookies, sunflower seeds cookies, etc. clients can adjusted the machine according to their needs. The formed cookies, with different shapes, clear pattern, beautiful surface. The formed cookies can be baked in the rotary oven or in the tunnel oven.

### Technical Parameter

Type	Production capacity	Power	Overall dimension	weight
PVG-QQJ-400	80-120kg/h	0.75kw	1350x900x1250mm	700kg
PVG-QQJ-600	120-160kg/h	0.75kw	1350x1100x1250mm	900kg



### 3) PLC Cookie Machine

#### General

The PLC cookies machine is the new kind of cookie shapes forming machine, which are automatically controlled. You can set the cookie forming ways (depending on wire cutting), working speed, space between cookies, etc by touch screen. We have dozens of nozzle type for choice, or we can customize the special nozzles as per requirements. This machine used SERVO motor, for baking, you can use rotary oven, deck oven or tunnel oven. It is the new equipment in the market.

#### Technical Parameter

Type	Product capacity	Power	overall dimension	weight
PVG-QQJ-400	80-150kg/h	0.75kw	1200x1000x1250mm	400kg
PVG-QQJ-600	120-190Kg/h	0.75kw	1300x1200x1250mm	600kg









Looking forward to the future, our company will take "build the international first-class enterprise, and create world famous brand " as its objective, forge ahead and continuously innovate, and provide perfect solution for global food processing

## **PROVEG ENGINEERING AND FOOD PACKAGING PVT. LTD.**

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**Head Office & Works:** S. NO. 285/286, Flat No. 11  
Building no. B-3, Sant Tukaram Raj Park, Keshav Nagar  
Chinchwad, Pune - 411033

**Branch Office & Works:** No. 10, Balaji Nagar, Ambattur,  
Chennai-600053

**E-mail:**  
Enquiry : [info@provegengineering.in](mailto:info@provegengineering.in)  
Sales : [sales@provegengineering.in](mailto:sales@provegengineering.in)  
Marketing : [response@provegengineering.in](mailto:response@provegengineering.in)  
Head Office: [provegengineering@gmail.com](mailto:provegengineering@gmail.com)

**Contact no.** +91-7820853388

**Web** <https://provegengineering.in>