

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

Table of Contents

| | |
|---|-----------|
| A) Biscuit process line..... | 4 |
| 1) Filled Biscuit Production Line | 5 |
| 2) Full Automation cookie Biscuit production line | 6 |
| 3) Small Bun Production Line..... | 7 |
| 4) Soft Biscuit French bread Hamburg production line..... | 8 |
| B) Auxiliary machines | 11 |
| 1) Biscuit stacking machine | 12 |
| 2) Multifunction Pastry Cookie Extruder | 13 |
| 3) PVG-BGX Biscuit (2+1) Sandwich Machine + Automation Connection Packing Machine | 15 |
| 4) Mixer | 16 |
| I) Inflation mixer..... | 16 |
| II) Spiral mixer | 16 |

A) Biscuit process line

1) Filled Biscuit Production Line

General

The device can be used for chocolate, egg yolk, bread, cake, pie, note core puffs and other kinds of core food Core injection rate adjustable from 5 grams to 20 grams, core injection head can be made according to customer's actual needs. For different food with different core head, will achieve better core injection effect.



2) Full Automation cookie Biscuit production line

General

The full automation cookie line is formed the cookie by extruding the dough. This machine used the imported steel belt, with kinds of moulds, can produce hundreds of products which are beautiful and has unique shapes. It is most ideal food machinery. We can choose different types of tunnel oven (such as electricity, diesel, gas, thermal oil).

Technical Parameter

| Dimensions | Fuel | Voltage | Power | Baking time | Furnace size | Transmission power |
|-------------|------------|---------|-------|-------------|--------------|--------------------|
| 20x1.0x2.6m | Power type | 440v | 160kw | 8-60 | 18x0.6m | 2KW |
| 24x1.2x1.6m | Power type | 440V | 240Kw | 8-60 | 22x0.8m | 2KW |



3) Small Bun Production Line

General

Fully-automatic production line for small steamed bun is high-tech equipment used the essence of the advanced foreign technology. This production line consists of material batter, mixing, sheeting into pieces, rounded, vibration screening, winding, arrangement, baking, cooling conveying, etc. The whole line has a high degree of automation, stable operation unit performance, it has excellent appearance and the international advanced technology, can replace imported equipment.

Technical parameters

| | |
|--|--|
| Small steamed bread production capacity | 4 tons/day or so |
| Egg yolk cakes production capacity | 2.5 tons/day or so |
| Installed power | 220 kw/(the small steamed bun heating 160 kw, production egg yolk pie heated 200 kw) |
| The compressed air pressure | 0.6 mpa |
| The oven length | 15 m |
| Steel band width | 800 mm |



4) Soft Biscuit French bread Hamburg production line

General

Machine used for making various kind of soft biscuits, laopo biscuit, green bean biscuit, French bread, Hamburg, cake etc.

Functional specification

1. Dough Sheet can be adjusted through the first roller pressed the needed dough sheet out by big roller, and then rolled by the wandering rolling to make the dough sheet thinner and glossy. The last Toller called forming roller, it can adjust the dough sheet to needed specification.
2. The reel device can wrap the dough to strip shape.
3. Build-in photo & electric control system can automatically adjust the rollers speed high degree of automation.
4. There are three main standard roller widths, can choose according to the products specification (it's also can be customized as per customers requirements).

It can produce different products out by connecting with other kind of machines.

Product Features

1. The ratio between pulley and dough sheet is 6:1 (depending on the dough characteristics).
2. Automatic powder sprinkling system, combined with the operation of all kind of the dough.
3. The pulleys material uses the imported food grade special raw materials.
4. Aluminum casting uses the imported food- grade special raw materials.
5. Flexible production line (That means connected with other kind of machines, it can produce different products out)
6. It doesn't damages the dough tissue, not warming, keep the traditional manual flavor.

Technical Parameter

| | |
|----------------------------|----------------|
| Model | KH-MBX-280 |
| Production capacity | 1000-12000 |
| Power | 7.44 |
| Dimension | 4570x1210x1690 |
| weight | 847 |



KH-MBX 280 Separate cutting machine

Technical Parameter

| Model | KH-80 | KH-90 |
|------------------|----------------|---------------|
| Power | 6.32 | 2.83 |
| Dimension | 4770x1090x1450 | 3220x620x1180 |
| Weight | 985 | 335 |



Functional specifications

1. Automatic cut the dough sheet to required width and thickness. Make the products weight and shapes more stable.
2. Electric eye controlled the induction system; make sure the dough sheet not drooped down.
3. We can adjust the cutting knives location to adjust the dough sheets width, and then to get the needed weight of product.
4. We can add the cutting knife to cut the dough sheet to many pieces.

Product Features

1. The dough can be rolled continuously by manual or automatic. The rolled frequency can be set.
2. After dough rolling, dough roller can adjust the dough sheets thickness(0.8-2.5cm)
3. Automatic powder sprinkling system, we can set or switch it on and off according to the powder sprinkling volume.
4. Set with the safety gourd rail, emergency safety switch, operation is safe.
5. S folding type continuous rolling, it increased the uniformity and glossiness of the dough.



Dough sheet



Double motion and double speed mixer

B) Auxiliary machines

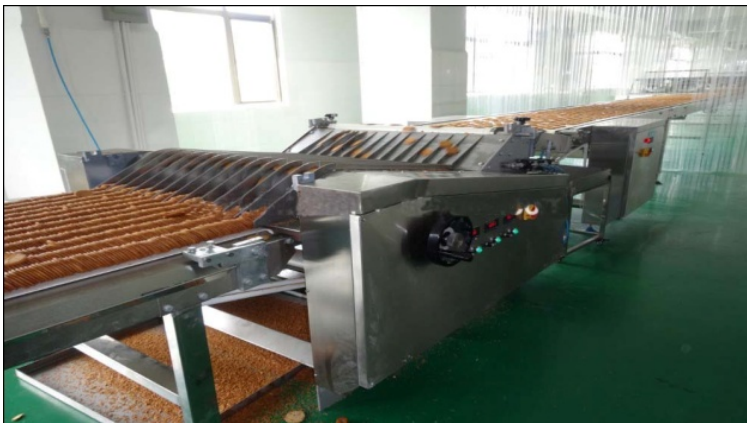
1) Biscuit stacking machine

General

Biscuit Stacker is used for stacking the biscuits conveying from the Cooling Conveyor to enable the biscuits to come into rows and stack up for easy packing.

Technical Parameter

| Model | PVG-ZLJ-1200 | PVG-ZLJ-1000 | PVG-ZLJ-600 |
|-------------------|----------------------|------------------|------------------|
| Capacity | 2000kg/hr | 1500kg/hr | 800kg/hr |
| Speed | 10-30m/minute | | |
| Width | 1350mm | 1150mm | 750mm |
| Operating voltage | 220V 50Hz | | |
| Total power | 2kw | | |
| Size | 3400 x 1600 x 1050mm | 3400x1450x1050mm | 3400x1000x1050mm |
| Weight | 1200kg | 1000kg | 800kg |



2) Multifunction Pastry Cookie Extruder

General

Cookies production line is a kind of shape machine which can produce many kinds of unique design snacks and cookies dry base by squeezing out and taking shape the dough and has characteristics of modern techniques, compact structure, multi-function, simple operation etc. it is one of the most ideal new-type food machinery deeply welcomed by the masses of users and investors of market at present as well. With many kinds of moulds, this machine can produce dozens of kinds of design cookies. The users can regulate the choices by themselves according to the need.

Technical Parameters

| MODEL | PVG-400mm | PVG-600mm | PVG-800mm | PVG-1000mm |
|-------------------|--|------------------|------------------|------------------|
| Function | Indirect extrusion machine, wire cutting | | | |
| Capacity | 100-185kg/h | 200-485 kg/h | 400-485 kg/h | 500-585 kg/h |
| Max. sketch angle | 400 | | | |
| Power | 0.75kw | 2.2kw | 3.5kw | 7.5kw |
| Size | 1460x960x1240mm | 1560x1160x1240mm | 1660x1360x1240mm | 1760x1560x1240mm |
| Net weight | 560kg | 750kg | 950kg | 1200kg |



3) PVG-BGX Biscuit (2+1) Sandwich Machine + Automation Connection Packing Machine

Technical Parameter

| Function | 2+1 Single color sandwich | | |
|---------------|---------------------------|--------|--------|
| Packing type | 1x 1 | 1x2 | 1x3 |
| Packing speed | 32-200 | 33-200 | 33-180 |
| Packing type | 2x1 | 2x2 | 2X3 |
| Packing speed | 32-200 | 33-130 | 33-70 |



4) Mixer

I) Inflation mixer

General

PVG-DFJ-800 inflation mixer is a new mixer adopted the advanced technology from internal and abroad. The machine promote a new epoch in the food industry. This new inflation mixer has a lot of advantage. Such as save manual labor, easy operation, health and high capacity.

Technical Parameter

| | |
|--|------------------|
| Dimension | 2200x1200x1500mm |
| Weight | 560kg |
| Power | 12kw |
| Volume | 800L |
| Circulate pressure for cold water | 4ig |
| Chiller type | 13000 |



II) Spiral mixer

General

The dough making machine is a machine that mixes flour and water or other ingredients into dough. It can be used singly or work with other equipment. It is widely applied for making dough for various cakes, biscuits, bread and steamed bread in hotels, restaurant, canteens, etc. it can also be used for mixing other materials.

Technical Parameters

| Model | Spiral making quantity (kg) | Spiral making time 9(min) | Voltage (V) | Spiral making motor power (kw) | Tipping bucket motor power (kw) | Mixer power (kw) | Overall dimensions L x W x h (mm) | Weight (kg) |
|-------------|-----------------------------|---------------------------|-------------|--------------------------------|---------------------------------|------------------|-----------------------------------|-------------|
| PVG-HMJ-15 | 15 | 5-15 | 440 | 1.1 | - | 19 | 785x425x820 | 102 |
| PVG-HMJ-15D | 15 | 5-15 | 220 | 1.1 | - | 25 | 785x425x820 | 102 |
| PVG-HMJ-25 | 25 | 5-15 | 440 | 1.5 | - | 25 | 880x460x886 | 138 |
| PVG-HMJ-25D | 25 | 5-15 | 220 | 1.8 | - | 25 | 880x460x886 | 138 |
| PVG-HMJ-50 | 50 | 5-15 | 440 | 3 | 0.55 | 26 | 1110x630x1070 | 290 |
| PVG-HMJ-75 | 75 | 5-15 | 440 | 4 | 0.75 | 27 | 1188x710x1220 | 414 |
| PVG-HMJ-100 | 100 | 5-15 | 440 | 5.5 | 0.75 | 27 | 1250x740x1300 | 485 |
| PVG-HMJ-125 | 125 | 5-15 | 440 | 7.5 | 1.1 | 20 | 1540x800x1375 | 938 |
| PVG-HMJ-150 | 150 | 5-15 | 440 | 7.5 | 1.1 | 20 | 1632x800x1375 | 1056 |
| PVG-HMJ-200 | 200 | 5-15 | 440 | 11 | 2.2 | 20 | 1690x980x1700 | 1620 |
| PVG-HMJ-250 | 250 | 5-15 | 440 | 11 | 2.2 | 20 | 1704x1040x1750 | 1640 |







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

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