



Super Engineering Works

ISO 9001:2015



**A complete solution
for Food Processing &
Pasta Manufacturing Machine**



Manufacturer : Food Processing Machine & Pasta Manufacturing Machine

Company Profile

Established in the year 2003, at Noida (Uttar Pradesh, India), we “Super Engineering Works” are reputed manufacturer and supplier of a comprehensive assortment of food processing machinery. The offered machines are widely acknowledged among our prestigious clients due to their excellent performance, low maintenance, sturdy construction, high efficiency and longer service life.

We have developed a state-of-the-art infrastructural base divided into departments such as procuring, manufacturing, quality testing, sales & marketing, etc. All these departments are resourced with the latest machinery and advance technology in order to timely meet the large-scale orders of customers. The installed machines and tools regularly oiled and updated to attain high efficiency and quality in the manufacturing process. We have selected a responsible team of industry experts, which empowers us to stay ahead of other competitors. Our proficient team members work

in the most coherent manner with each other in order to manufacture a high performing range of machines in accordance with international quality standards.

Our aim is to give a high performance range of products to our esteemed clients. Moreover, we have selected a team of quality controllers, who work round the clock in order to make sure that the given array of products conforms to the international quality standards. With rich industry experience and knowledge, we have understood the importance of clients. With our ethical business practices and competitive pricing policy, we have gained a huge client base across the nation. We also accept payments through easy modes like cash, cheque and DD for clients' convenience and provide them optimum satisfaction.

We look forward to receive your valuable enquiry to serve you. Please check our Website for more detail.

Our Vision

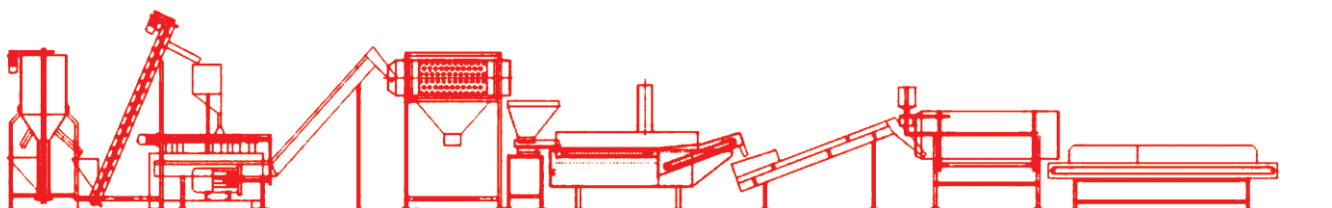
To manufacture products comparable to high standards, to be customer-focused and globally competitive through better quality latest technology.

Our Mission

- To manufacture world-class products of outstanding quality that give our customers a competitive advantage through superior products and value, so we can make every customer smile.
- To encourage people's ownership, empowerment and working under team structure.
- To attain highest level of efficiency, integrity and honesty.

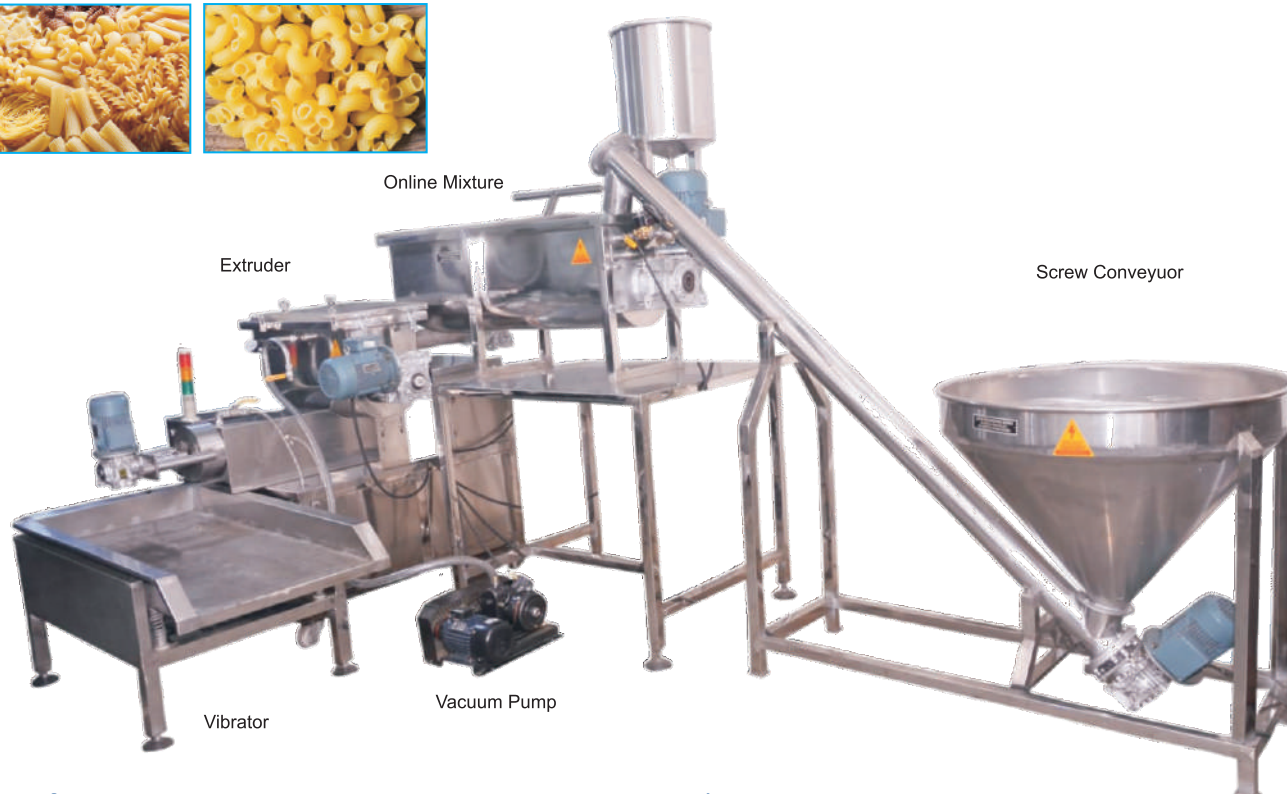
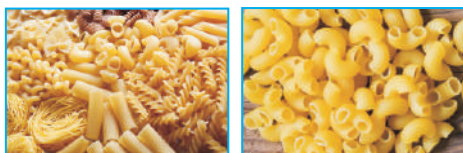
Our Values

- customer's satisfaction and delight.
- Superior quality of performance.
- Concern for the environment and the community.
- Passionate about excellence.
- Fair to all
- To provide a safe workplace and promote healthy work habits.



Pasta Extrusion Machine:

Pasta Extrusion Machine uses semolina/durum wheat and water along with other ingredients mixed together and extruded through screw and high shear model extrusion technology. After extrusion process are precisely done drying of pasta takes place. This give us high quality and finish pasta in various shapes such as Macaroni, Penne, Fuseli, Shell are popular names under this pasta processing machine



Screw Conveyuor

For transfer and holding the raw material for the preparation of dough screw feeder is provided for the transportation of the raw material for the further process of pasta making process.

Online Mixture

For mixing the raw material with water for the dough preparation and holding the dough for continuous supply of the material machine is equipped with the water holding and supply equipment for the hassle free process electronic sensors are provided for the accurate measurement of raw material and water for consistent quality

Extruder

For extrusion of the product with the help of the screw made of stainless steel food grade material various types and capacity product can be extruded from our machine raw material mixed with the water formed into dough is mixed and extruded and forms shapes of different pasta all in one process

Vibrator

For removing the excess moisture and separating the raw product so that they do not stick together and can be handled easily by the worker machine uses oscillating vibrating motor for constant vibration.

Vacuum Pump

For removing moisture and the air from the product while extrusion so that the finishing should be high quality.

SEW PEM-100	SEW PEM-200	SEW PEM-300	SEW PEM-500
100 Kgs/Hr.	200 Kgs/Hr.	300 Kgs/Hr.	500 Kgs/Hr.
S.S. 304	S.S. 304	S.S. 304	S.S. 304
Electric	Electric	Electric	Electric
1000 Sq.ft.	1500 Sq.ft.	2000 Sq.ft.	3000 Sq.ft.
3 Phase	3 Phase	3 Phase	3 Phase
35 Kva	45 Kva	60 Kva	80 Kva

Pasta Extrusion Machine:

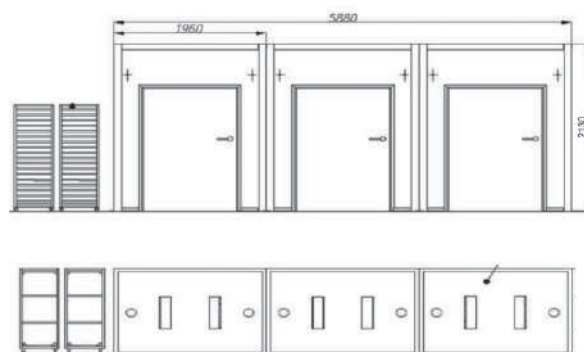
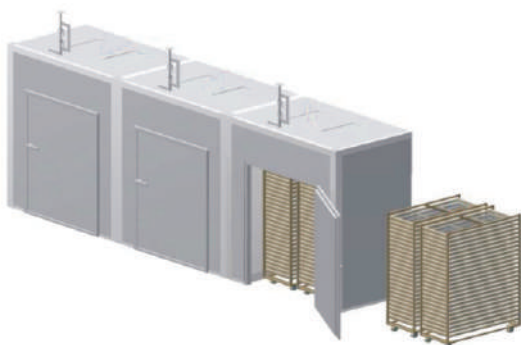
Pasta Extrusion Machine uses semolina/durum wheat and water along with other ingredients mixed together and extruded through screw and high shear model extrusion technology. After extrusion process are precisely done drying of pasta takes place. This give us high quality and finish pasta in various shapes such as Macaroni, Penne, Fuseli, Shell are popular names under this pasta processing machine

SEW PEM-100	SEW PEM-200	SEW PEM-300	SEW PEM-500
100 Kgs/Hr.	200 Kgs/Hr.	300 Kgs/Hr.	500 Kgs/Hr.
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Electric	Electric	Electric	Electric
1000 Sq.ft.	1500 Sq.ft.	2000 Sq.ft.	3000 Sq.ft.
3 Phase	3 Phase	3 Phase	3 Phase
35 Kva	45 Kva	60 Kva	80 Kva



Dryer

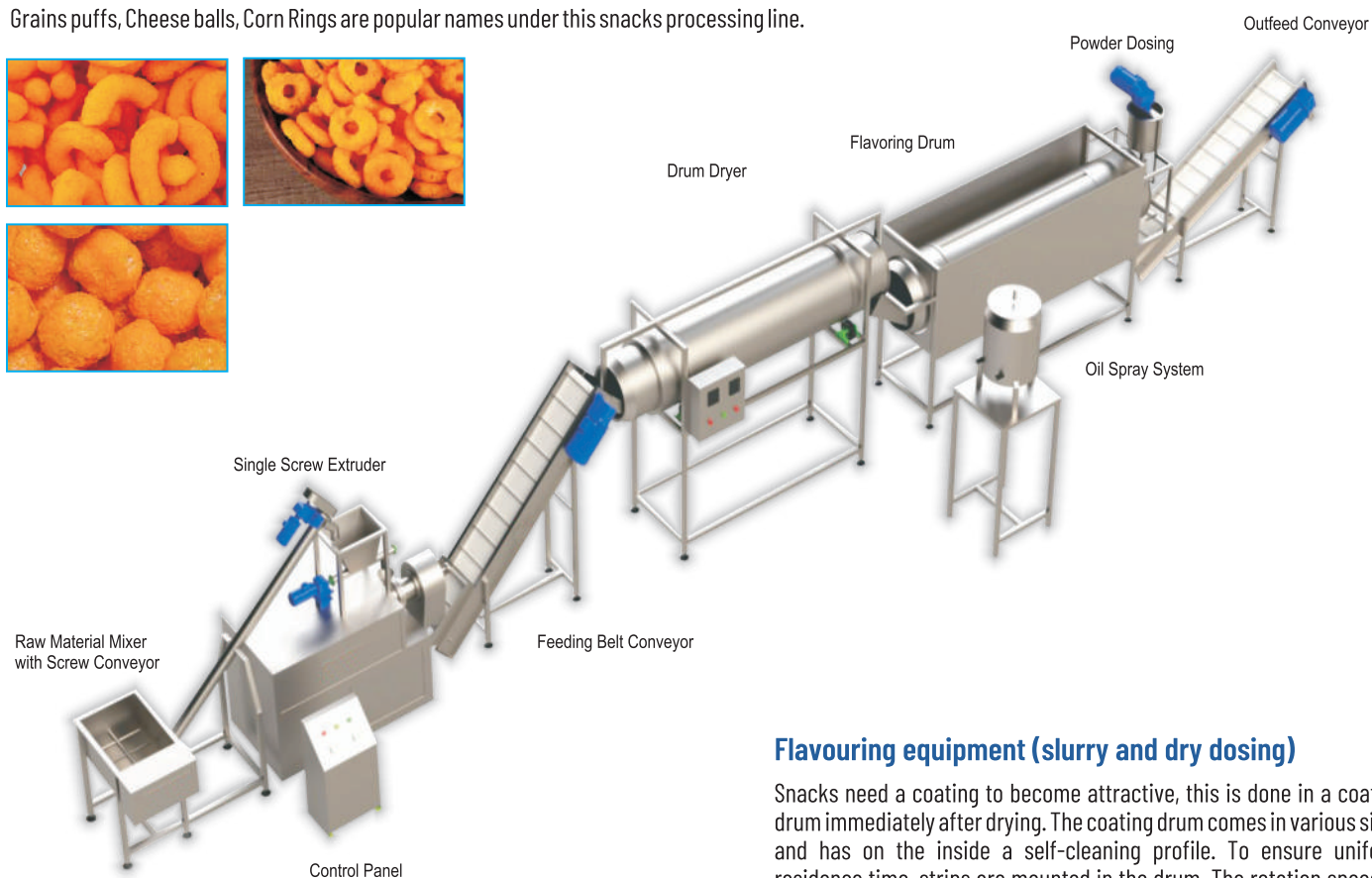
For last and most important step of the process drying is the step where the moisture is the pasta product is removed through passing the dry hot air through the pasta placed in the tray and rack hot dry air is used for the production of hot air inside the chamber electric heaters are used and exhaust fans are used for air circulation



Model	SEW DM-350	SEW DM-550
Output	350 Kgs/Batch	550 Kgs/Batch
Load	9 Kva	12 Kva
Chamber Material	Puff Panel	Puff Panel
Trays	80 Units	120 Units
Racks/Trolleys	4 Units	6 Units
Timing Per Batch	6 Hours	6 Hours
Grade	Static	Static

Corn Puffs Line (Single Screw Extruder)

Corn Puffs Snacks Processing Line uses corn grit and other ingredients mixed together and extrude through the short screw and high shear model extrusion technology. After extrusion process are precisely backed and proper coating of snacks takes place, This give us crunchy & testy corn puffs in various shapes. Corn curls Corn Puffs Grains puffs, Cheese balls, Corn Rings are popular names under this snacks processing line.



Mixer: Horizontal ribbon mixer

For mix and to moisturize the raw materials. Water is added and the mix is prepared. Together with the screw feeder (transport to extruder) and extruderhopper it forms one big buffer of raw materials.

Extruder: Single screw, short screw and high shear models

Various types and capacities in extrusion, our single screw, short screw and high shear. During extrusion, your solid raw materials are mixed, heated, cooked, shaped - all in one process. We offer controls to run the extrusion process for various shapes.

Dryer: rotating drum dryer

For Single Screw Extruder line we advise to use drum dryer, very user friendly. Electric heater elements are placed in a hood inside the drum and drying results are perfect. The heat quantity can be controlled as well as rotation speed and the slope of the drum.

Flavouring equipment (slurry and dry dosing)

Snacks need a coating to become attractive, this is done in a coating drum immediately after drying. The coating drum comes in various sizes and has on the inside a self-cleaning profile. To ensure uniform residence time, strips are mounted in the drum. The rotation speed of drum are variable.

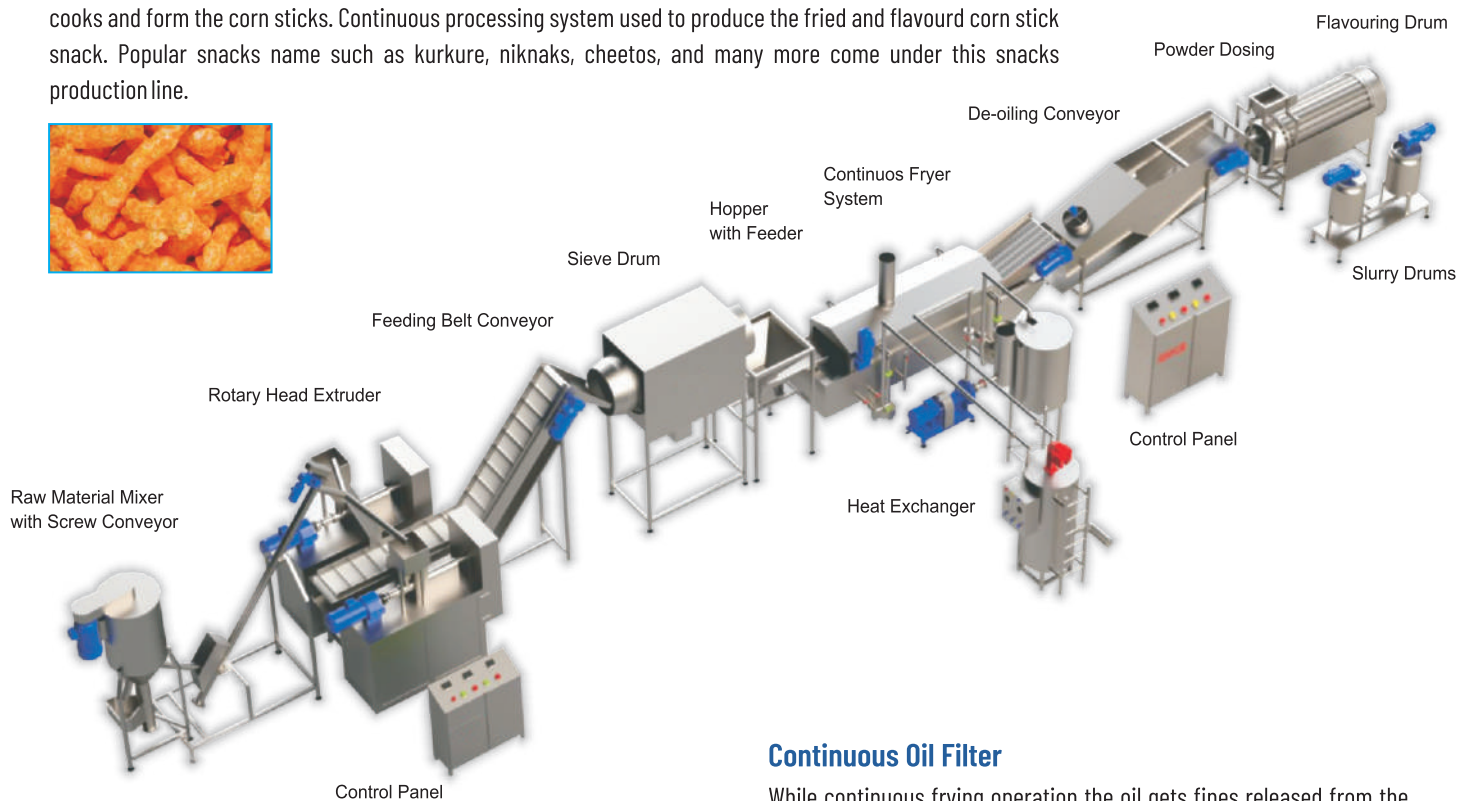
Slurry Preparation

Coating is done by slurry: the mix of oil and flavour powder. For this purpose the slurry mixer and spraying attachments.

Output	100 Kgs./Hr.	200 Kgs./Hr.
Extruder Type	Single Shorts Screw	Single Shorts Screw
Raw Material Type	Corn Grit & etc.	Corn Grit & etc.
Power Required	55 HP approx.	85 HP approx.
Floor Space	1500 Sq. Ft.	2200 Sq. Ft.
Fuel Options	Electric	Electric

Extruded Corn Stick Line (Rotary Head Extruder)

Automatic corn stick type snacks produce majorly use raw material as corn grits. Rotary head extrusion machine cooks and form the corn sticks. Continuous processing system used to produce the fried and flavoured corn stick snack. Popular snacks name such as kurkure, niknaks, cheetos, and many more come under this snacks production line.



Mixer

In vertical Raw materials is feed from floor level and a screw bring the raw materials into the mixer. Water is added and the mix is prepared. Together with the screw feeder (transport to extruder) and extruder hopper it forms one buffer of raw materials.

Rotary Head Extruder

Gelatinization of moistunzed starchy ingredients tacks place inside a concentric cavity between two brass plates, one rotary with 3 blades (fingers) plus grooves, and the other one with grooves only. the action of these blades on the rotating head creates the necessary condition of pressure and heat to achieve gelatinization of the raw materials.

Separator

Used to remove the small sizes extruded particle before the frying option, so that oil do not get more fines.

Frying System

Specially designed frying system with wire-mesh belt arranging with precise oil heating control and dwell time control get the optimum frying.

Continuous Oil Filter

While continuous frying operation the oil gets fines released from the product, which degrades the oil quality, n-order to remove those fines we use highly effective oil filtration system designed.

De-Oiling

Removes the excess superficial oil from the product, to get the desired level of oil in the product.

Slurry Preparation

Coating is done by slurry the mix of oil and flavour powder for this purpose the slurry mixer and spraying attachments.

Seasoning System

Snacks need a coating to become attractive, this is done in a coating drum immediately after frying and de-oiling. The coating drum comes in various sizes and has on the inside a self-cleaning profile.

Output	100 Kgs./Hr.	300 Kgs./Hr.
Power Required	32 HP Approx.	70 HP Approx.
Floor Space	1500 Sq.ft.	1800 Sq.ft.
Oil Heating Fuel Option	Electric, Diesel or Gas	Electric, Diesel or Gas

Kurkure Extruder Machine:

Technical Specifications:

Main Motor: 20 / 30 HP Three Phase
AC Drive Motor : 5/7.5 HP Three Phase
Feeder : 1HP (Optional)
Production Capacity: 90/190 Kgs /Hour
Complete control panel for whole process



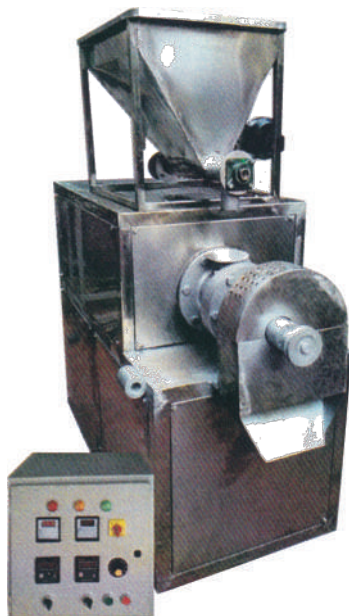
Cheese Ball / Puff / Pola Extruder Machine

Technical Specifications:

Production capacity: 100-300 kg/hour approx
Line Include: Grit Cum Mixer, Kurkure Extruder,
Feeding Conveyer, Small Roaster, Lanier Conveyer,
Continuous Fryer with Heat Extruder, De-oiling
Conveyer, Seasoning & Flavoring Drum Slurry
System for Liquid Spices Sgraving

Material of Construction: 304 Grade-1

Stainless Steel
Power Consumption: 50/63 HP
Control Panel for whole Process



Soya Nuggets Extruder Machine

Technical Specifications:

Main Motor: 40 / 50 / 75 HP Three Phase
Feeder : 1HP AC Motor with Drive
Cutter: 1HP AC Motor with Drive
Production Capacity: 200/250 /500/1 ton /Hour
Complete control panel for whole process



Super Engineering Works

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