



OUR SPECIALITY IN :
POTATO CHIPS, 3D, 2D PELLETS,
EXTRUDED SNACKS PROCESSING
& FRYING LINES



FRY AND BAKE TECHNOLOGY PVT. LTD.

Plot No. 15,16, Swagat Industrial Park-2, Vill. Kuha,
Dist. Daskroi, Ahmedabad-382430, Gujarat (India)

+91 99097 76066 / +91 70433 55333
+91 98988 11007 / +91 92256 12686

inquiry@fryandbake.com
sales@fryandbake.com



COMPLETE SOLUTIONS FOR
INDIAN ETHNIC SNACKS
PROCESSING & FRYING LINES

ABOUT US

Fry And Bake Technology Pvt. Ltd company founded in 2012 and based in Gujarat, India. As a world leader in the manufacture of process lines for the Snacks processing industry, we focus on product development, continuous improvement, innovation, sustainable technology and co-operation to ensure, we give added value to every customer. We respect our team, our customers, and the environment.

With a team of qualified personnel we innovate, design, manufacture and install advanced processing lines worldwide. We specialize in lines to process into French fries, potato chips, pellet snacks, Namkeen snacks, and Bakery products.

To realize the best solution for our customers, we constantly observe the market so we are aware of what is going on in our industry. We have the knowledge about the product and processing. All our machines are built to complete with the latest required safety and hygiene standards.

Fry And Bake innovations are not only based on knowledge, vision, market trends and data analyses of production sites from around the world but also on the experiences of our customers.

By constantly improving our products, we not only meet today's requirements but our solutions are able to fulfill the needs and expectations in our market for the future.

OUR MISSION

Our Mission is to satisfy the needs of our customers. We have specialized team for fulfilling the requirements of our customers and to give them appropriate service whenever the need.

OUR QUALITY

We will never be compromised with the quality. We specialize in lines to process into French fries, potato chips, pellet snacks, Namkeen snacks, that is made in high quality of raw materials and latest technology. Our team of expert quality auditors keeps close eye on the production tasks as well as check the manufactured range of equipment for any kind of defects.

OUR INFRASTRUCTURE

We uphold a state-of-the-art infrastructure base which conforms to the standards of international level in terms of various kinds of facilities. Our manufacturing unit is spread over a total plot area of 110 ft X 130 ft, with optimum installed capacity that is sufficient to prove our capacity in terms of robust infrastructure. We have equipped this spacious unit with necessary machines and equipment that facilitate flawless production of our wide range of food processing machines.

RESEARCH & DEVELOPMENT

The Company has an extremely experienced Research, Development & Design department staffed by personnel from both food equipment as well as snack food industry. It is well equipped with latest equipment and facilities to keep abreast of latest trends in technology.

OUR STRENGTH

Fry And Bake strength is to deliver total solutions in Snacks processing from the infeed of product to the packaging line resulting in a high quality end product. Our success is achieved by working in total co-operation with our customers to achieve their specific requirements, We aim to get the best out of the product and the customers process line.

OUR VISSION

By 2023, we want to become the largest and innovative player in developing food machines to automate all processes in the most economical price in India.

AFTER SALES SERVICE

After sales service plays an important role in customer satisfaction and customer retention. It generates loyal customers. And we provide best service to our loyal customers.

? WHY US

- International quality range
- Well equipped manufacturing
- Competitive prices
- Team of experts
- Total quality management
- Training & service support



FRY&BAKE
TECHNOLOGY PVT. LTD.

AUTOMATIC NAMKEEN FRYER



The Automatic Namkeen Frying System is modern Frying System which provides best frying environment which brings out the final product with best quality And The Namkeen fryer is suitable for a wide range of Basin Best Products.

Oil Filtration System

The Conveyor filter will remove the smallest particles of starch from the frying oil. The oil is filtered by means of a V-shaped conveyor belt for arresting crumbs and burned product during process to enhance product shelf life and to maintain oil quality.

Oil Quality

Low oil volume and rapid oil turnover assure fresh product with a long shelf life. Optimal level is automatically maintained.



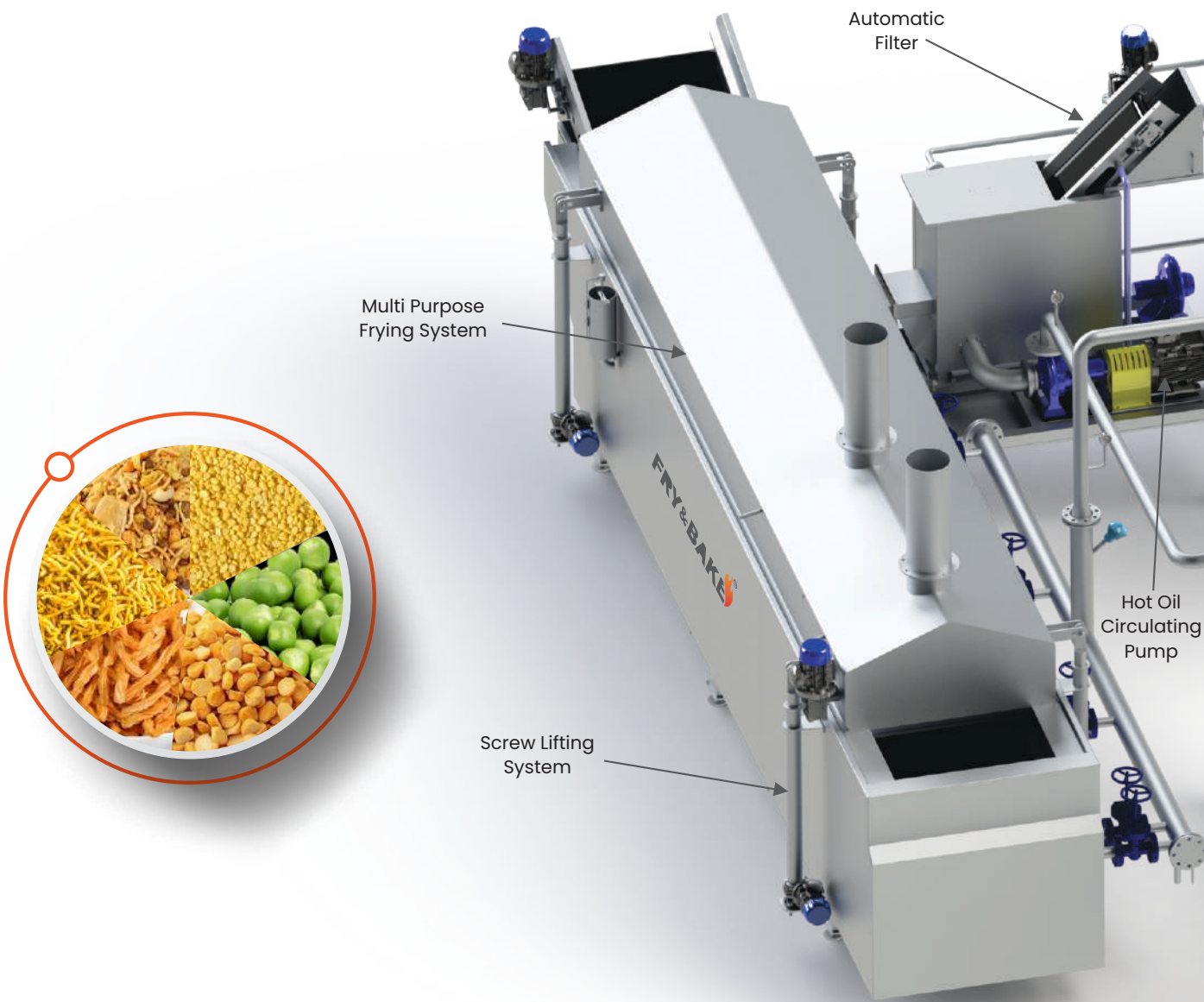
Technical Specifications

Model	FBF-150	FBF-300	FBF-500	FBF-700	FBF-1000
Output /in Hour	150 Kg	300 Kg	500 Kg	700 Kg	1000 Kg
Fuel Option	Diesel/Gas/Wood/Thermic				
Power Consuption in Wood	8 Hp	10.5 Hp	14 Hp	15 Hp	19.5 Hp
Power Consuption in Diesel/Gas/ Thermic	6 Hp	8.5 Hp	11 Hp	12 hp	16.5 Hp
Oil Holding Capacity In System	350 Litre	450 Litre	750 Litre	850 Litre	1000 Litre
Length & Width Of Line	15 Ft X 8.5 ft	18 Ft X 9.5 ft	19.5 Ft X 10 ft	22 Ft X 11.5 ft	23 Ft X 12.5 ft
Material Of Construction	AISI 304	AISI 304	AISI 304	AISI 304	AISI 304

Main Features of Fryer

- Low Cost Production
- Low Fuel consumption
- Low edible oil take-up
- Low Manpower required
- Better quality finish product
- High Productivity
- Better hygiene and working environment.

The Multi product Frying System is modern frying system which provides best frying environment which brings out the final product with best quality And The Multi Purpose snack fryer is suitable for a wide range of Floating & Non Floating Product.



Technical Specifications

Model	FBF-300	FBF-500	FBF-700	FBF-1000
Output /in Hour	300 Kg	500 Kg	700 Kg	1000 Kg
Oil Filtration System	Conveyor Type Filtration System			
Fuel Option	Diesel/Gas/Wood/Thermic			
Power Consuption in Wood	11.5 Hp	15 Hp	17 Hp	22 Hp
Power Consuption in Diesel/Gas/ Thermic	9.5 Hp	12 Hp	15 hp	18 Hp
Oil Holding Capacity In System	700 Litre	1000 Litre	1450 Litre	1650 Litre
Length & Width Of Line	21 Ft X 9.5 ft	21 Ft X 10 ft	22 Ft X 11.5 ft	23 Ft X 12.5 ft
Material Of Construction	AISI 304	AISI 304	AISI 304	AISI 304



Oil Filtration System

The Conveyor filter will remove the smallest particles of starch from the frying oil. The oil is filtered by means of a V-shaped conveyor belt for arresting crumbs and burned product during process to enhance product shelf life and to maintain oil quality.

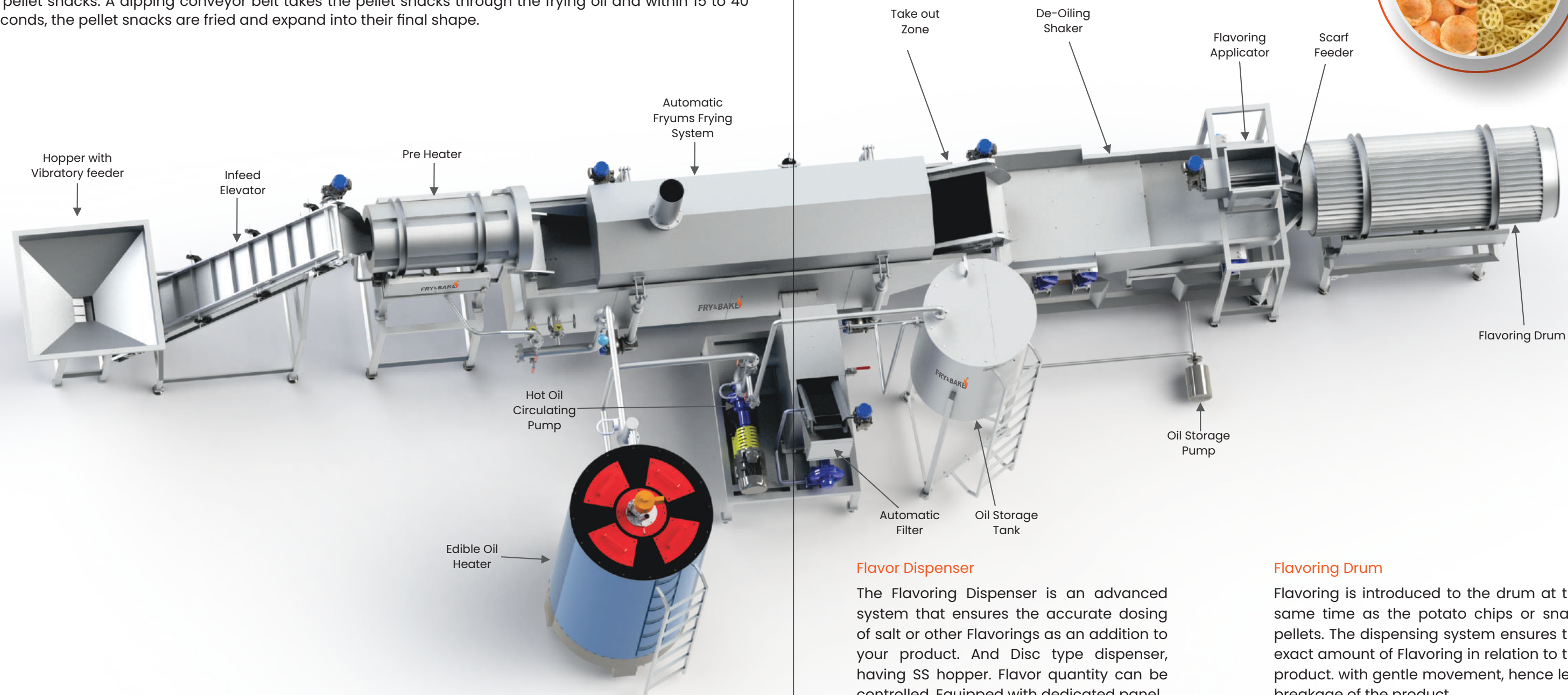
Control Panel

The electrical control panel houses all the starters, temperature controller and variable frequency drives for operation of equipments.

Main Features of Fryer

- Low Cost Production
 - Low Fuel consumption
 - Low edible oil take-up
- Low Manpower required
 - Better quality finish product
 - High Productivity
 - Better hygiene and working environment.

The Automatic Pellets Frying System is modern frying system which provides best frying environment which brings out the final product with best quality And The pellet snack fryer is suitable for a wide range of pellet snacks. A dipping conveyor belt takes the pellet snacks through the frying oil and within 15 to 40 seconds, the pellet snacks are fried and expand into their final shape.



Technical Specifications

Model	FBF-300	FBF-500	FBF-700	FBF-1000	FBF-1500
Output /in Hour	300 Kg	500 Kg	700 Kg	1000 Kg	1500 Kg
Oil Filtration System	Manual	Conveyor Type Filtration System			
Fuel Option	Diesel/Gas/Wood/Thermic				
Power Consuption in Wood	13.5 Hp	14 Hp	19.5 Hp	22.5 Hp	24.5 Hp
Power Consuption in Diesel/Gas/ Thermic	11.5 Hp	12 Hp	17.5 hp	19.5 hp	21.5 hp
Oil Holding Capacity In System	450 Litre	650 Litre	800 Litre	1000 Litre	1150 Litre
Length & Width Of Line	56ft X 8.5ft	60ft X 9.5ft	66ft X 10.5ft	70ft X 11.5ft	73.5ft X 13ft
Material Of Construction	AISI 304	AISI 304	AISI 304	AISI 304	AISI 304

Flavor Dispenser

The Flavoring Dispenser is an advanced system that ensures the accurate dosing of salt or other Flavorings as an addition to your product. And Disc type dispenser, having SS hopper. Flavor quantity can be controlled. Equipped with dedicated panel.

Main Features of Fryer

- Low Cost Production
- Low Fuel consumption
- Low edible oil take-up
- Low Manpower required
- Better quality finish product
- High Productivity
- Better hygiene and working environment.

Flavoring Drum

Flavoring is introduced to the drum at the same time as the potato chips or snack pellets. The dispensing system ensures the exact amount of Flavoring in relation to the product. with gentle movement, hence less breakage of the product.

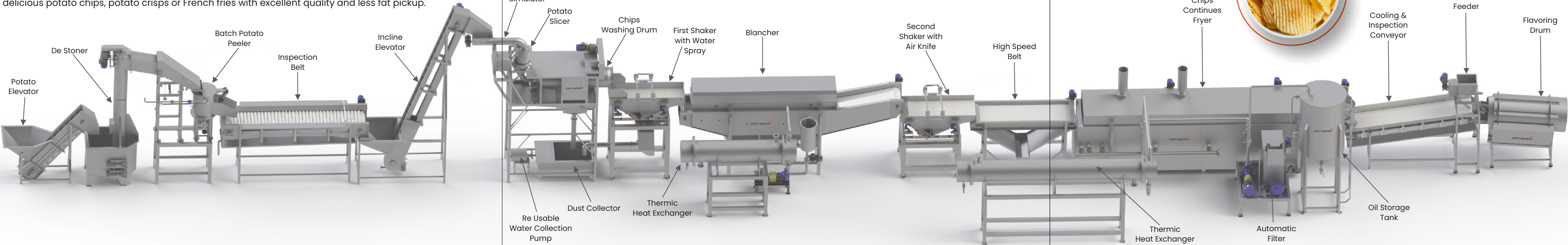
Oil Filtration System

The Conveyor Filter will remove the smallest particles of starch from the frying oil. The oil is Filtered by means of a V-shaped conveyor belt for arresting crumbs and burned product during process to enhance product shelf life and to maintain oil quality.

FULLY AUTOMATIC POTATO CHIPS LINE



The professional automatic potato chips production line is specially designed for processing potatoes into delicious potato chips, potato crisps or French fries with excellent quality and less fat pickup.



Innovative Design

Our processing lines are specially designed for the production of top quality potato chips complying with the strictest possible quality requirements. The latest innovations in manufacturing, line control, automation and process monitoring are included in our designs Our food processing equipment is designed with high-tech by us for cost efficient operation by reducing space energy and water usage

Continuous Fat Filtration System

The circulating oil passes through the filter, which separates the large particles from the oil, before it enters into the circulating pump for arresting crumbs and burned product during process to enhance product shelf life and to maintain oil quality.

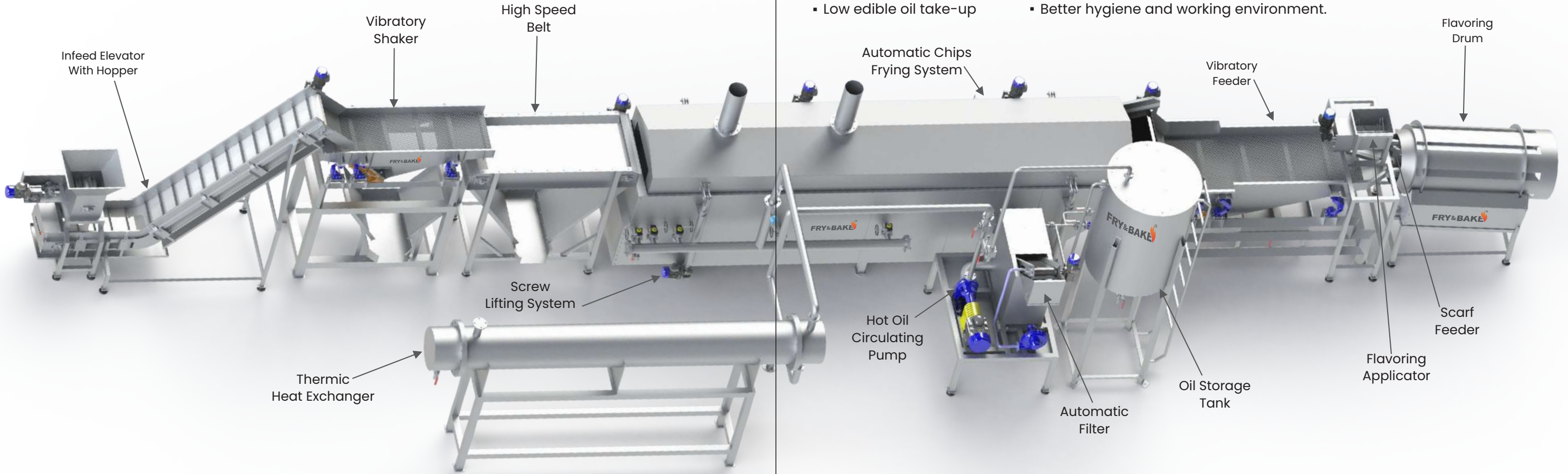
Flavouring Drum

Flavouring is introduced to the drum at the same time as the potato chips or snack pellets. The dispensing system ensures the exact amount of Flavouring in relation to the product. with gentle movement, hence less breakage of the product.

Technical Specifications

	Fully Automatic Potato Chips Line			Semi Auto Potato Chips Line	
Model	FBF-300	FBF-500	FBF-1000	FBF-100	FBF-200
Output /in Hour	300 Kg/Hr.	500 Kg/Hr.	1000 Kg/Hr.	100 Kg/Hr.	200 Kg/Hr.
Edible Oil Holding Capacity	900 Ltrs	1600 Ltrs	3000 Ltrs	550 Ltrs	750 Ltrs
Power Required with Blancher	65 HP	85 HP	122 HP	NA	NA
Power Required Without Blancher	52 HP	65 HP	102 HP	19 HP	22 HP
Water Reuired	2000 Ltrs/Hr	3500 Ltrs/Hr	6000 Ltrs/Hr	500 Ltrs/Hr	1000 Ltrs/Hr
Floor Space	3000 sq. ft	4000 sq. ft	5000 sq. ft	1200 sq. ft	1500 sq. ft
Length Of the Line	140 ft	160 ft	160 ft	51 ft	55 ft
Material Of Construction	AISS-304	AISS-304	AISS-304	AISS-304	AISS-304

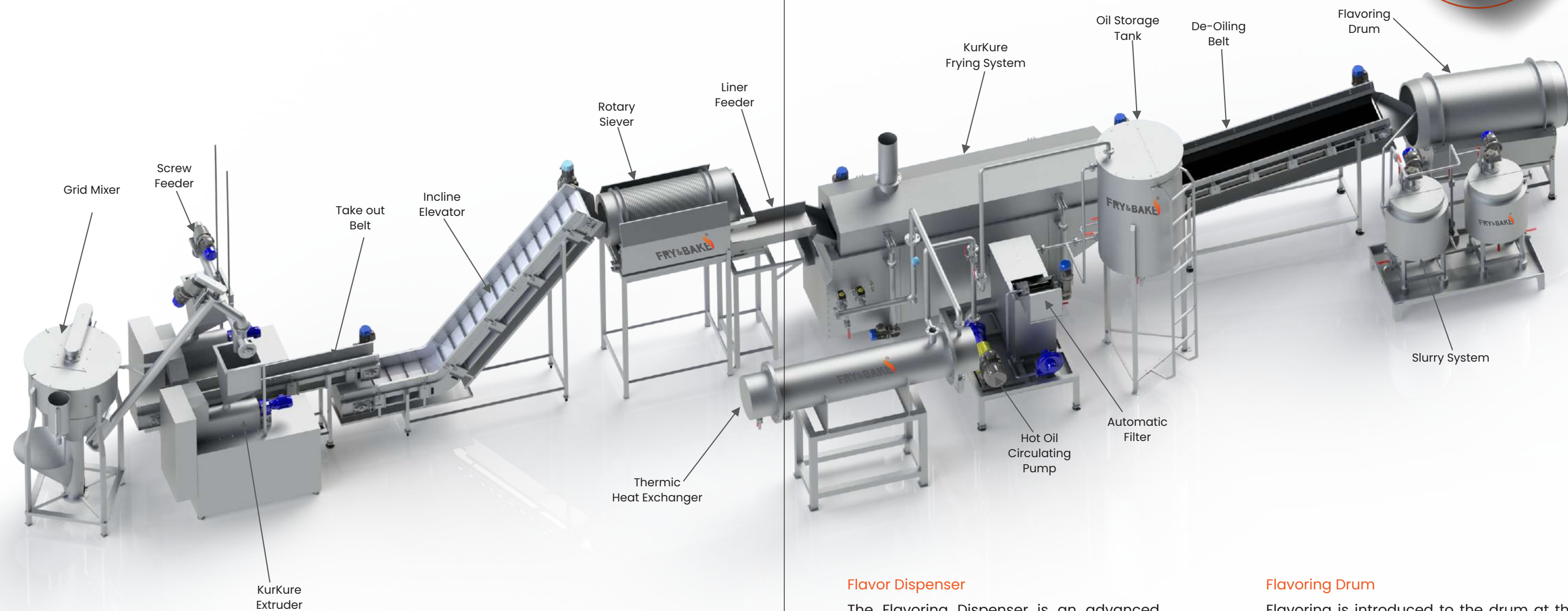
SEMI AUTOMATIC POTATO & BANANA CHIPS LINE



Main Features of Fryer

- Low Cost Production
- Low Fuel consumption
- Low edible oil take-up
- Low Manpower required
- Better quality finish product
- High Productivity
- Better hygiene and working environment.

The Fully Automatic Kurkure Frying System is modern Frying System which provides best frying environment which brings out the final product with best quality.



Technical Specifications

Model	FBF-300	FBF-500
Output /in Hour	300 Kg	500 Kg
Oil Filtration System	Conveyor Type Filtration System	
Fuel Option	Diesel/Gas/Wood/Thermic	
Power Consuption in Wood	78 Hp	143 Hp
Power Consuption in Diesel/Gas/ Thermic	75 Hp	140 hp
Oil Holding Capacity In System	450 Litre	650 Litre
Length & Width Of Line	57 ft X 10 ft	65 ft X 11.5 ft
Material Of Construction	AISI 304	AISI 304

Flavor Dispenser

The Flavoring Dispenser is an advanced system that ensures the accurate dosing of salt or other Flavorings as an addition to your product. And Disc type dispenser, having SS hopper. Flavor quantity can be controlled. Equipped with dedicated panel.

Main Features of Fryer

- Low Cost Production
- Low Fuel consumption
- Low edible oil take-up
- Low Manpower required
- Better quality finish product
- High Productivity
- Better hygiene and working environment.

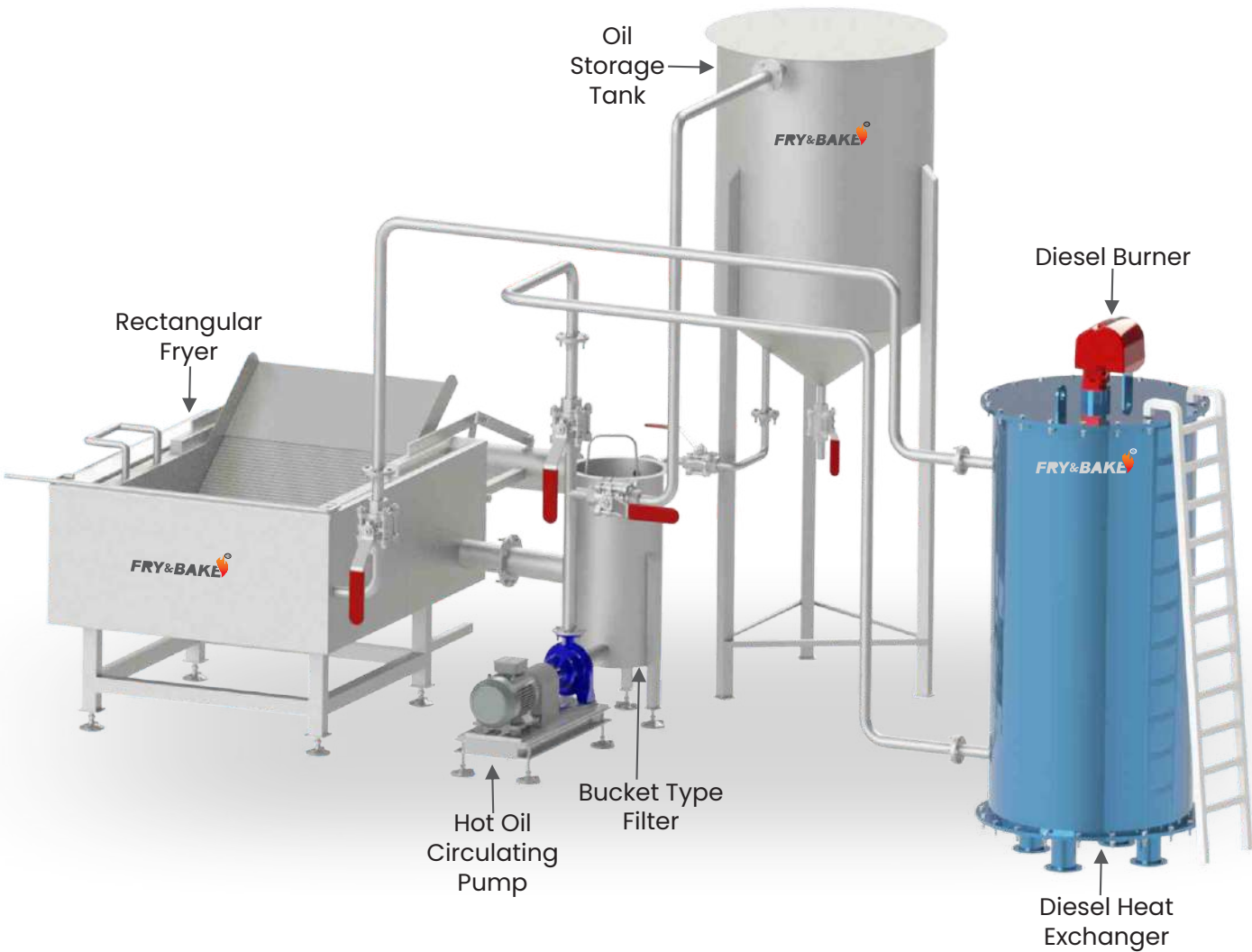
Flavoring Drum

Flavoring is introduced to the drum at the same time as the Kurkure or snack pellets. The dispensing system ensures the exact amount of Flavoring in relation to the product. with gentle movement, hence less breakage of the product.

Oil Filtration System

The Conveyor Filter will remove the smallest particles of starch from the frying oil. The oil is filtered by means of a V-shaped conveyor belt for arresting crumbs and burned product during process to enhance product shelf life and to maintain oil quality.

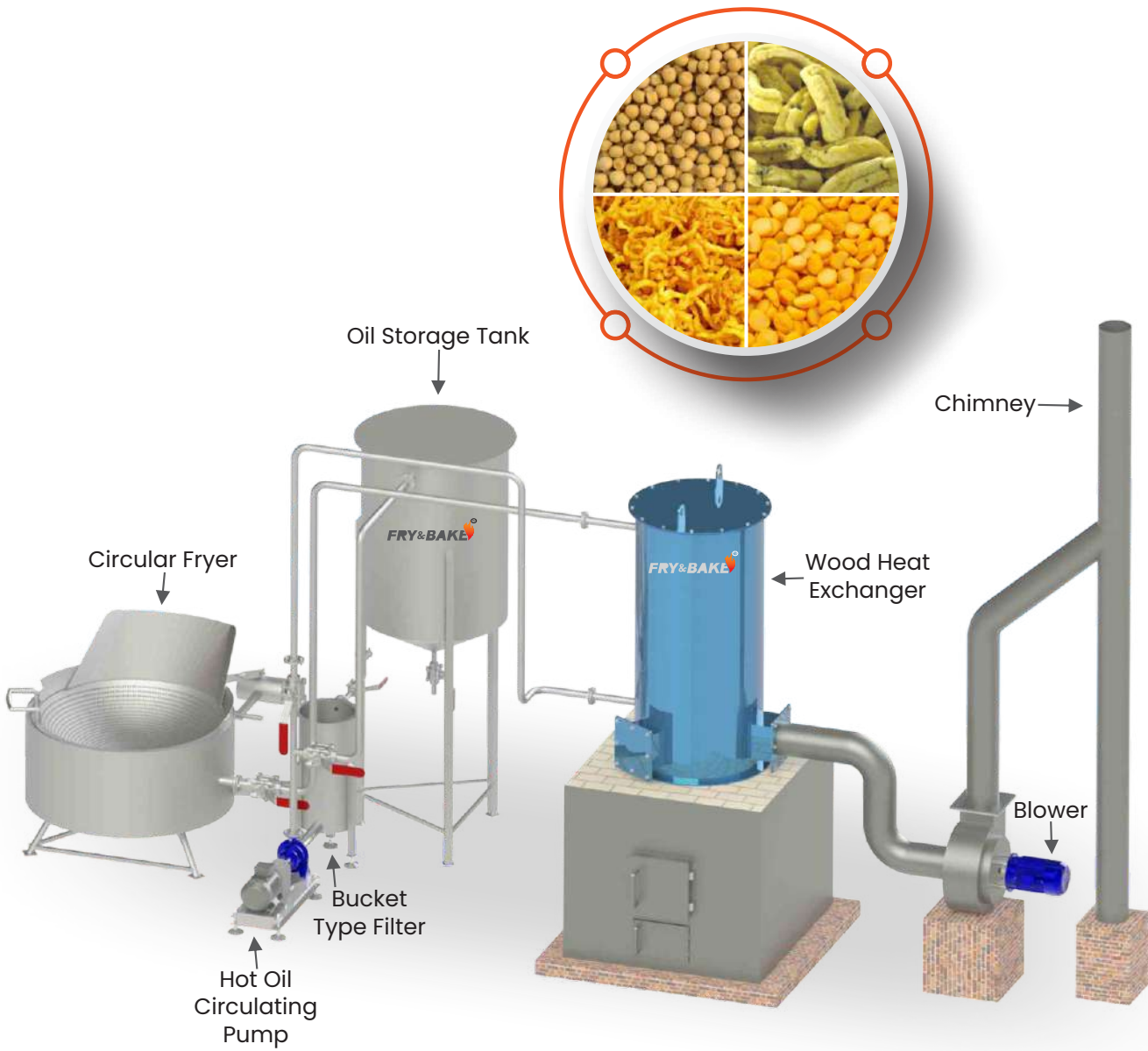
RECTANGULAR FRYER WITH DIESEL HEAT EXCHANGER



Technical Specifications

Products	Potato & Banana Chips	Pulses (Moong, Chana Daal etc.)	Sev, Ganthiya, Papdi etc.	Fryums & Kurkure
Production	45-55 Kg/Hr	90 Kg/Hr	130 Kg/Hr	150-200 Kg/Hr
Fuel Options				
Diesel	9-10 Ltr/Hr	7-8 Ltr/Hr	5-6 Ltr/Hr	4-5 Ltr/Hr
Wood Based (HE)	45 Kg/Hr	35 Kg/Hr	20 Kg/Hr	18 Kg/Hr
Edible Oil Filtration	Bucket Type			
Total Power Required	Depends Upon Setup Order			
Floor Space	10 Ft. x 10 Ft.			

CIRCULAR FRYER WITH TWO PASS WOOD HEAT EXCHANGER



Common Feature

Both Fryers are newly designed with latest technology by us. Both fryers are same for functioning, the difference is only in shape. One is rectangular and other one is circular.

Self Cleaning Tubing

Completely self draining, our all seamless stainless steel tube bundles stay clean of particle accumulations. Normal thermal expansion produces no stressing or buckling of the tubes, assuring years of reliable, trouble free operation.

Main Features of Fryer

- Low Cost Production
- Low Fuel consumption
- Low edible oil take-up
- Low Manpower required
- Better quality finish product
- High Productivity
- Better hygiene and working environment.

DIRECT HEATING CIRCULAR FRYER



Common Feature

Both Fryers are newly designed with latest technology by us. Both fryers are same for functioning, the difference is only in shape. One is rectangular and other one is circular.

DIRECT HEATING RECTANGLE FRYER



Main Features of Fryer

- Multi Product Suitable for all kind of product.
- Less temperature drop
- Low Manpower required
- Better quality Finish product
- Better hygiene and working environment.

CIRCULAR FRYER WITH INBUILT HEAT EXCHANGER



Standard Features of Fryer

- Inbuilt Heat Exchanger
- Bucket type Oil Filtration System
- Superior Insulation
- Air Cooled Pump

Advantage of Fryer

- Consistent Heating System
- Remove small particles & Reducing Wastage
- Heat Free Environment
- No Additional Water Cooling Required for Pump

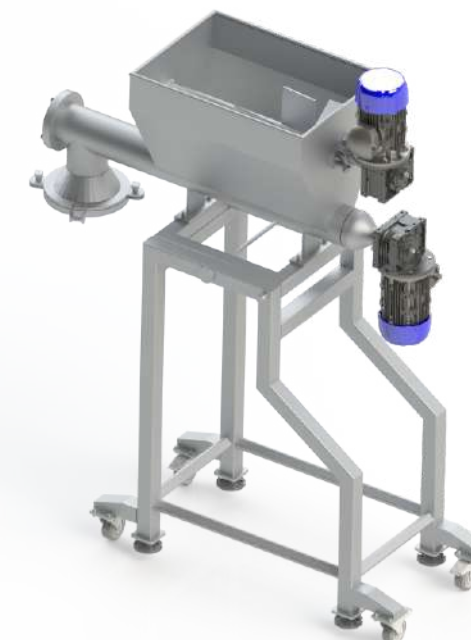
ATTACHMENT & ACCESSORIES



CONTINUOUS BHUJIA BREAKING MACHINE



AUTOMATIC NAMKEEN EXTRUDER



CONTINUOUS DRYER



OTHER FOOD PROCESSING EQUIPMENTS

FRY&BAKE
FOOD PROCESSING EQUIPMENT



Aata Mixture



Namkeen Extruder Machine



Automatic Boondi Extruder



Potato Peeler



Potato Slicer



Potato Dryer



Banana Slicer



Coating Pan



Spiral Mixture

OUR CLIENTS





UPENDRA UPADHYAY
(Krishna Pandit)
(Managing Director)

+91 99097 76066 / 98988 11007

inquiry@fryandbake.com

www.fryandbake.com

Fry and Bake Technology Pvt. Ltd.
Plot No. 15,16, Swagat Industrial Park-2,
Vill. Kuha, Dist. Daskroi, Ahmedabad-
382430, Gujarat (India)

