

Quality,
Green,
Safe
Smart and
Economy

An ISO 9001-2015 Certified Company

iengimech
industries

Food / Snack Processing & Packaging Solution

Best Solutions against Oil.. **Just Roast..**



Roast Master[®]

Engimech - A Success Saga of Progressive 25 years

Mr. Manoj Patel, the founder of Engimech Group started manufacturing activity of Food/Snack Process equipments, Peanut, Cheese ball, Murmura (Puffed Rice), Corn puff snacks, Almond, Popcorn cashew, coffee, Jeera, Pellets Roasting Machine, Sev Murmura Blender, Spices Mixer, Fully Automatic Sev/Gathiya Extruder Machine, Bucket Elevator, Slurry Tank, Grain Vibro Screener, Murmura Vibro Screener, Edible oil Storage tanks, Masala Favouring Drum, Packing Machine.

Since inception, Engimech Successfully executed its first order immediately and kicked off its developments process by establishing full fledged works where the corporate office is situated. It was fully functional by 1999.

Our Quality Pledge

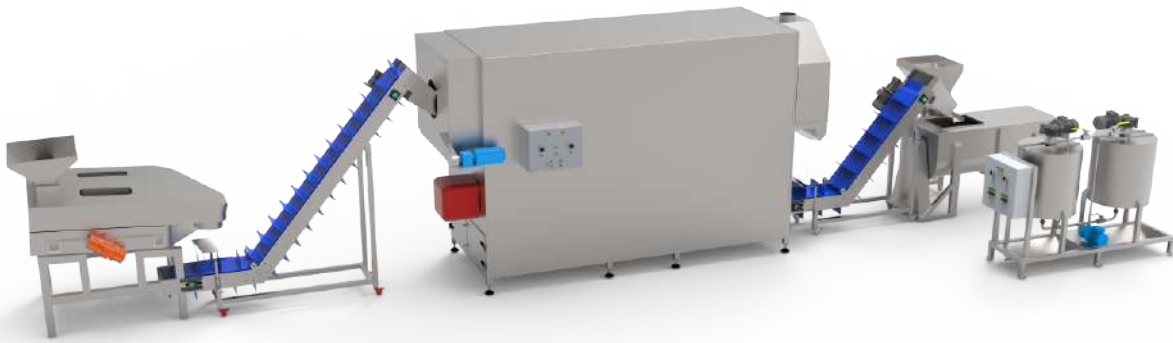
We shall manufacture and deliver quality products. which build up and sustain unflinching customer satisfaction and confidence and ensure the same by our level of commitment to quality. We shall continue to provide our customers with value added products through continuous improvements of products and processes and achieve Total Quality Management with full employee involvement.

Team Engimech

Coming together is beginning, staying together is progress and working together is success. At Engimech, our qualified and experienced team is our core competency. Managing Director Quality Assurance Manager Marketing Manager Administrative Manager & Management Representative.



Sev Murmura Processing Line



The Sev Murmura Roasting and Flavoring Machine is a Continuous food processing machine designed for uniform roasting and efficient flavor coating of Sev and Murmura (puffed rice). It ensures even heat distribution, enhances taste, and improves texture while maintaining hygiene and high production efficiency. Ideal for commercial snack manufacturers, this machine reduces manual labor, enhances productivity, and delivers consistent quality with customizable flavoring options.



Technical Specification

Model No.	Capacity	Fuel
Roast Master - 200	200 kg/hr	Gas/Oil
Roast Master - 300	300 kg/hr	Gas/Oil
Roast Master - 500	500 kg/hr	Gas/Oil
Roast Master - 700	700 kg/hr	Gas/Oil
Roast Master - 1000	1000 kg/hr	Gas/Oil

Chana Cracker Roasting and Flavouring Line



The Chana Crackers Roasting and Flavoring Line is an advanced processing system designed for efficient roasting and uniform flavoring of chana crackers. It ensures consistent roasting with precise temperature control, enhancing crunchiness and flavor retention. The integrated flavoring unit evenly coats spices and seasonings, delivering high-quality, uniformly flavored snacks. Ideal for large-scale snack manufacturers, this automated line increases production efficiency, reduces manual labor, and ensures hygiene and product consistency.



Technical Specification

Model No.	Capacity	Fuel
Roast Master - 300	300 kg/hr	Gas/Oil
Roast Master - 500	500 kg/hr	Gas/Oil
Roast Master - 700	700 kg/hr	Gas/Oil
Roast Master - 1000	1000 kg/hr	Gas/Oil

Nuts Roasting Line



The Peanuts and Dry Fruits Roasting Line is an advanced automated system designed for efficient roasting and drying of peanuts, almonds, cashews, and other dry fruits. It ensures uniform heat distribution with precise temperature control, enhancing flavor, texture, and shelf life. This high-capacity line is ideal for large-scale production, offering energy-efficient operation, minimal manual intervention, and consistent product quality.

Technical Specification

Model No.	Capacity	Fuel
Roast Master - 200	200 kg/hr	Gas/Oil
Roast Master - 300	300 kg/hr	Gas/Oil
Roast Master - 500	500 kg/hr	Gas/Oil
Roast Master - 700	700 kg/hr	Gas/Oil
Roast Master - 1000	1000 kg/hr	Gas/Oil



Makhana Roasting and Flavouring Line



The Makhana Roasting Machine is a specialized food processing machine designed for uniform roasting of makhana (fox nuts). It ensures precise temperature control for even roasting, enhancing crunch, texture, and taste while preserving nutrients. This machine operates efficiently with minimal manual intervention, improving productivity and maintaining hygiene. Ideal for commercial snack manufacturers, it helps achieve consistent quality, reduces processing time, and allows customization of roasting levels as per market demands.

Technical Specification

Model No.	Capacity	Fuel
Roast Master - 200	200 kg/hr	Gas/Oil
Roast Master - 300	300 kg/hr	Gas/Oil
Roast Master - 500	500 kg/hr	Gas/Oil
Roast Master - 700	700 kg/hr	Gas/Oil
Roast Master - 1000	1000 kg/hr	Gas/Oil



Kurkure Processing Line



The Kurkure Processing Line is a fully automated system designed for the continuous production of crunchy and flavorful Kurkure snacks. It includes key stages such as raw material mixing, extrusion, cutting, roasting, seasoning, and cooling. The advanced extrusion technology ensures the perfect texture and shape, while the seasoning system provides uniform flavor coating.

Technical Specification

Model No.	Capacity	Fuel
Roast Master - 200	200 kg/hr	Gas/Oil
Roast Master - 500	500 kg/hr	Gas/Oil



Corn Puff Processing Line



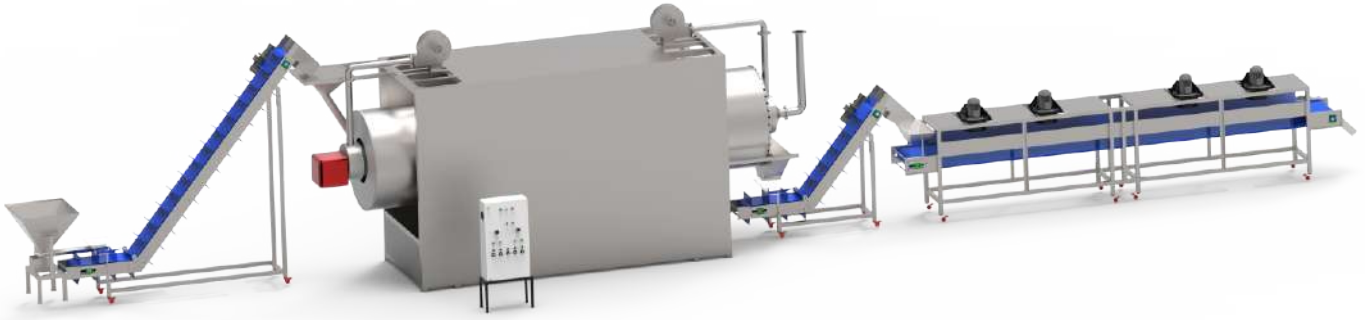
Fully automated corn puff processing line with flavouring system. Designed for uniform roasting and flavouring of corn puff products. The Extruder is composed of feeding, extrusion, cutting and lubrication system. The screws of the extruder has self-cleaning function and is made by special craft by 38CrMoAL excellent material and Bing Nitrating treatment. It has a movable cutting system, with steam above exit and a fan for moving moisture above the product box.

Technical Specification

Model No.	Capacity
Roast Master - EI65-III	100-150 kg/hr
Roast Master - EI70	200-260 kg/hr
Roast Master - EI85	400-500 kg/hr



Vermicelli Roasting Line



The Vermicelli Roasting Line is an advanced automated system designed for the uniform roasting of vermicelli, enhancing its texture, aroma, and shelf life. It features precise temperature control to ensure even roasting without burning, maintaining product quality and consistency.

Technical Specification

Model No.	Capacity
Roast Master - 500	500 kg/hr
Roast Master - 700	700 kg/hr
Roast Master - 1000	1000 kg/hr



Seed Roasting And Seasoning Line



Engimech is a leader in the design and manufacturing of advanced seed roasting machinery, offering comprehensive solutions that cover every stage of the seed processing journey. Our expertise spans from precise grading and efficient drying to uniform roasting, customizable flavoring, and seamless packaging. We specialize in delivering end-to-end, fully integrated production lines tailored specifically for seed processing, ensuring superior quality, consistency, and efficiency.

Technical Specification

Model No.	Capacity	Fuel
Roast Master - 300	300 kg/hr	Gas/Oil
Roast Master - 500	500 kg/hr	Gas/Oil
Roast Master - 700	700 kg/hr	Gas/Oil
Roast Master - 1000	1000 kg/hr	Gas/Oil



Popcorn Processing and Seasoning Line



This line adopts the latest puffing technology to puff the U.S. corn directly. It is an effective combination of temperature and hot air circulation. It is equipped with compelling ventilation heating system, inner layer air flow baffle, accurate temperature control and thickened insulation layer. It provides all the necessary functions in low power, high heating efficiency, low running cost and less machine maintenance. Its high thermal efficiency low production cost and easy operation is the best choice to achieve "perfect corn puffing". Heating energy: Gas/Diesel. This machine is designed to dry and puff the corn, crispy rice ball, etc.

Technical Specification

Model No.	Capacity
Roast Master - 60-80	60-80 kg/hr
Roast Master - 110	110 kg/hr



Electric Popcorn Popper Machine



Technical Specification

Model No.	Capacity
Roast Master - 20	20 kg/Batch
Roast Master - 50	50 kg/Batch

This machine is used to manufacture high capacity of popcorn in a single batch. Popcorn has 20% less calories but stays as tasty and crunchy as movie style popcorn isn't fried in oil, so it doesn't contain carcinogens, produced at frying.



Batch Roaster



The gas baking oven is a new type of high-efficiency and energy-saving oven developed according to our factory's many years of production experience, comparison of similar products at home and abroad, and synthesis of the advantages of various baking ovens, the baked products have a pure flavor and crispy texture. It has the advantages of energy-saving, safety, hygiene and convenience, quick temperature raising, stable performance, low energy consumption, low operating cost, long service life, easy operation and maintenance, etc. Its baking quality reaches the food hygiene standard and international export standard.

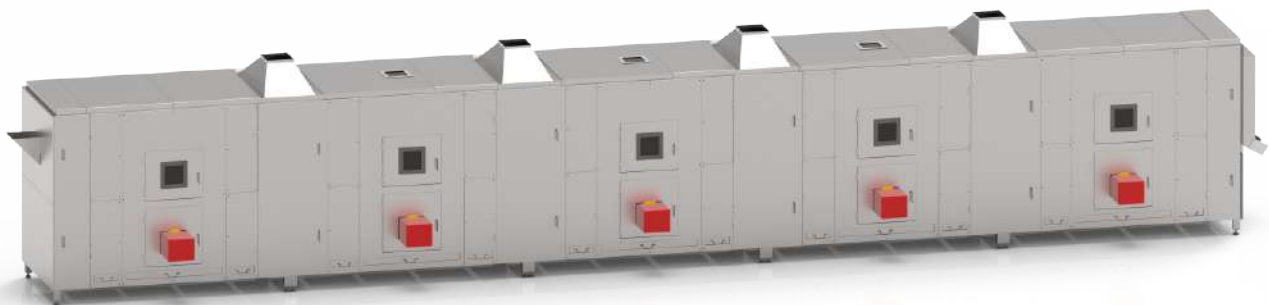
Technical Specification

Model No.	Capacity
Roast Master - 100	25 kg/Batch

Gas consumption : 2-3kg/hour
 Drive power: 1.1KW
 Dimension: 2900x1250x1750mm



Crushed Peanut Roaster Machine



The Crushed Peanut Roaster Machine is a specialized roasting system designed for uniformly roasting coated peanuts, ensuring a crispy texture and enhanced flavor. It features precise temperature control for even roasting without burning, maintaining the quality of the coated layer. Ideal for processing, flour-coated peanuts, this machine enhances productivity with automated operation, reduces manual labor, and ensures hygiene. It is perfect for large-scale snack manufacturers seeking consistent roasting results and high efficiency.

Technical Specification

Model No.	Capacity	Fuel
Roast Master - 300	300 kg/hr	Gas/Oil
Roast Master - 500	500 kg/hr	Gas/Oil
Roast Master - 700	700 kg/hr	Gas/Oil
Roast Master - 1000	1000 kg/hr	Gas/Oil



Corn Flakes/ Flakes Roaster



The Cornflakes Hot Air Roaster uses the latest technology of high temperature air heating method to Roast Corn Flakes in a short time in order to achieve the best blister effect on the Corn Flakes. It is an effective combination of both high temperature and hot air circulation. It provides high thermal efficiency, low production cost and easy operation. It is the best choice in the industry to achieve perfectly roasted corn flakes. It is equipped with a compelling ventilation heating system, Inner layer air flow baffle, accurate temperature control and thickened insulation layer. Its advanced technique provides all the necessary functions in low power, high heating efficiency, low running cost and less machine maintenance.

Technical Specification

Model No.	Capacity	Fuel
Roast Master - 300	300 kg/hr	Gas/Oil
Roast Master - 500	500 kg/hr	Gas/Oil



Series of Dryer



The Dryer can be used for all kinds of puff food, Pet food, tissue protein and various nuts including peanuts, melon seeds and dried jujube.

- ◆ Five layer dryer is compact, has small drying area and a large superficial area. It also features small scale of heat elimination and high thermal efficiency.
- ◆ The mesh belt conveyors and thermal insulation boards are made of Stainless Steel which makes the equipment clean and sanitary.
- ◆ The speed of mesh belt conveyor is adjustable and also the drying period in the dryer can be adjusted. The automated temperature control system makes it possible to set the temperature as required.
- ◆ The five layer dryer has an advantage over the three layer dryer as the five layer dryer has larger drying area, without an increase in size and energy consumption.

Technical Specification

Model	Electric (gas/diesel) consumption	Heating temperature	output	Dimension
EI-3-5 Three-layer electrical dryer	27kw/h	200°C	100-150kg/h	5400x1300x2000mm
EI-5-5 Five-layer electrical dryer	45kw/h	200°C	200-300kg/h	5400x1300x2000mm
EI-5-8 Five-layer electrical dryer	60kw/h	200°C	200-500kg/h	8400x1300x2200mm
EI-3 Three-layer diesel oil/duel gas dryer	7-10L/h	200°C	100-150kg/h	6200x1700x2400mm
EI-5-9 Five-layer Steam dryer	28.4kw/h	200°C	800-1000kg/h	9600x1700x3500mm
High-temperature inflated oven	30.75kw/h	350°C	200-300kg/h	5000x1200x2300mm



Fryums Frying and Flavouring Line



Technical Specification

Model No.	Capacity
Roast Master - 300	300 kg/hr
Roast Master - 500	500 kg/hr

- ◆ Fryums Frying line consists of Vibrating hopper, Pre Fryer, Heat Exchanger, Continuous Fryer, Oil filter, Oil storage tank, De-oiling conveyor, Seasoning applicator and Flavouring drum.
- ◆ Geared drive motors for conveyor belts and speed variation by frequency inverter in control panel.
- ◆ The flavouring system is a centerless rotary horizontal flavouring drum with Integral inward projected flights and Inlet cone.
- ◆ Consists of oil level sensor and hot oil circulation pump.
- ◆ Total oil volume in system approx: 800 Litre.



Namkeen Production Line



Technical Specification

Model No.	Capacity
Roast Master - 300	300 kg/hr
Roast Master - 500	500 kg/hr

- ◆ Namkeen Production for various besan items. The line consists of Namkeen Extruder, Continuous Namkeen Fryer, Oil filter, Oil storage tank, De-oiling conveyor, Seasoning applicator and Flavouring drum.
- ◆ Total oil volume in system approx: 800 Liter.
- ◆ Geared drive motors for conveyor belts and speed variation by frequency inverter in control panel drive motors for conveyor belts. Speed variation by frequency inverter in control panel.
- ◆ Consists of oil level sensor and hot oil circulation pump.
- ◆ The flavouring system is a Centerless rotary horizontal flavouring drum with Integral inward projected flights and Inlet cone.



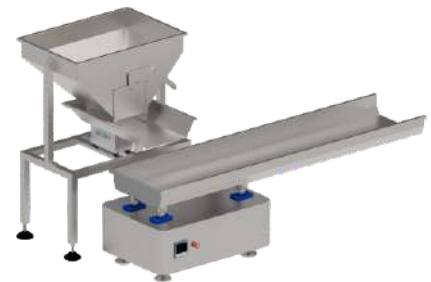
Online Dryfruits Mixing Plant



Technical Specification

Model No.	Capacity
Roast Master - 500	500 kg/hr
Roast Master - 1000	1000 kg/hr
Roast Master - 2000	2000 kg/hr

Fastback's patented slow-forward and fast-back horizontal motion technology has transformed the conveying market. Fastback is the conveyor of choice for challenging products like snacks, fresh cookies, candies, dry fruit mixing and many other food products.



Fastback

Horizontal motion conveyor designed to prevent disruption of coating, breakage and segregation of product while providing the fastest product travel rates.



Online Namkeen Mixing Plant



Technical Specification

Model No.	Capacity
Roast Master - 500	500 kg/hr
Roast Master - 1000	1000 kg/hr
Roast Master - 2000	2000 kg/hr

We manufacture a wide range of Customised project for mixing of various namkeen, navratna mixture, diet chewda mixture, bhel. We use advanced techniques of production to fabricate these machines. These machines undergo stringent checks and are in compliance with international quality standards. Moreover, we also customize these machines as per the requirements of our clients.

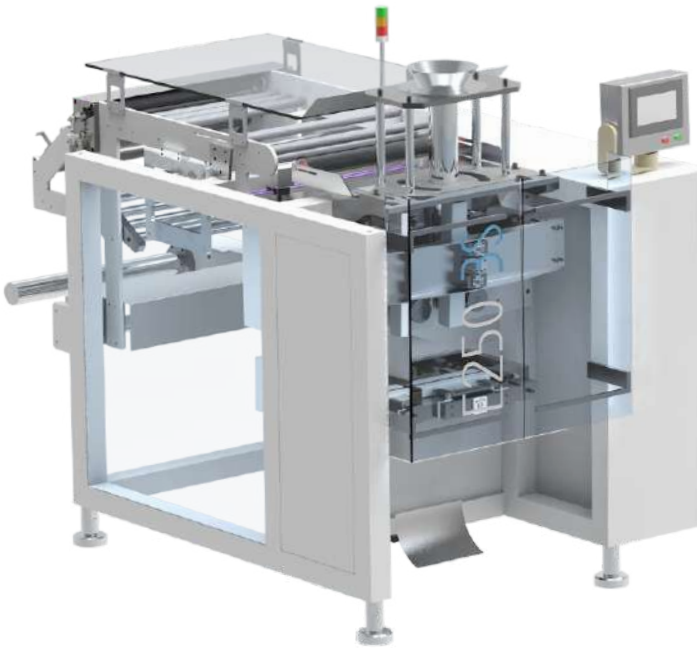


Vibrator Hopper

Horizontal vibrating conveyor designed to prevent disruption of namkeen, mixture, bhel vibrating system and segregation of product while providing the fastest product travel rates.



High Speed Servo Driven Intermittent Motion Bagging Machine



Technical Specification

Machine Specification	E 250 3S	E350 3S
Technology	Intermittent Motion	
Bag width	80-250 mm	125-350 mm
Bag Length	330 mm	630 mm
Power Consumption	3 KW/HR.	4 KW/HR
Air Requirements	2 CFM@6 bar	
Maximum film reel width	510 mm	730 mm
Maximum file reel diameter (OD)	400 mm	400 mm
Core diameter	76 mm	
Maximum machine output	100bag/min.	
Machine weight approximately	850 kg.	1050 kg.
Dimensions L x W x H (mm)	2100x1250x1500	2250x1550x2250

All specification on this leaflet can be subject to change without prior notification from Engimech.

Bag Styles	Max. Speed
Pillow Type Centre Sealed	100 BPM
Gusseted	80 BPM
Block Bottom with Gusseted	75 BPM



We offer a wide range of Snacks packaging machine. Which is exquisitely designed and is used for packing of all the snacks and namkeen. These machines are highly efficient and deliver complete sealing. The packing done by these machines keeps the Namkeen fresh and safe from any kind of contaminants. These are automatic machines with Photocell control system, also very easy to use and maintain. Moreover, our machines feature easy installation, long service life, high speed, high productivity and resistance to wear and tear.

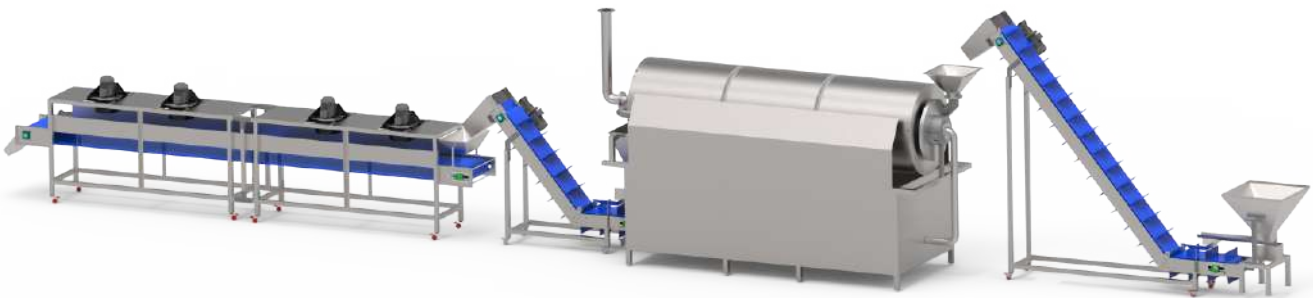
Protein Chips Processing Line



Technical Specification

Model No.	Capacity
Roast Master - EI65-III	100-150 kg/hr
Roast Master - EI70	200-260 kg/hr
Roast Master - EI85	400-500 kg/hr

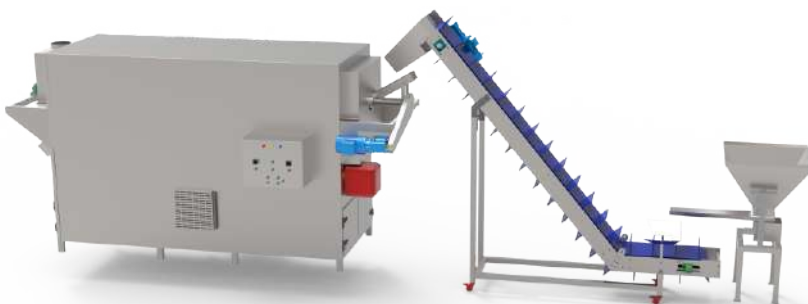
Spices Roasting & Cooling Line



Technical Specification

Model No.	Capacity	Fuel
Roast Master - 200	200 kg/hr	Gas/Oil
Roast Master - 300	300 kg/hr	Gas/Oil
Roast Master - 500	500 kg/hr	Gas/Oil
Roast Master - 700	700 kg/hr	Gas/Oil
Roast Master - 1000	1000 kg/hr	Gas/Oil

Whole Spices Roasting Line



Other Products



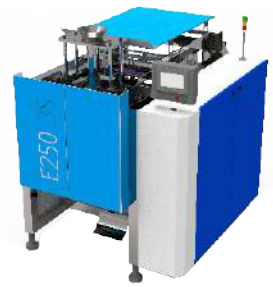
**Ingredients
Vibratory Hooper**



Vibratory Hooper



Multi-Head Weigher



Packaging Machine



Incline Conveyor



Z Bucket Elevator



Cooling Conveyor



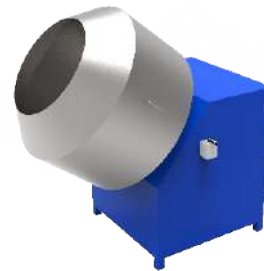
Chana Pressing Machine



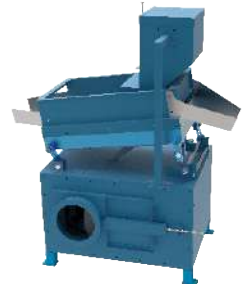
Seasoning Drum



Surry Tank



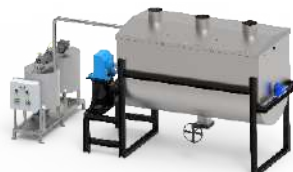
Coating Pan



Destoner Machine



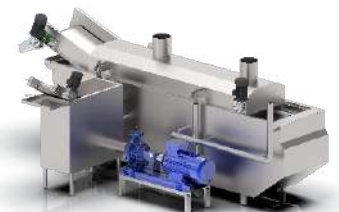
Vibro Screener / Grader



**Ribbon Mixer
with Spray System**



Ribbon Blender



Continuous Fryer



Dough Kneader Machine



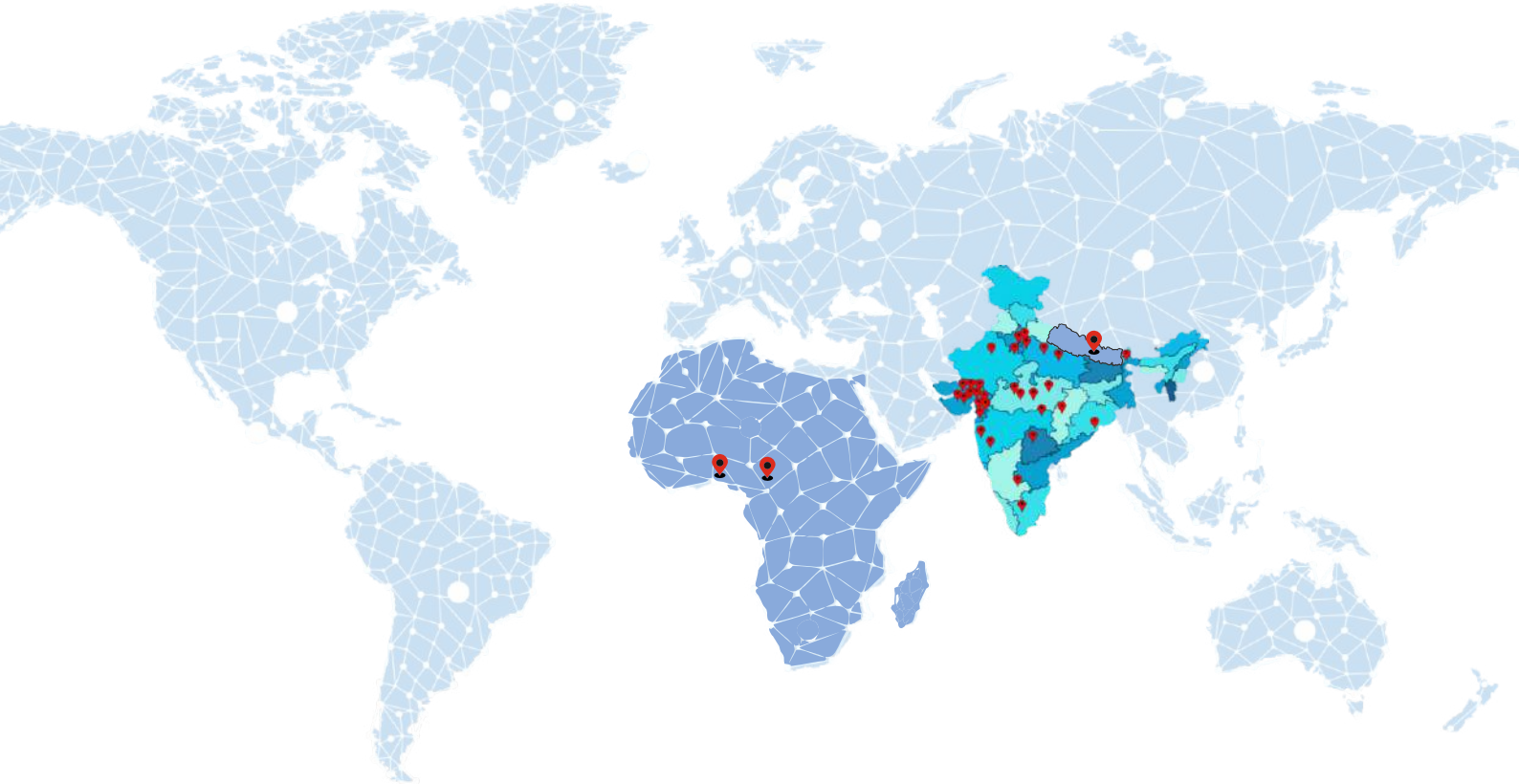
Namkeen Extruder



Batch Fryer



Dough Pumps



Successful Worldwide Plant Installations.

After-Sales Service

- ◆ Train the worker for installation, operation and maintenance of the machinery.
- ◆ Train the operator how to obtain the final products with the machines as per the required standards.
- ◆ We provide 1 year warranty and after that lifelong service.
- ◆ Due to our in-house manufacturing we are always prepared with rapid wear, consumable and important spare parts and always provide rapid delivery. We always give quick response to our customers.
- ◆ Visit our customers for machine inspection and to solve any problems.

Customer Support

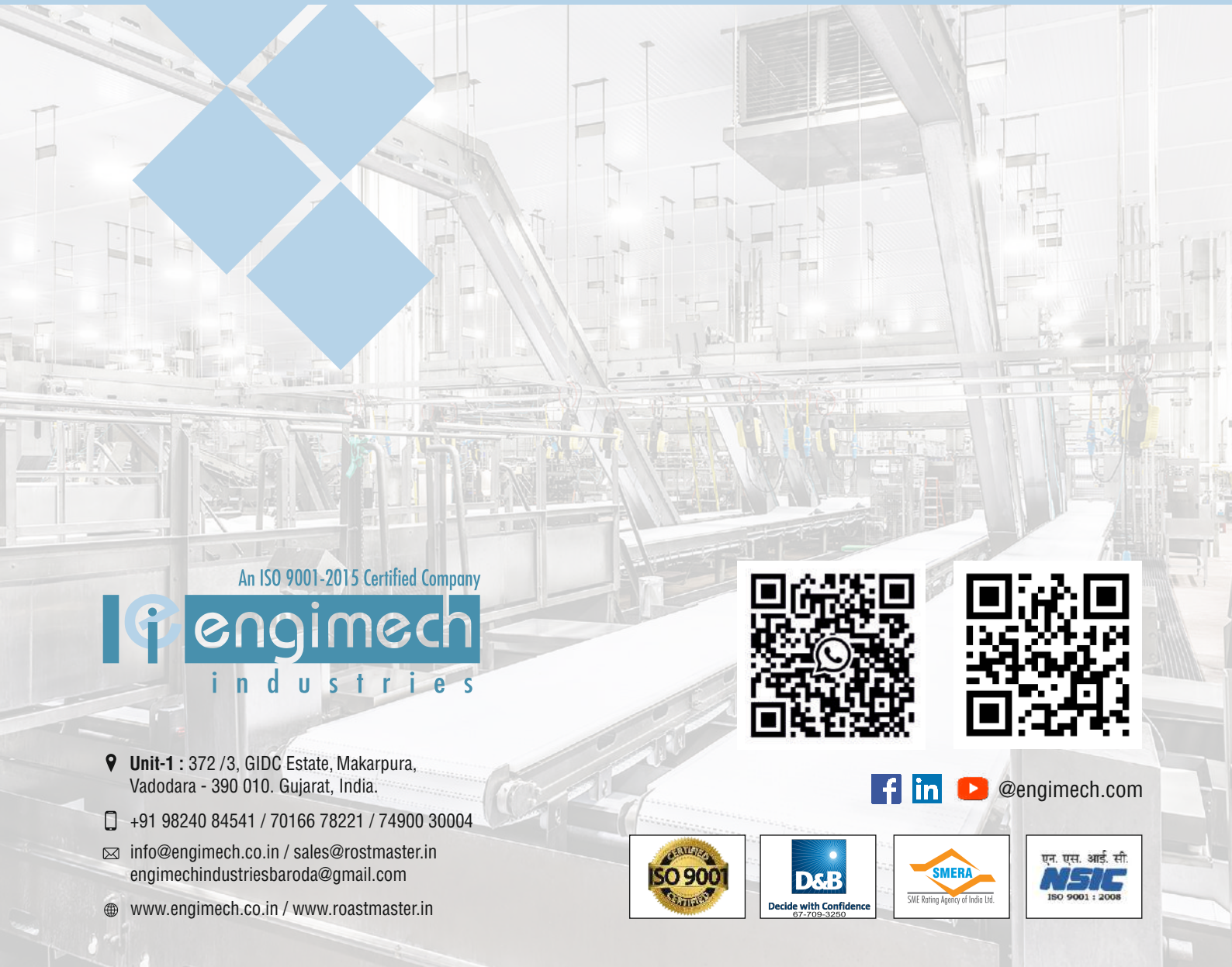
- ◆ We develop and refine the processes. Design, engineer and manufacture the machinery that make up complete food processing and packaging systems.
- ◆ Experienced food technologists work with customers to determine the exact process profile that creates their product's unique characteristics.
- ◆ Innovative engineering solutions produce equipment that is designed for maximum versatility and production efficiency.
- ◆ Skilled craftsmen, using state-of-the-art manufacturing tools, build rugged machinery to with stand the toughest production schedules and harshest working environments.
- ◆ Dedicated project managers closely monitor the progress of each project, keeping close contact with customers to make sure specifications are met and deliveries are on-time.
- ◆ On-site installation time and costs are minimized with up-front engineering, modular construction and careful attention to the integration of all system components.
- ◆ From concept to the production line, Engimech Industries is your partner in developing and implementing innovative solutions to all your food processing and packaging challenges.

Our Valuable Customers



Roast Master[®]

Food / Snack Processing Equipment



An ISO 9001-2015 Certified Company



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