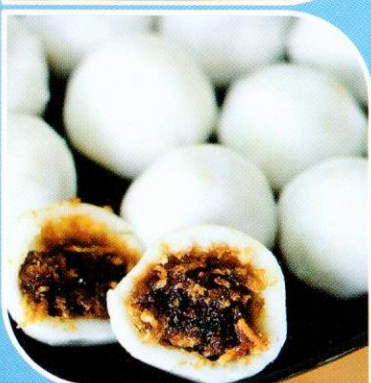
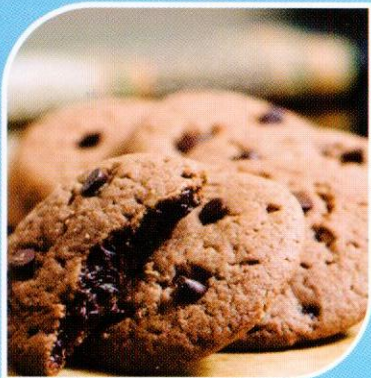


E & S Food Technologies Pvt Ltd.





Siromatic 10kg/hr pasta machine.

Very sturdy machine, able to produce any type of short and long pasta with pasta sheet regulation.

- Ideal for catering and small shops.
- The Siromatic machine is equipped with:
 - Automatic rotary blade,
 - Adjustable speed motor,
 - Extruder head cooling system,
 - Touch-screen control panel.

Sandore 20kg/hr pasta machine

Machine for the production of any type of short and long pasta with pasta sheet regulation.

- Suitable to meet the requirements of restaurants, communities and pasta factories.
- Entirely manufactured in stainless steel and mounted on caster wheels.
- The MX 20 machine is equipped with:
 - Extruder head cooling system,
 - Double-speed motor,
 - Automatic rotary blade.



Sandore 40kg/hr pasta machine

Mixer/kneader/extruder press suitable for semi-industrial production.

- Entirely manufactured in stainless steel and mounted on caster wheels.
- The MX 40 Combi machine is equipped with:
 - Basin and mixer/kneader with 8 kg capacity (semolina) with manual emptying in the extrusion basin,
 - Electronic rotary blade or variable speed timer blade.
 - Extruder head cooling system.



Sandore 60kg/hr pasta machine

Mixer/kneader/extruder press suitable for industrial production

- Entirely manufactured in stainless steel and mounted on caster wheels.
- The MX 60 Combi machine is equipped with:
 - Basin and mixer/kneader with 12 kg capacity (semolina) with manual emptying in the extrusion basin,
 - Electronic rotary blade or variable speed timer blade.
 - Extruder head cooling system.



Sandore 200kg/hr pasta machine

Mixer/kneader/extruder press suitable for industrial production

- Entirely manufactured in stainless steel and mounted on caster wheels.
- The MX 180 machine is equipped with:
 - Electronic rotary blade or variable speed timer blade,
 - Stainless steel extrusion head internally lined with bronze and equipped with a cooling system.





E & S Food Technologies Pvt Ltd.



SARP

PASTA PLANT

Tailor made pasta is one of the leading products of the Italian gastronomic sector and beyond: for this reason at Sarp we develop pasta plants that are **excellent from a performance point of view**. Fresh pasta filled or flat, dry, wholemeal, pre-cooked, sterilized, frozen, with or without gluten: our machines are the ideal allies for your pasta factory. The creation of a production line for pasta can be customized according to your needs: starting from the extrusion and ending with the packaging, also including the heat treatment of the product.

SARP SPIRAL CONVEYORS

Sarp spiral conveyor belts are the ideal solution for the **heat treatment of bulk and packaged products**.

STM

TWC: Touch Water Chillers

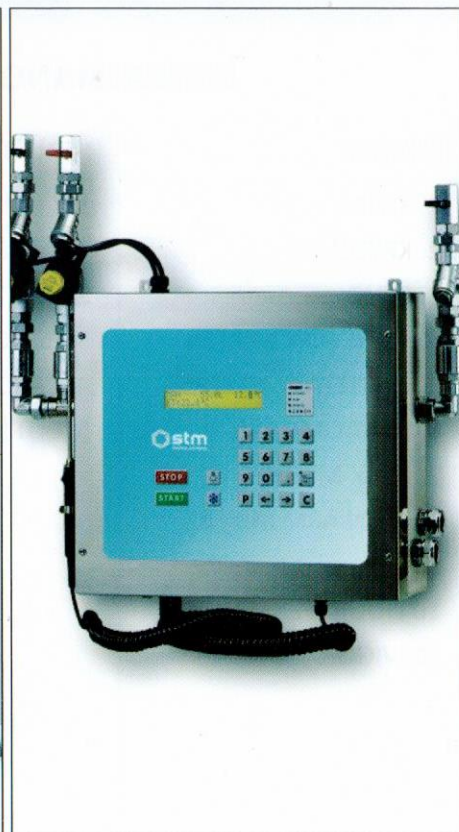
From 150 to 2200 liters per hour, all STM Touch Water Chillers are designed to guarantee the amount of water you need at the temperature you wish, in total safety and hygiene, thanks to cutting-edge electronics that govern the best components.

DOX e DOMIX: Water dosers and dosers-mixers

The STM dosers DOX and the STM doser-mixers DOMIX are the best ally for Bakery they guarantee precision in the water dosing and mixing process and offer a simple and intuitive interface.

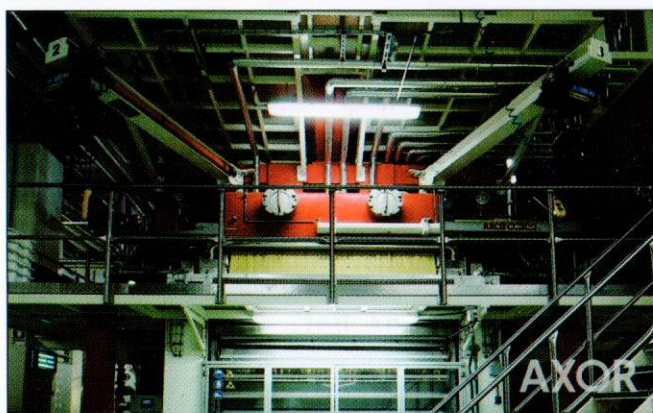
OilDOX: Doser for Oils

The electronic oil dispenser OilDOX is the ideal solution for the automated dosing of oils and viscous liquids, ensuring precision and hygiene in the process and safety in the working area.





E & S Food Technologies Pvt Ltd.



AXOR-ITALIA

Axor has been one of the leading companies in the engineering, manufacturing and installation of equipment for the Food Industry for more than 30 years now.

Axor is located in Cento – Italy, in a modern production plant fitted with the most innovative machinery.

Axor engineers, manufactures and installs Pasta Lines (Short-Cut, Long-Cut and Special Shapes Pasta), Couscous Lines, Instant Pasta Lines, Quick Cook Pasta Lines, Asiatic Noodle Lines, Gluten Free Pasta Lines, Pellet and Snacks Dryer and Spare Parts for all the Pasta Plant.

SANCASSIANO

MIXERS:

1. HYDRA
2. KRYOS.
3. REVO
4. PLANETARY MIXERS
5. PLANETARY MIXERS
6. SPIRAL MIXERS
7. FORK MIXER
8. TWIN ARM MIXER
9. GER
10. LIQUID FERMENT
11. VIGOR

INDUSTRIAL SOLUTIONS:

1. COMPLEX AUTOMATIC SYSTEMS
2. CONTINUOUS MIXER
3. ROBOT
4. CAROUSEL
5. BOTTOM DISCHARGE



- Capacity tanks dough/filling: Kg 5
- Minimum diameter of extrusion of the dough: mm 15
- Maximum diameter of extrusion of the dough: mm 60
- Minimum diameter of injection of the filling: mm 8
- Maximum diameter of injection of the filling: mm 40
- Diaphragm cut maximum production with tape synchronized with the knife: 3600 pcs/h
- Diaphragm cut maximum production with tape in continuous mode: 4200 pcs/h
- Maximum extrusion dough/filling: Kg/h 70
- Hourly average production with 20% of filling: Kg/h 60
- Single - phase electrical connection: 220V. 50/60 Hz.
- Electric absorption: kW 1.2

Perfetta



New Magic

- Extrusion dough unit: twin screw
- Extrusion filling: twin screw
- Filling injector: by lobe pump
- Molding head: TS2 at 1 row
- Mechanical cutting: unit prod. 90 pieces/min
- Pneumatic cutting: unit prod. 120 pieces/min
- Outfeed conveyor product: of 150 mm. adjustable
- Max size of output product: 60 mm.
- Max capacity tanks dough/filli: Kg. 8
- Max production: 5.400 pieces/hour (Kg/h 120)
- Electric-pneumatic working: 220/400 V. 50/60 HZ. 6 bar
- Electric absorption: KW. 3

- Extrusion dough unit: twin screw
- Extrusion filling: twin screw
- Filling injector: by lobe pump
- Molding head: TS8 at 2/3 rows
- Mechanical cutting unit: prod. 180/270 pieces/min
- Outfeed conveyor product: of 300 mm. adjustable
- Max size of output product: 32/50 mm.
- Max capacity tanks dough/filling: Kg. 30
- Max production: 10.800/16.200 pieces/hour
- Electric-pneumatic working: 220/400 V. 50/60 HZ. 6 bar
- Electric absorption: KW. 8

New Fantasy



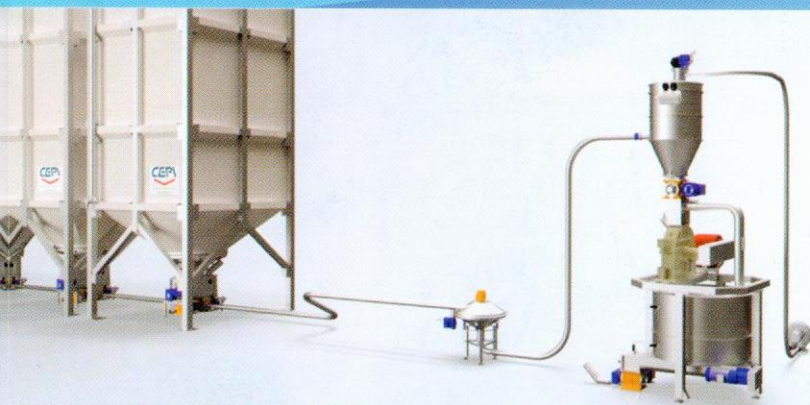
Multiline

- Product shape: spherical/cylindrical spherical
- Product dimension: D. 18/50 mm.
- Product length: 18/100 mm.
- Hourly production: kg/H 450/900
- Installed power: KW. 15

- Dough extrusion Capacity: 200 Kgs/h;
- Filling extrusion Capacity: 100 Kg/h;
- Dimensions: 245x154x141h cm;
- Weight: 450 Kg;
- Voltage: 380-400 Volts/50Hz/3ph;
- Installed power: KW 5;
- Extrusion tank capacity: 15/30 Kg;
- Filling tank capacity: 8/15 Kg;
- Pneumatic connection - consumption: 6 bars – 200 liters;
- CEE declaration of conformity.

BS4





Sugar Mill

- Storage tank with motor driven agitator
- Anti-explosion hatch
- Sugar feeding hopper
- Quench valve
- Dust Free
- Multiple extraction
- Can receive crystal sugar directly from indoor silos by means of inline sifter
- Weighing in real time, integrated automation and full traceability

Dosing and Weighing

- Dosing is continuous or batch, positive, by loss of weight, by volume or by weight
- Integrated automation: recipes, production, parametrization and traceability
- Warehouse manager and analysis of production history
- Weighing in real time
- Ground or table scale for manual dosage of minor ingredients
- Hygiene guaranteed by self-cleaning filter and dust exhaust unit with lid
- CIP washing system
- Discharging valve
- Level sensor

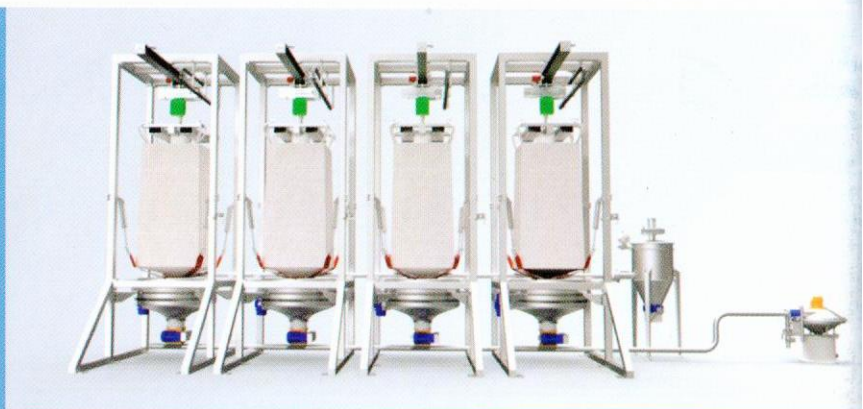


Silo System

- Earthed – Equipotentiality technology patented by CEPI
- Filtering roof
- Safety system against overpressure and depression
- Safety system CEPATIC against overpressure and depression during loading
- Extraction with vibrating cone
- Fluidization
- Dosing with ATEX conform butterfly valve, rotary valve or feed screw
- Weight control in real time, integrated automation and full traceability

Discharge Big Bag

- Chain host to lift the bags
- Easy discharge device
- Easy change over device
- Easy lock
- Antidust filter
- Extraction with vibrating cone, multiple extraction available
- Dosing with rotary valve, butterfly valve and feeding screw
- Weight control in real time, integrated automation and weight control in real time



Office : S2 - 19, 2nd Floor, Dosti Shoppe Imperia, Opp. R Mall, Manpada, Ghodbunder Road, Thane (W) - 400607 Mumbai, India.

Factory : Gala no. 2. Ground floor, Print world Industrial Complex, Mankoli Naka, Bhiwandi, Thane 421302.

Phone : +91-22-25841010 | +91-22-35114649

Email : sales@esfoodtechnologies.com | mktg@esfoodtechnologies.com

Website : www.esfoodtechnologies.com