

SRI BROTHERS
ENTERPRISE

TOTAL FRYING & BAKING SOLUTIONS



ADDRESS

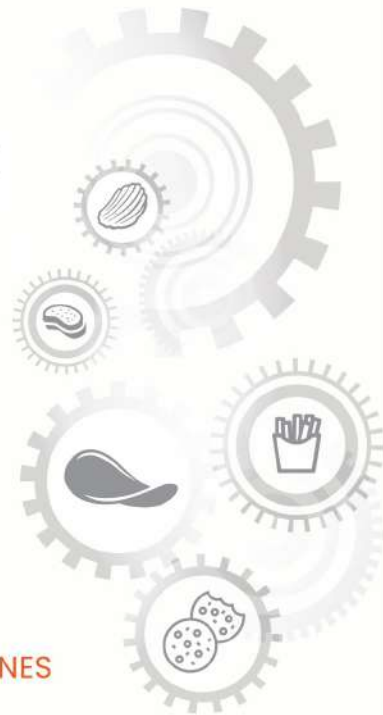
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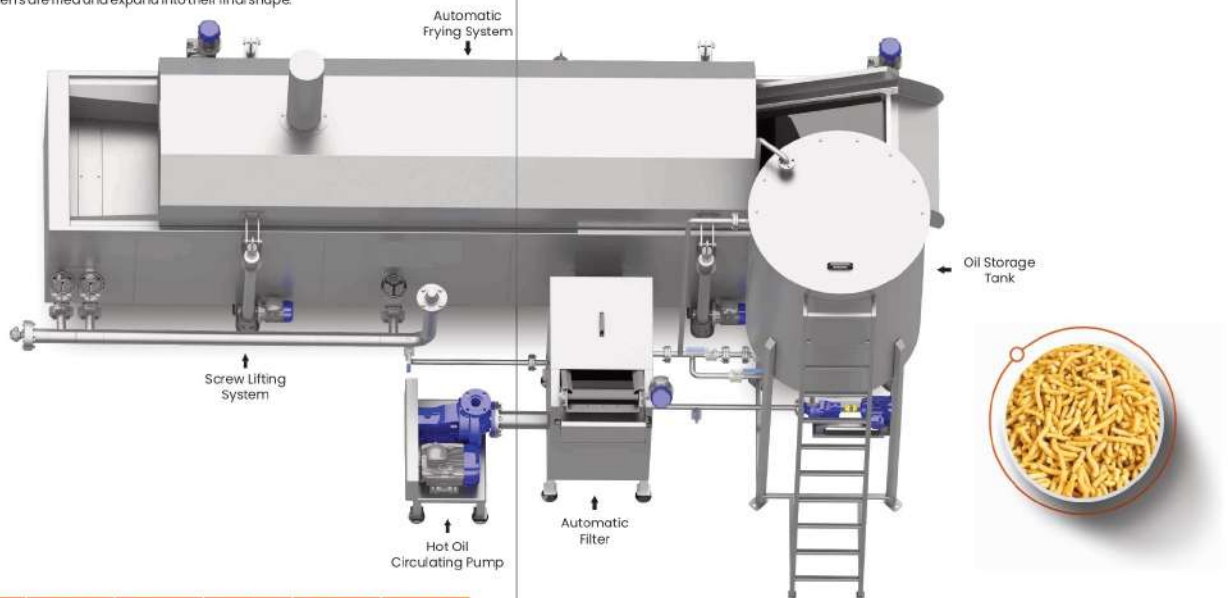
PROCESSING LINES FOR SNACKS FRYERS & BAKERY OVEN MACHINES

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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. A dipping conveyor belt takes the Raw Namkeen's through the frying oil and within 2 to 3 Minutes, also depends on product the Raw Namkeen's are fried and expand into their final shape.

We are also manufacturing the Multiple Continuous Fryer as on customer's demand which is suitable for Floating and Non-floating Product.



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
Oil Filtration System	Manual	Conveyor Type Filtration System			
Fuel Option	Diesel/Gas/Wood/Thermic				
Power Consumption in Wood	8 Hp	10.5 Hp	14 Hp	15 Hp	19.5 Hp
Power Consumption in Diesel/Gas/ Thermic	6 Hp	8.5 Hp	11 Hp	12 hp	16.5 Hp
Oil Holding Capacity In System	450 Litre	650 Litre	1000 Litre	1450 Litre	1650 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.

Oil Filtration System

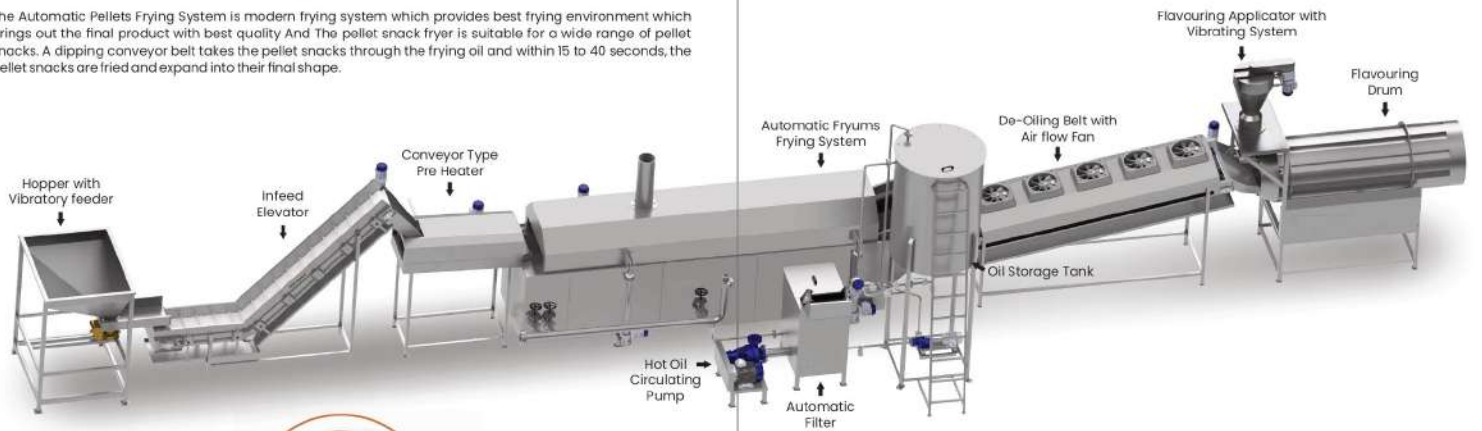
The Conveyor filter will remove the smallest particles of starch from the frying oil. The oil is filtered by means of a V-shaped conveyor belt for arresting crumbs and burned product during process to enhance product shelf life and to maintain oil quality.

Control Panel

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

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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 Consumption in Wood	13.5 Hp	14 Hp	19.5 Hp	22.5 Hp	24.5 Hp
Power Consumption 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

Flavour Dispenser

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

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.

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.

Oil Filtration System

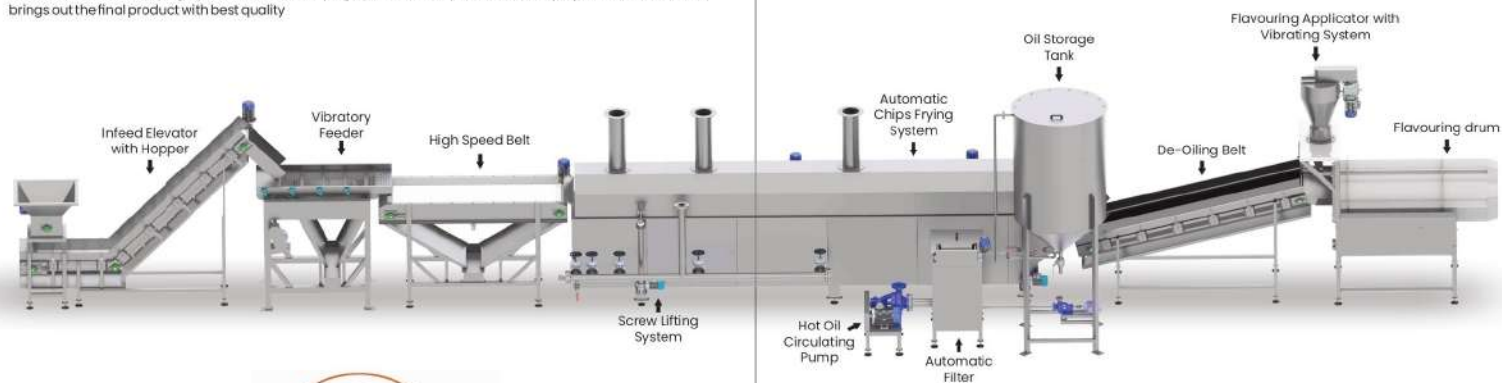
The Conveyor filter will remove the smallest particles of starch from the frying oil. The oil is filtered by means of a V-shaped conveyor belt for arresting crumbs and burned product during process to enhance product shelf life and to maintain oil quality.

Control Panel

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

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The chips fryer has been provided with a well-balanced oil supply system ensuring the transit of potato chips. The Semi Automatic Frying System is modern Frying System which provides best frying environment which brings out the final product with best quality



Technical Specifications

Model	FBF-100	FBF-200	FBF-300
Output /in Hour	100 Kg	200 Kg	300 Hp
Oil Filtration System	Manual	Conveyor Type Filtration System	
Fuel Option	Diesel/Gas/Wood/Thermic		
Power Consumption in Wood	18.5 Hp	23 Hp	25.5 Hp
Power Consumption in Diesel/Gas/ Thermic	15.5 Hp	18 hp	20.5 Hp
Oil Holding Capacity In System	650 Litre	725 Litre	850 Litre
Length & Width Of Line	62ft X 9.5ft	64ft X 10.5ft	67ft X 11ft
Material Of Construction	AISI 304	AISI 304	AISI 304

Fryer Feeder:
Vibratory feeder for uniform feeding of Potato Chips to fryer.

Flavour Dispenser
The Flavouring Dispenser is an advanced system that ensures the accurate dosing of salt or other flavourings as an addition to your product. And Disc type dispenser, having SS hopper, Flavour 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.

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.

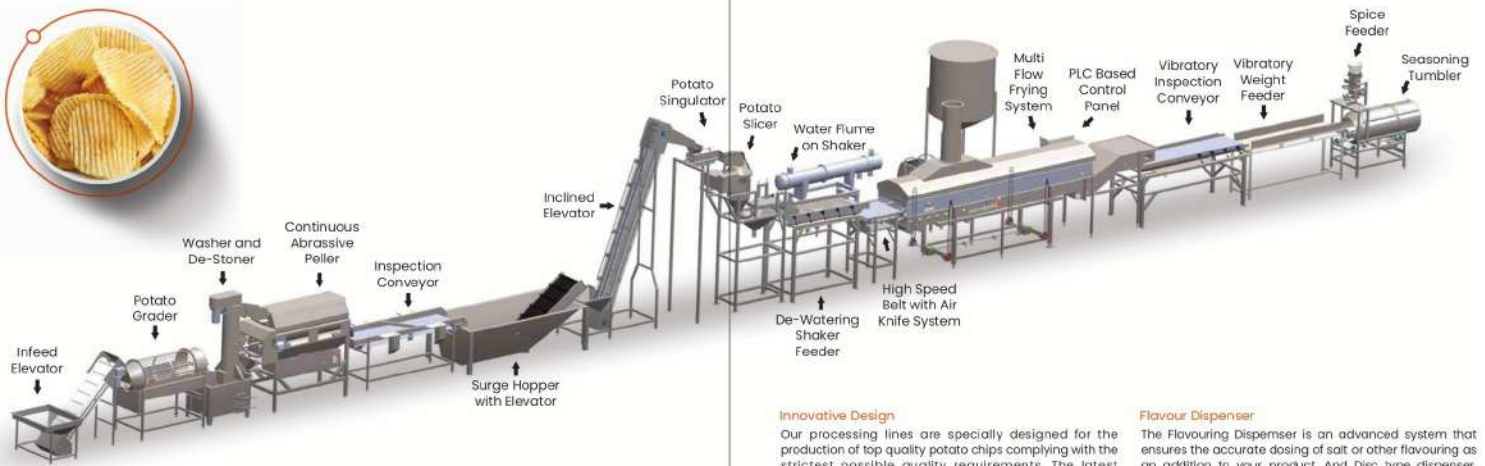
Oil Filtration System
The Conveyor filter will remove the smallest particles of starch from the frying oil. The oil is filtered by means of a V-shaped conveyor belt for arresting crumbs and burned product during process to enhance product shelf life and to maintain oil quality.

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

FULLY AUTOMATIC POTATO CHIPS LINE

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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. The automatic potato chips production line is developed on the basis of drawing the essence of the similar equipment and integrating the advantages of the similar plants. Besides, the technology of the whole potato chips machinery was largely improved by the feedback from the previous customers.



Technical Specifications

Model	FBF-200	FBF-300	FBF-500
Output /in Hour	200 Kg	300 Hp	300 Hp
Oil Filtration System	Conveyor Type Filtration System		
Fuel Option	Diesel/Gas/Wood/Thermic		
Power Consumption With Blancher	45 Hp	50 Hp	60 Hp
Power Consumption Without Blancher	40 Hp	42.5 Hp	57 Hp
Oil Holding Capacity In System	725 litre	850 litre	1100 litre
Length Of Line	depend upon line with Blancher or without Blancher		
Material Of Construction	AISI 304	AISI 304	AISI 304

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.

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.

Flavour Dispenser

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

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.

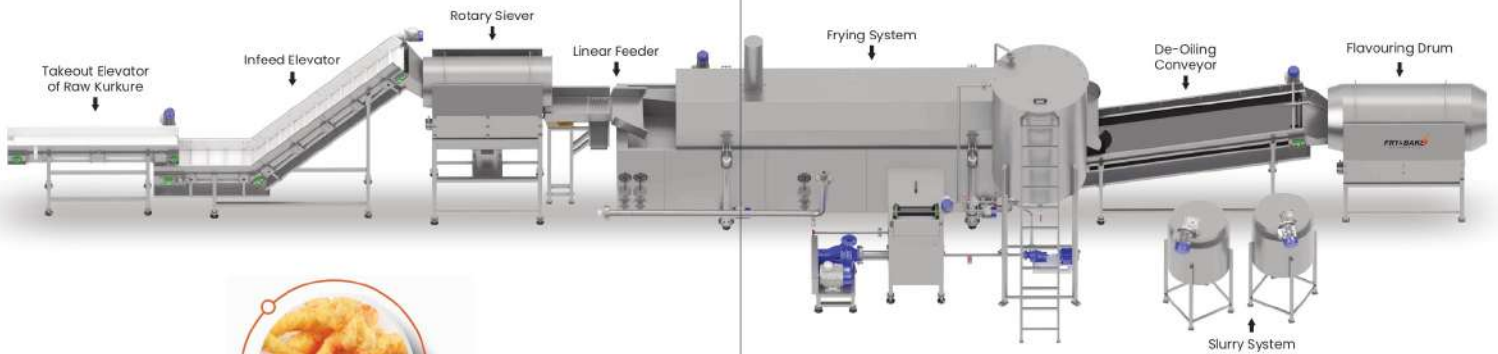
Continuous Fat Filtration System

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.

FULLY AUTOMATIC KURKURE FRYING LINE

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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 Consumption in Wood	14 Hp	16.5 Hp
Power Consumption in Diesel/Gas/ Thermic	12 Hp	13.5 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

Flavour Dispenser

The Flavoring Dispenser is an advanced system that ensures the accurate dosing of salt or other flavourings 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.

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.

Oil Filtration System

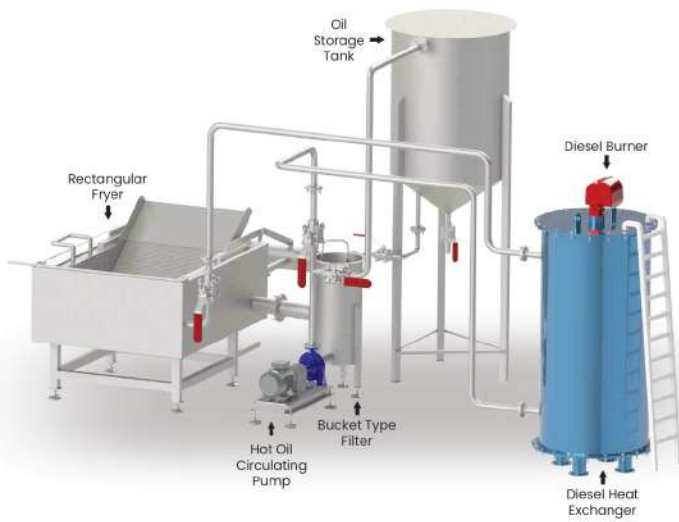
The Conveyor filter will remove the smallest particles of starch from the frying oil. The oil is filtered by means of a V-shaped conveyor belt for arresting crumbs and burned product during process to enhance product shelf life and to maintain oil quality.

Control Panel

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

RECTANGULAR FRYER WITH DIESEL HEAT EXCHANGER

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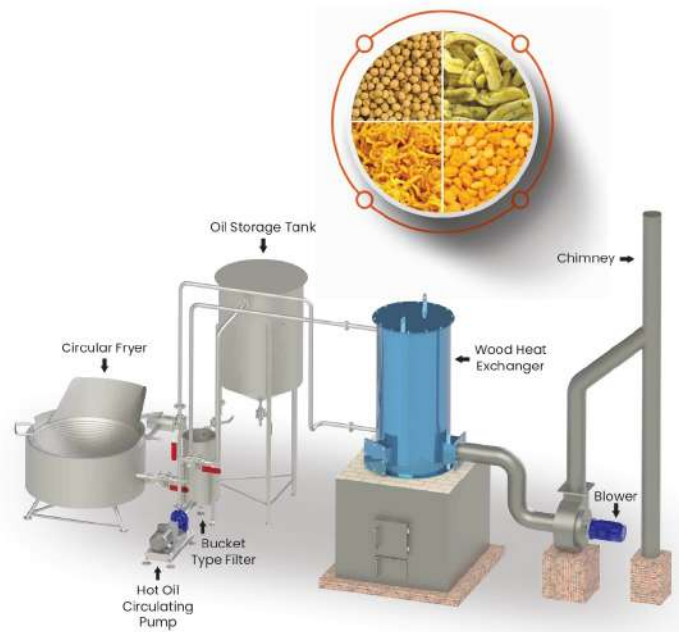


Technical Specifications

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

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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.

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.

ROTARY RACK OVEN 84 TRAY

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Technical Specifications

Production Capacity

Dimensions	Power	No. Of Tray (Tray Size)	Biscuit / Hr	Rusk / Day	Fuel Option
L 100" X W 67" X H 85"	4.5 HP	84 (18" x 14")	100 Kg	450 Kg	Diesel / Gas / Wood

- Note:**
- We also manufacture customize "Tray size" Oven "As on demand".
 - Power supply 220 volts Single Phase or 440 Volts three Phase "As per order".

ROTARY RACK OVEN 36 TRAY

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Technical Specifications

Production Capacity

Dimensions	Power	No. Of Tray (Tray Size)	Biscuit / Hr	Rusk / Day	Fuel Option
L 74" X W 52" X H 77"	2.5 HP	36 (18" x 14")	30-35 Kg	160 Kg	Diesel / Gas / Wood

- Note:**
- We also manufacture customize "Tray size" Oven "As on demand".
 - Power supply 220 volts Single Phase or 440 Volts three Phase "As per order".

OTHER FOOD PROCESSING EQUIPMENTS

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Aata Mixture



Namkeen Extruder Machine



Automatic Namkeen Extruder



Potato Peeler



Potato Slicer



Potato Dryer



Banana Slicer



Coating Pan



Planetary Mixture



Spiral Mixture



Dough Sheeter



Bread Slicer



Diesel Heat Exchanger



Wood Model Heat Exchanger



Thermic Fluid Heat Exchanger

OUR CLIENTS



MR SHAWAZ
SALES MANAGER

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