



AAVEG[®]



FOOD MACHINE



aavegfoodmachine.com

AAVEG®

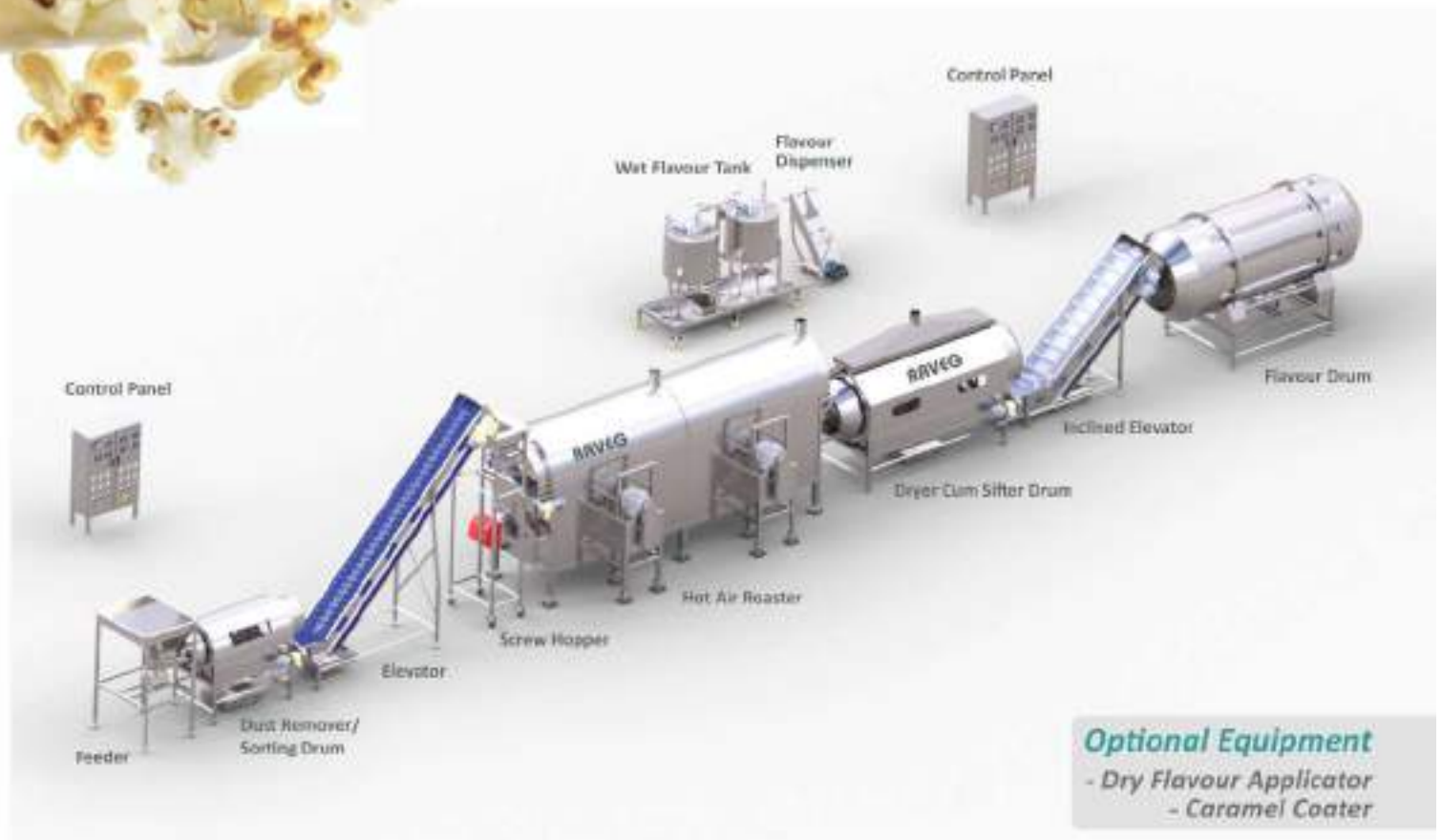
FOOD MACHINE

Pressurised Hot Air Roasting Line

Industrial Air Fryer

Popcorn Line (Air Popped)

Capacity- 125Kg/Hr., 250Kg/Hr.



Optional Equipment

- Dry Flavour Applicator
- Caramel Coater

Advantages Of Hot Air Popping Over Kettle Oil Popping

- Continuous Process Fully Automatic*
- 4 Way Quality Control Popping*
- Large Production With Consistant Good Quality*
- Air Popped Corn is Uniform in Shape & Size*
- Very Less Moisture Content & Bigger in Shape*
- Less Oil Required For Flavouring*
- Evenly Distributed Flavouring*
- Better Crunch & taste*
- Less Power Required*
- Gas Fuel / Electric / Wood Pellet*
- Less Man power Required*
- More Hygienic Process*
- Very Less Floor Space Required*
- Fully stainless steel 304*



Pressurised Hot Air Roaster Line

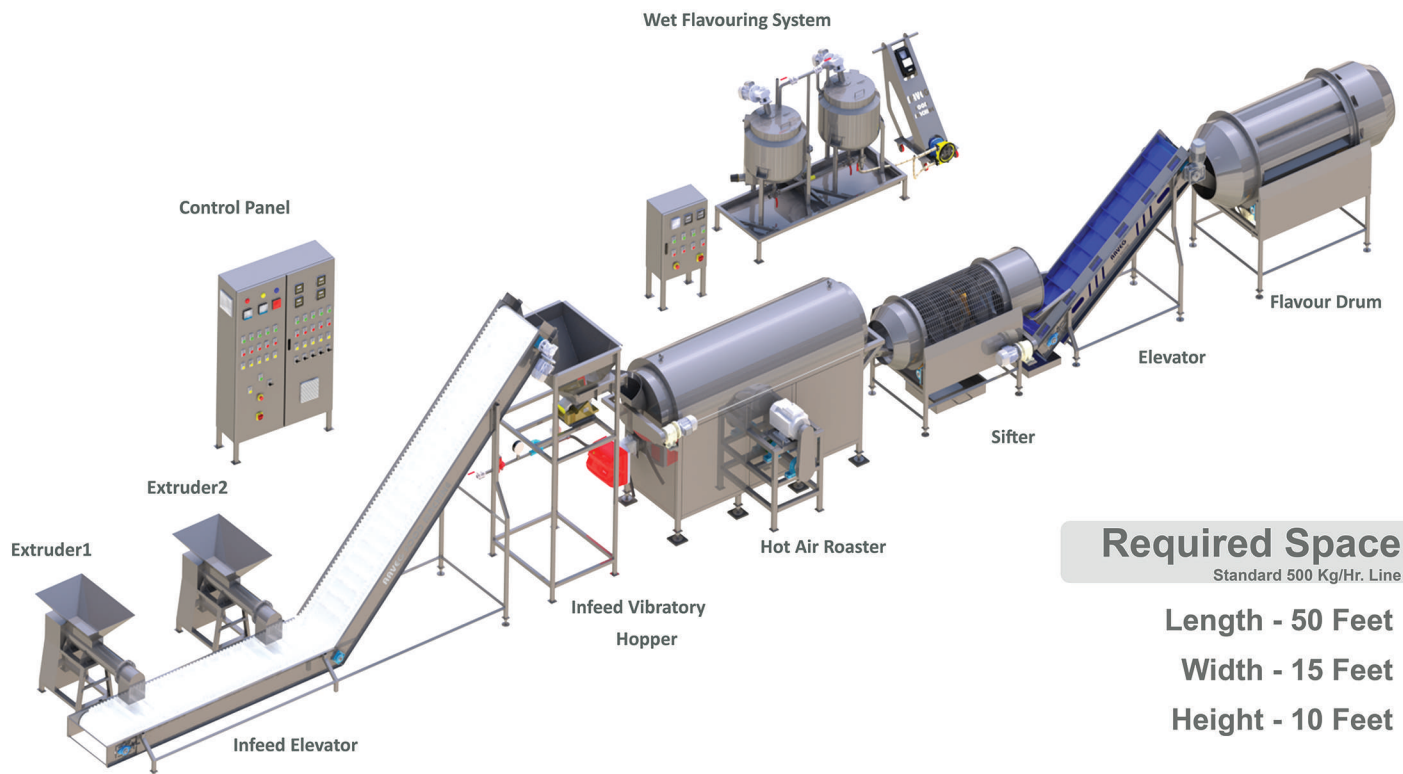
Industrial Hot Air Fryer

Extruded Product Line

Capacity- 125Kg/Hr., 250Kg/Hr., 500Kg/Hr., 750Kg/Hr.

**PUFFCORN, KURKURA TYPE, CORN CHIPS, CORN FLAKES
CHEETOS, NIK NAKS, NACHOS, POPPED CHIPS**

No **OIL**,
No **SAND**, No **SALT**
Just by **HOT AIR**



Required Space

Standard 500 Kg/Hr. Line

Length - 50 Feet

Width - 15 Feet

Height - 10 Feet

Advantage of Hot Air Roasting Over Belt & Drum Roasting

- * Better Crunch
- * Easy Moisture Control
- * Less Energy Requirement
- * Compact Production Line
- * Neat & Clean Process
- * Almost No Chances Of Fire

*High Pressure Hot Air Roaster Continuous Line
Quality Compliance with International Standard
Automatic, Compact Design
Roasting 4-way Quality Controlled
Less Man Power Required
Hygienically Designed
Fire & Safety Consideration
Energy Efficient
Gas Fuel/ Electric
Fully Stainless Steel 304*

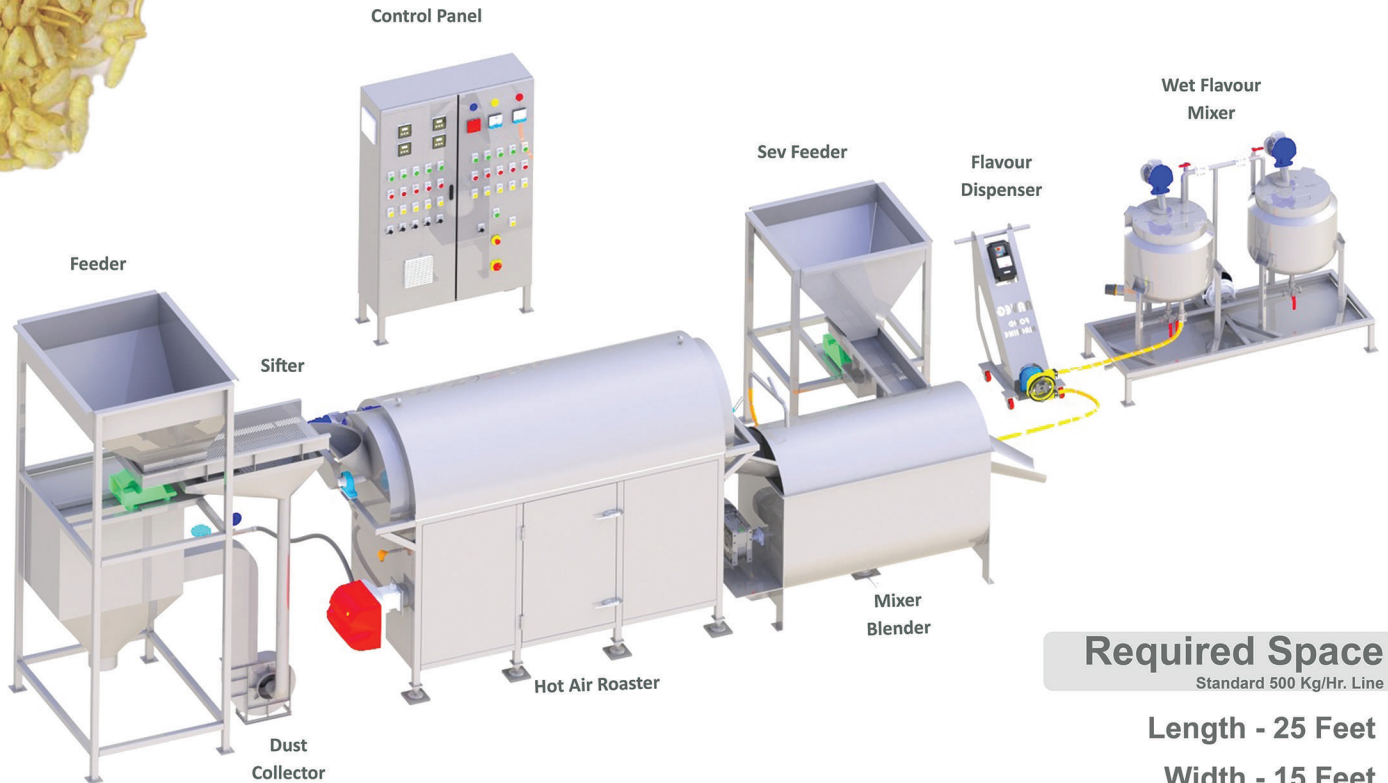


Pressurised Hot Air Roaster Line

Industrial Hot Air Fryer

Sev Murmura Line

Capacity- 250Kg/Hr., 500Kg/Hr.,



Required Space

Standard 500 Kg/Hr. Line

Length - 25 Feet

Width - 15 Feet

Height - 10 Feet

Advantage of Air Fryer Roasting Over Standard Drum Roasting

- Compact Full Line - Floor Size (25ft x 15ft)
- Fine Quality Control of Product Output.
- Moisture control, Better CRISPY MURMURA.
- Quantity Control of Sev Feeding.
- Uniform Flavouring by AAVEG Slurry System.
- Twin Tank Slurry System Capacity 150 Litre.
- European Flavouring Pump Capacity 60-250 L/Hr.
- Mobile Dispensing Trolley with Air Automizer.
- No Chocking, No Blocking of Hose Pipe.
- All Equipments Fully Stainless Steel AISI 304.

SEV MURMURA Process Line by HOT AIR
Quality Compliance with International Brand

Fully Automatic, Compact Design

Roasting 4-way Quality Controlled

Less Manpower Required

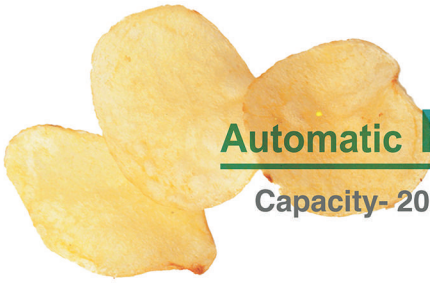
Hygienically Designed

Fire & Safety Consideration

Energy Efficient

5 Kg/Hr. Gas

6kW/Hr Power

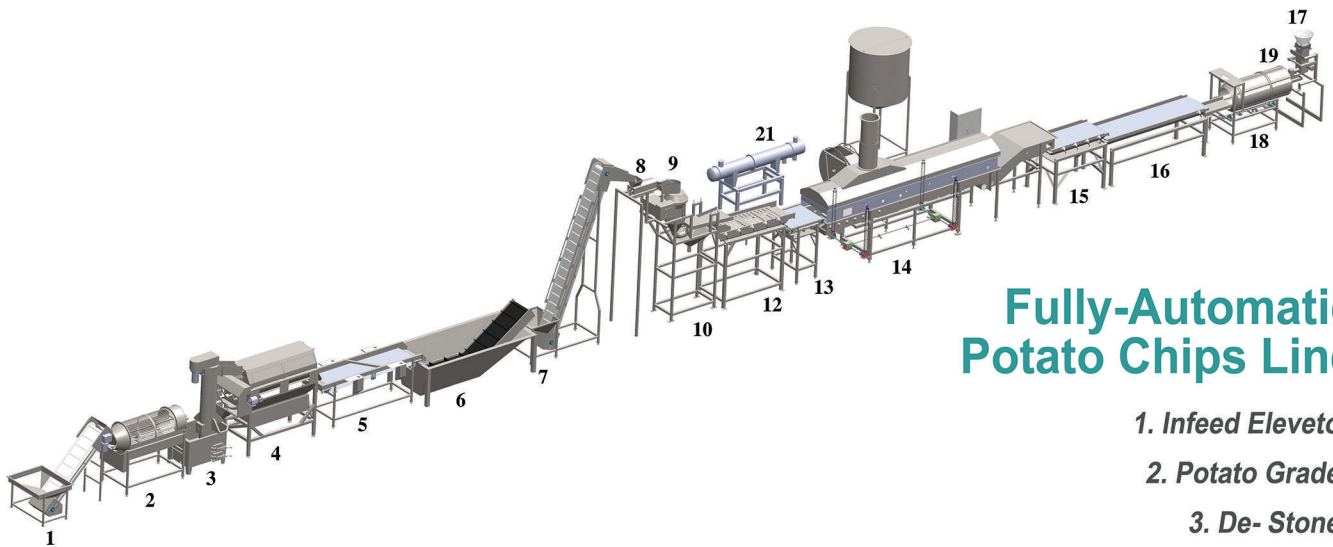


Automatic Potato Chips line

Capacity- 200Kg/Hr., 300Kg/Hr., 500Kg/Hr.

AAVEG[®]

FOOD MACHINE



Fully-Automatic Potato Chips Line

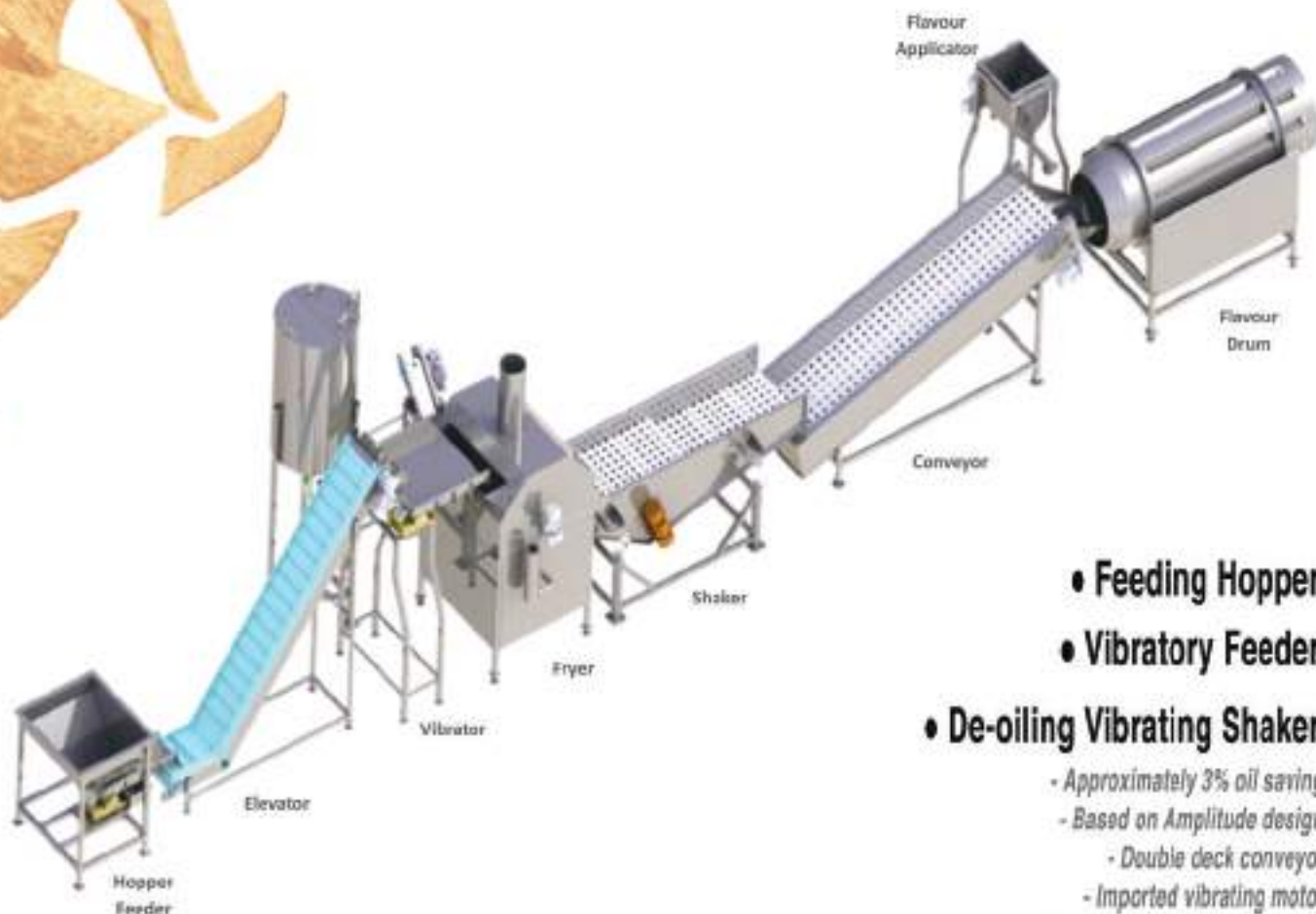
1. Infeed Elevator.
2. Potato Grader.
3. De- Stoner.
4. Continuous Abrasive Peeler.
5. Inspection Conveyor.
6. Washing Conveyor
7. Inclined Elevator.
8. Singulator Feeder.
9. Slicer.
10. Slicer Washer & Shaker.
11. Blancher (Optional).
12. De-Watering Shaker.
13. High Speed Belt with Air Knife.
14. Continuous Fryer.
15. Vibrator Shaker.
16. Inspection Conveyor.
17. Flavour Applicator.
18. Flavour Drum.
19. Scarf Tray.
20. Heat Exchanger
21. HMI / PLC Automation Panel.

Semi-Automatic Potato Chips Line

- | | |
|------------------------|-------------------------|
| 1. Batch Peeler. | 7. Continuous Fryer. |
| 2. Potato Slicer. | 8. Inspection Conveyor. |
| 3. Dewatering Hydro. | 9. Flavour Applicator. |
| 4. Feeding Hopper. | 10. Flavour Drum. |
| 5. Inclined Elevator. | 11. Scarf Tray. |
| 6. Vibratory Conveyor. | 12. Automation Panel. |

Continuous DRUM WHEEL Frying SNACK PELLETS

Capacity- 150Kg/Hr., 300Kg/Hr.



● DRUM FRYER.

- Unique Design.
- Substitute of Batch Fryer.
- Lowest oil holding capacity.
- Uniform temperature throughout fryer drum.
- Motorized hood-lifting system.
- Variable speed control.
- Auto control of oil level in system.
- Belt filtration.
- Heating system (Electric/Gas/Diesel).
- Minimum space required.
- Easy maintenance.
- Shower assembly for cleaning fryer drum.

● Feeding Hopper.

● Vibratory Feeder.

● De-oiling Vibrating Shaker.

- Approximately 3% oil saving.
- Based on Amplitude design.
- Double deck conveyor.
- Imported vibrating motor.
- Vibration less supporting stand.
- Automatic oil return.

● Inspection & Cooling Conveyor.

- Imported SS 304 wire-mesh belt.
- Variable Air cooling.
- Provision of belt cleaning by Air.

● Flavour Equipments.

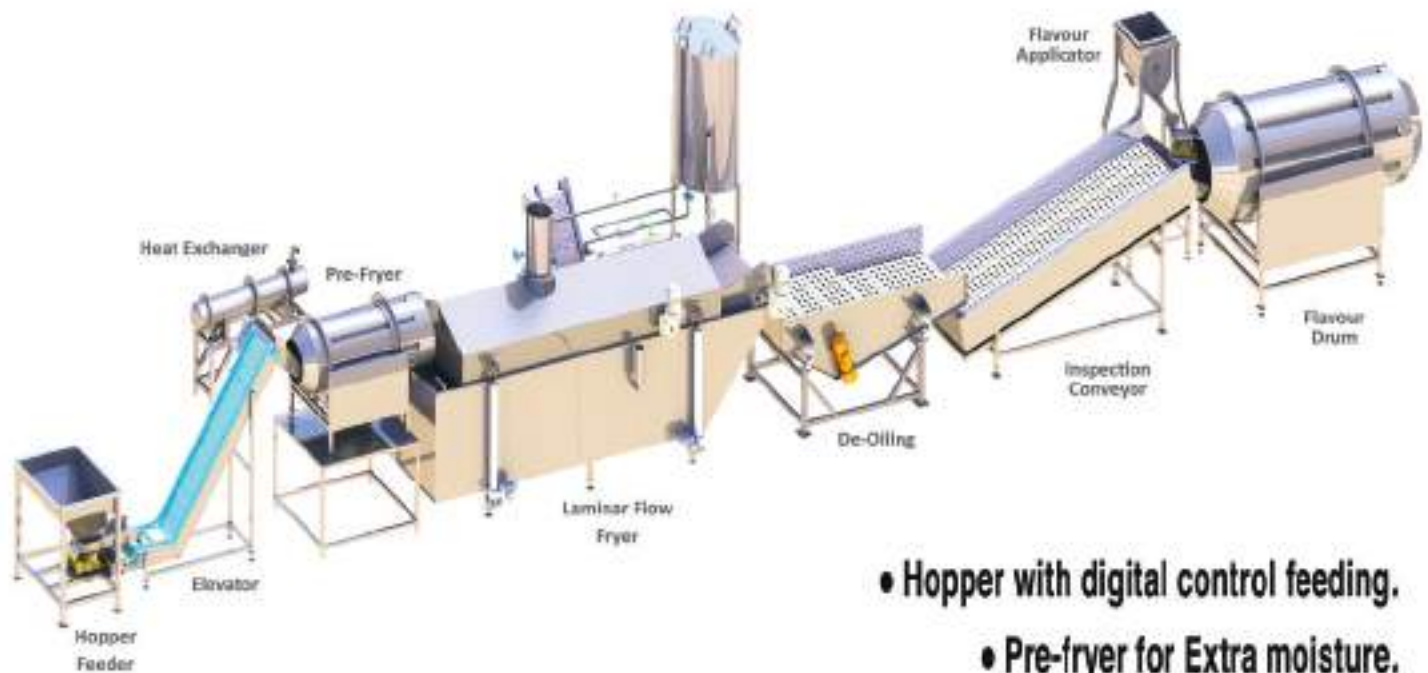
- Flavour mixture & feeder.
- Fine flavour spray tray.
- Typical design flighted drum for uniform flavouring.

● Electrical & Automation panel.

- European standard.
- Easy to operate, easy to maintain.
- Human friendly working with Safety.

Continuous LAMINAR FLOW Frying SNACK PELLETS

Capacity- 300Kg/Hr., 500Kg/Hr., 1000Kg/Hr., 1500Kg/Hr., 2000Kg/Hr.



● LAMINAR FLOW FRYER.

- European design.
- Multiple oil inlet.
- Uniform temperature throughout fryer tank.
- Imported wire-mesh belt.
- Variable speed control.
- Auto control of oil level in system.
- Lowest oil holding capacity.
- Fast changeover of oil from tank.

● Electrical & Automation panel.

- European standard.
- Easy to operate, easy to maintain.
- Human friendly working with Safety.

● Hopper with digital control feeding.

● Pre-fryer for Extra moisture.

● De-oiling Vibrating Shaker.

- Approximately 3% oil saving.
- Based on Amplitude design.
- Double deck conveyor.
- Imported vibrating motor.
- Vibration less supporting stand.
- Automatic oil return.

● Inspection & Cooling Conveyor.

- Imported SS 304 wire-mesh belt.
- Variable Air cooling.
- Provision of belt cleaning by Air.

● Flavour Equipments.

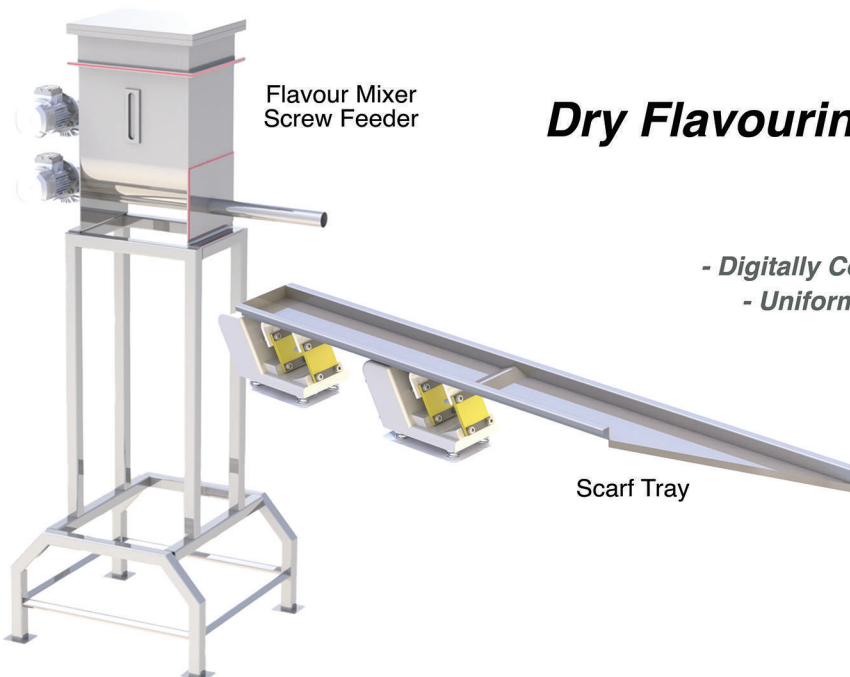
- Flavour mixture & feeder.
- Fine flavour spray tray.
- Typical design flighted drum for uniform flavouring.

Flavouring System



Wet Flavouring System

- Double Jacketed Twin Tank System Capacity 150 Litre.
- Thermostatic Controlled Water Heating Jacket.
- Ultrasonic Low Level Indicator.
- Agitator for Slurry Mixing.
- Oil Circulation Pump for Uniform Mixing.
- Imported Dosing Pump Capacity 10-60 L/Hr & 60- 250 L/Hr.
- Mobile Dispensing Trolley with Air Automizer Control.
- Digital Control of Slurry Output & Uniform Spraying.
- Fully Stainless Steel SS 304.



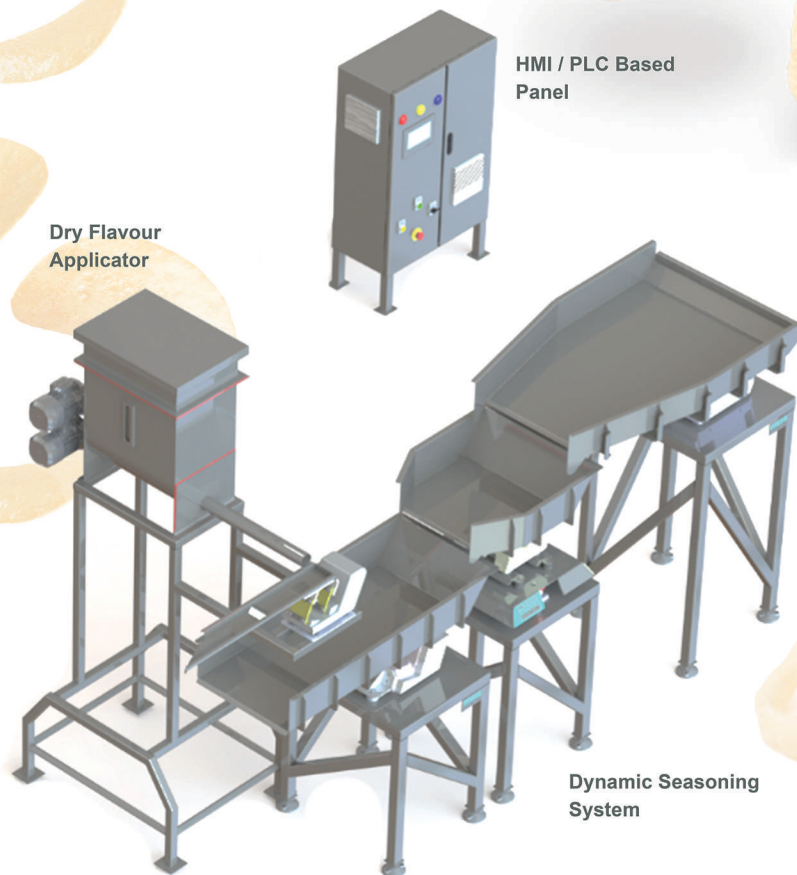
Dry Flavouring (Double controlled)

- Agitator for Flavour Mixing.
- Digitally Controlled Screw Feeding.
- Digitally Controlled Fine Flavouring by Scarf Tray.
- Uniform Dispensing Large Curtain on Product.
- Mixing Bowl Low Level Indicator.
- Easy To Clean for Flavour Change.
- Corrosion Free Design.
- Mobile Stand.
- Fully Stainless Steel SS 304.

Dynamic Seasoning System

(Loss In Weight)

AAVEG Food Machines offers Loss in Weight/ Dynamic Seasoning System for high accuracy Seasoning & Uniform Flavouring.



Our system checks quantity of product output in real time & accordingly apply required percentage of seasoning on product.

System minimises wastage of seasoning & also optimises flavour coverage.

Seasoning is controlled by HMI/PLC based software, covers various snack food product recipes.

AAVEG make Dynamic Seasoning System is useful for both Dry & Wet Flavouring

Batch Fryer Oil Filtration

VITO[®] Mobile

Oil Filter Machine

MADE IN GERMANY



VITO XS
40 Litre



VITO XM
75 Litre



VITO XL
120 Litre

Filter Paper

Used Oil



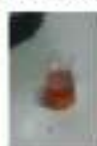
Before Filtration



Filtration Process

Filtered Oil

Filter Paper



After Filtration

- ▲ Vacuum Filtration
- ▲ Machine can handle temperatures up to 200°C.
- ▲ Remove up to 5 micron waste particles.
- ▲ Improve taste and quality of food.
- ▲ Reduces Frying oil consumption.
- ▲ Takes only 5 minutes to filter the oil.
- ▲ Maintain TPM/TPC value of oil.

VITO[®] Portable

Oil Filter Machine

MADE IN GERMANY



VITO VS
12 Litre



VITO VM
20 Litre



VITO VL
30 L Heavy Usage

Oil Tester



Oil Tester FT440



Used Oil

Filter Paper



Before Filtration



Filtration Process

Filter Paper

Filtered Oil



After Filtration

- ▲ Pressure Filtration
- ▲ Machine can handle temperatures up to 200°C.
- ▲ Remove up to 5 micron waste particles.
- ▲ Improve taste and quality of food.
- ▲ Reduces Frying oil consumption.
- ▲ Takes only 5 minutes to filter the oil.
- ▲ Maintain TPM/TPC value of oil.

Continuous Fryer Oil Filtration



Hot Oil Filtration Processes

- *Online Continuous Treatment*
- *Offline Batch Treatment*

Benefits

- *Increase Oil life by one Micron Filtration*
- *Reduction of FFA & TPM/TPC Value*
- *Extreme Clear Oil & Dry Filtered Solids*
- *Eliminate Waste Oil Entirely*
- *Change Colour & Reduce Smell*
- *Oil Saving*

Products

*Peanut, Potato Chips, Bhujia, Peas
Moong Daal, Tortilla Chips, Onion Rings
Nuggets Frying (Veg, Nonveg)
Noodles Frying*



Dirty Oil

Filtered Oil



Dry Filtered Crumb

Oberlin Filter Model G5 OPF7



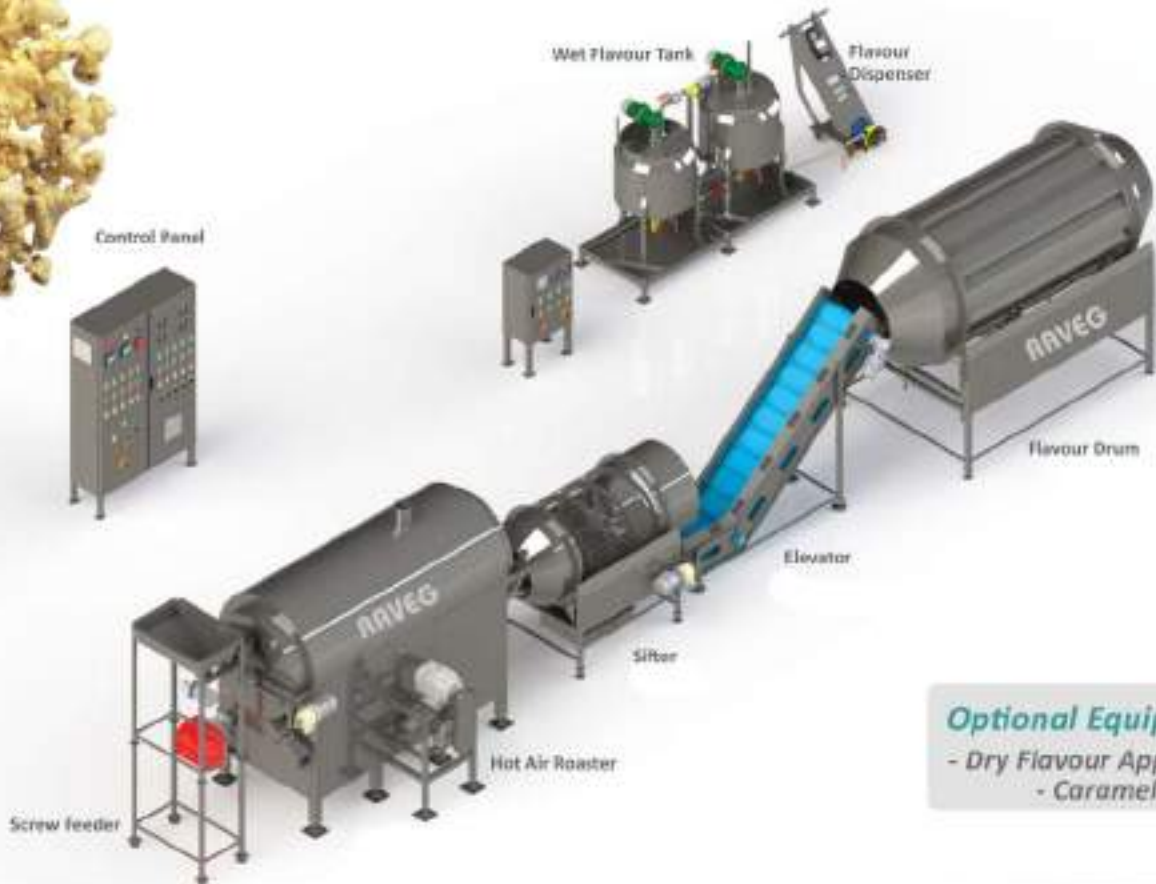
[www.oberlinfilter.com/food processing](http://www.oberlinfilter.com/food%20processing)



Industrial Air Fryer

Popcorn Line (Air Popped)

Capacity- 125Kg/Hr., 250Kg/Hr.



Optional Equipment

- Dry Flavour Applicator
- Caramel Coater

Caramel Coater

This Machine makes caramel and automatically Caramelize Popcorn. Caramel cooking and coating take place in the stainless-steel kettle. The operator is only responsible for loading popcorn into the kettle and dumping of caramel coated popcorn on the mesh-belt cooling conveyor.

- All constructed in Stainless Steel AISI-304.
- Power Required 5.5KW.
- Output – up to 15 kg/hr.
- HMI/ PLC Programmable Controls.



Hygiene Stations

The Company Kohlhoff Hygienetechnik GmbH & Co. KG, Germany is manufacturer of Hygiene stations & other equipments required to maintain Hygiene in various process Industries.

AAVEG Technology Pvt. Ltd. is an authorized representative of Kohlhoff Hygienetechnik for supply and maintenance of Hygiene equipments throughout the territory of India.

This products are useful in Food Industries, Pharmaceutical, Cosmetics Industry, Hotels, Hospitals, Laboratories & where hygiene condition is important.



HYGIENE CENTRE

Hand Washing & Drying,
Sole Cleaning,
Hand Sanitization



EK 400 WRT

Hand Washing & Drying,
Hand Sanitization,
Locking, Stand(Optional)



DLSO-SL + EK 400 WRT

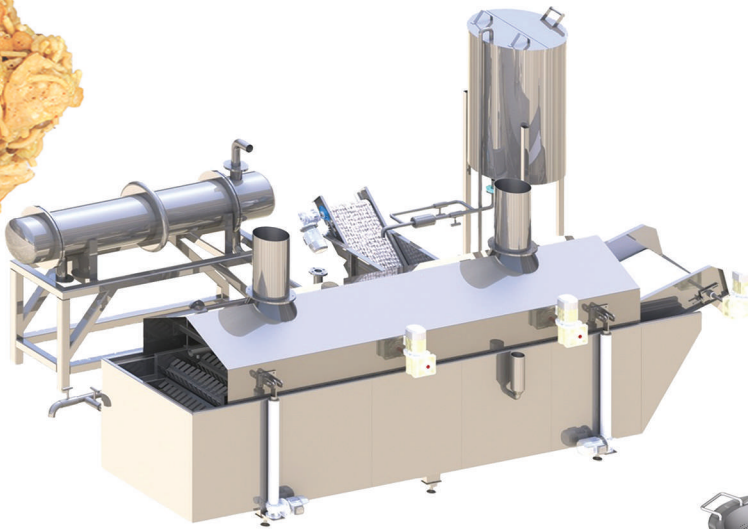
Sole Cleaning,
Hand Washing & Drying,
Hand Sanitization,
Locking



DSC-SL + EK 400

Sole & Boot Cleaning,
Hand Sanitization,
Locking

Other Equipments



Namkeen Continuous FRYER

- Laminar Flow Oil.
- Multiple oil inlet.
- Uniform temperature throughout fryer tank.
- Auto Frying Time Control.
- Auto control of oil level in system.
- Less oil holding capacity.
- Fine filtration of running oil.
- Shower assembly for cleaning of belt & fryer.
- Easy Maintenance



Rectangular Tilting Fryer
(5' x 3')



Circular Tilting Fryer
(36", 42", 48")



Vertical Mixer Blender



Continuous Roller Abrasive Peeler
For Potato Peeling



Horizontal Blender For Flavouring

Our Happy Customers_____

- PRATAAP SNACKS, Indore
- GOPAL NAMKREEN, Nagpur
- AAKRITI SUPER SNACKS, Raipur
- GUJRAT FOODS, Hyderabad
- ISHA SNACKS , Ahemadabad
- ISHA SNACKS , Bengaluru
- TESLA FOODS, Siligudi
- ALISHA FOODS, Ujjain
- PINJO FOODS , Bengaluru
- KANTI SWEETS, Bengaluru
- AKSHAR SNACKS, Surendranagar
- ANAND NAMKEEN, Sidhpur
- HALDIRAM Nagpur
- HALDIRAM Delhi
- ANNAPURNA SWADISHT, Siligudi
- AHARAMS VENTURES, Rajnandgaon
- SHREE HARI, Rajkot
- SHREEJI NAMKEEN, Valsad
- ALIYA SNACKS, Surat
- SA SNACKS, Surat
- KR FOODS, Hyderabad
- ARMAN FOODS, Raipur
- B POP GOURMET, Kolkata
- MAKHAN BHOG, Siliguri
- GANPATI FOODS, Rajnandgaon
- THE THEATRE PROJECT, Mumbai
- PANJWANI FOOD PRODUCT, Hyderabad
- SURAJ GRAH UDHYOG, Vadodara

EXPORTS_____

- MOHAMMED RIYAZ & PARTNER LLC, OMAN
- OLIVE BAKERY, OMAN
- STAR FOODSTUFF LLC, DUBAI
- FARMEX FRESHIA TRADING LLC, DUBAI
- ETS. GROUP , DR CONGO
- SRK FOOD INDUSTRIES LTD, KENYA
- ISHA FOODS COMERICO, LUANDA
- SRK FOOD INDUSTRIES LTD, TANZANIA
- RIJAL FOOD & BEVERAGES PVT. LTD, NEPAL



MADE IN GERMANY

- HALDIRAM
- PODARAN
- TELUGU FOODS
- GRB DAIRY
- SURUCHI FOODS
- PARAYEL FOODS
- GHARIWALA
- IYENGER FOODS
- SUNDAR FOODS
- KARACHI BAKERY
- RAJ CLASSIC
- RAJA UDHYOG
- DAS PENDAWALA
- MANOHAR DAIRY
- LE MERIDIEN
- SHREEMAYA
- SWISS CASTLE
- BHAGAT MISHTAN
- DAMODAR FOODS
- MITHAS
- SHANGRI-LA EROS
- ITC HOTELS
- PRASHANT CORNER
- PEBBLE HOSPITALITY
- JAIN SURBHI
- ID FRESH FOOD
- CAVINKARE
- PCK AGRI VENTURES
- DOMINOS
- A1 SAMOSA
- SHAKTI SWEETS
- EXPOSED FOODS
- KANTI SWEETS
- ANAND SWEETS
- FRY KING
- SANWARIYA SWEETS





INDIA

+91 94250 56786

+91 97520 90253

UK / Africa / Turkey

+ 44 7748 307854

Canada / USA

+ 1 (416) 8238838

info@aavegfoodmachine.com

www.aavegfoodmachine.com

AAVEG®

FOOD MACHINE

AAVEG Technology Pvt. Ltd.



Factory : Survey No. 124/4/2, Hansa Khedi,
Near Aath Mile, Nemawar Road,
Indore - 452016 (M.P.) INDIA



Postal : D-22 N.R. Estate, Bhicholi Hapsi,
Indore - 452016 (M.P.) INDIA



Ph : +91 97520 90253

+91 94250 56786



Website : aavegfoodmachine.com

Email : info@aavegfoodmachine.com



MADE IN GERMANY

www.vito.ag/en-in

OBERLIN Filter USA



CLEAN LIQUIDS
DRY SOLIDS

www.oberlinfilter.com