

SSDN



**ekta engineers**

Manufactures of Confectionery Cooking & Food Process Equipment

**Ekta Engineers is one of the leading Manufacturers of Confectionery Cooking & Food Process Equipment for the Production of Hard Boiled Candies, Lollipops, Toffees, Éclairs, Throat Lozenges & other similar products.**

### About Us

At Ekta Engineers, we are committed towards maintaining International Standards of quality in all aspects - from Equipment Design, Development & Installation to its Implementation. Known for the technical innovation & ease of operation, our equipment is customizable to suit our client's requirements & convenience. Our technical expertise & professional consultancy services have benefited several leading companies.

### Our Leadership

**Naresh Chandnani**, the Founder of Ekta Engineers has led Engineering & Equipment Development for over three decades now. He made his initial foray at the young age of 18 by joining Gurbani Group, India's leading Confectionery Manufacturers, as a Production Executive & took on various roles & responsibilities including Equipment Developer & Project Manager for over 20 years.

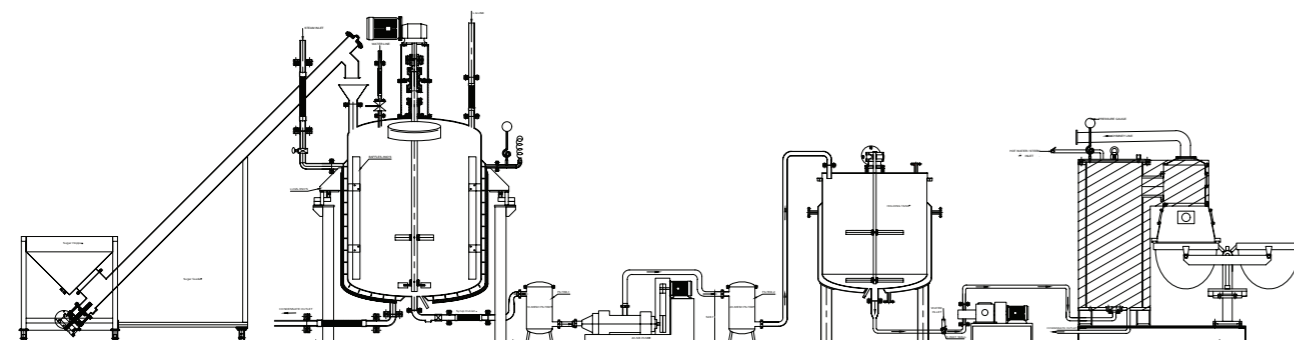
With a strong sense of knowledge in the confectionery industry & passion for the same, he founded Ekta Engineers in the year 2006. From then on, there has been no turning back. He has only looked forward & grown organically with his knack for introducing new & innovative products in the line of Confectionery Cooking & Food Process Equipment.

### Vision

To become a trusted partner in providing end to end solutions in the Confectionery Industry.

### Mission

To establish ourselves as a market leader in the Manufacturing of Confectionery Cooking & Food Process Equipment.



## Our Equipment

### Syrup Manufacturing Tank with Sugar Screw Feeder



This tank is designed for the manufacturing of Sugar and Liquid Glucose syrup. It comes with a drive motor anchor agitator system to manufacture consistent & high-quality syrup. Its steam jacketed arrangement along with third layer rock wool insulation & SS Cladding to conserve temperature.

#### Specifications

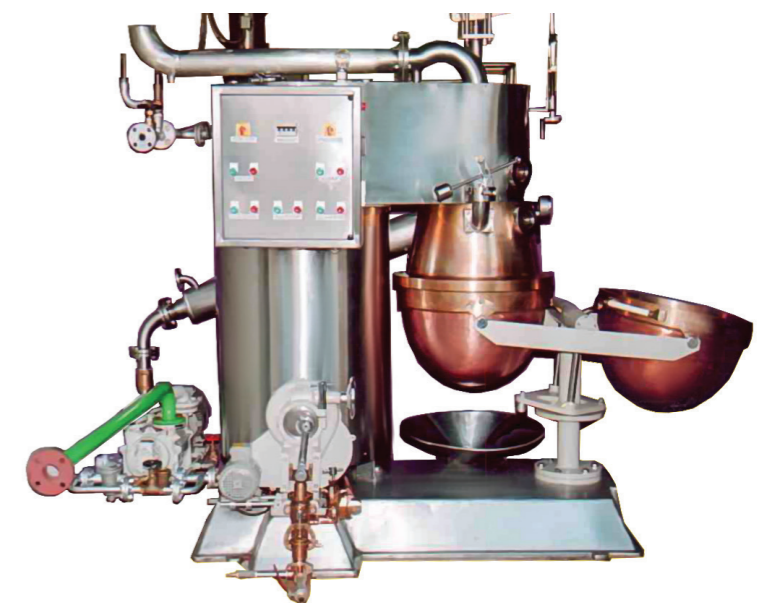
MOC	SS 304/MS
Output/Capacity	500 Kgs to 5000 Kgs
Power	1.0 - 5.0 HP

### Continuous Batch Cooker

This advanced equipment is designed to produce hard-boiled candy & milk-based candy of high quality at low operating costs. The cooking process, handling of the product is highly flexible & cooking timings with batch discharge is easily adjustable.

#### Specifications

MOC	SS 304/MS
Output/Capacity	500 - 1000 Kgs/h
Power	2.0 HP & 7.5/10 H.P One Each (Syrup & Vacuum Pump)
Dimensions	2300 mm X 2500 mm X 2450 mm
Weight	2000 Kg Apx.





### Syrup Holding Tank

This equipment is designed to hold sugar syrup.

#### Specifications

MOC	SS 304/MS
Output/Capacity	300 Kgs to 3000 Kgs
Power	1.0 - 5.0 HP



### Milk Emulsion Tank

This equipment is designed to emulsify/homogenize using a high shear mixer for ingredients like skimmed milk/whole milk/whey powder and fats (butter and vanaspathi).

#### Specifications

MOC	SS 304
Output/Capacity	100 - 150 Kgs
Power	3.0 - 5.0 HP

### Pre Cooker for Toffee/Éclairs (Batching Tank)

For syrup, emulsion milk & rework solution for pre weighing (mounted on load cell) & heating for feeding to Toffee & Éclairs batch cooker.

#### Specifications

MOC	SS 304
Output/Capacity	100 - 300 Kgs
Power	1.0 - 5.0 HP



### Fat Melting Tank

This tank is designed for the melting/storage fat (vanaspathi/butter). It comes with a hot water jacket arrangement (low pressure) along with inner coil for hot water/steam circulation (low pressure) to maintain the required temperature inside the tank.

#### Specifications

MOC	SS 304
Output/Capacity	200 kgs to 500 Kgs
Power	2.0 - 5.0 HP



### Toffee / Caramel Batch Cooker

This equipment is designed to produce milk-based toffees & eclairs (caramel) of high quality. The cooking process - handling of the product with teflon scrappers for consistent product quality along with auto/manual discharge by pneumatic valve for cooked product release.

#### Specifications

MOC	SS 304/SS 316
Output/Capacity	150 - 600 Kgs/H
Power	2.0 - 5.0 HP
Dimensions	1250 mm X 1250 mm X 2500 mm
Weight	800 Kg Apx.



### Basket Syrup Filter

Syrup filter is designed for filtration of sugar syrup to eliminate foreign particles in the product. The ideal syrup temperature is between 85 - 90 deg C.

#### Specifications

MOC	SS 304/SS 316
Output/Capacity	100 -1000 Kg/Hr
Filtration Range	10 - 80 Mesh



### Lab Model Candy/Toffee Batch Cooker

Suitable for 5 Kg lot with 1 HP agitator and vacuum pump.

#### Specifications

MOC	SS 304
Output/Capacity	5 Kg lot Size
Power	5 kw

### Cream Center Filling Pump

These machines are suitable for Center filling of Sugar Syrup Liquid Chocolate & other similar products with filling range between 10 to 15% depending on outer shell weight and shape with minimum variation once set the quantity.

#### Specifications

MOC	SS 304
Output/Capacity	60 Kgs 120 Kgs/h
Power	5 kw



### Powder Center Filling Pump

These pumps are suitable for center filling of dried ground spices, sugar, citric acid, desiccated coconut powder & other similar products with filling range between 10 to 15% depending on outer shell weight and shape with minimum variation once set the quantity .

#### Specifications

MOC	SS 304
Output/Capacity	60 Kgs 120 Kgs/h
Power	1.5 HP

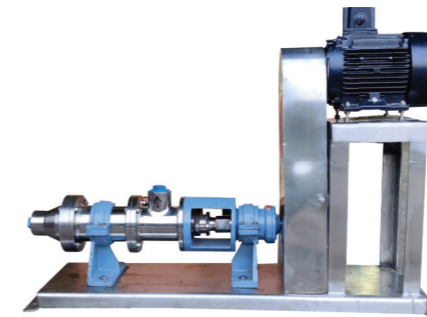


### Vacuum Pump

Suitable for Continuous Batch Cooker

#### Specifications

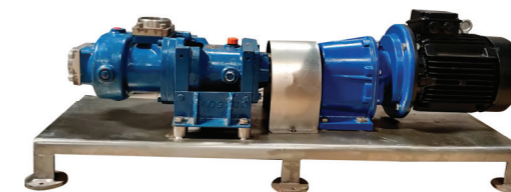
MOC	SS 316/MS
Output/Capacity	100 - 300 Cubic mtrs
Power	3.0 - 10.0 HP.



### Sugar Syrup Transfer Pump

#### Specifications

MOC	SS 304/MS
Output/Capacity	500 - 1500Kgs
Power	1.0 - 5.0 HP

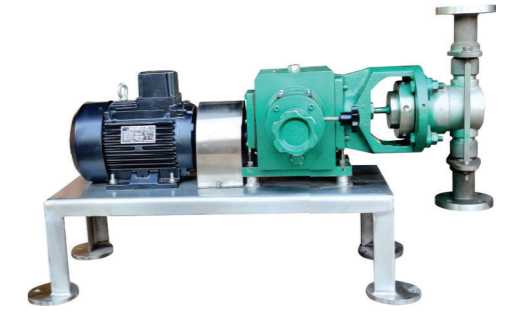


### Twin screw Pump

Suitable for Viscous liquids like Liquid Glucose, chocolate, Honey, Chavanprash and other similar products.

#### Specifications

MOC	SS 316
Output/Capacity	750 - 7500 Kgs/ Hr
Power	2.0 - 10.0 HP



### Syrup Feed Pump

Suitable for Continuous Batch Cooker

#### Specifications

MOC	SS 304
Output/Capacity	500 - 1500 KGS/ Hr
Power	1.5 - 3.0 HP.

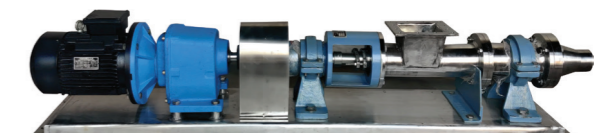


### Twin Lobe Pump (Jacketed/Non-Jacketed)

Suitable for Viscous liquids like Sugar Syrup, Liquid Glucose, chocolate, Honey, Chavanprash and other similar products

#### Specifications

MOC	SS 316
Output/Capacity	500 - 1500 KGS/ Hr
Power	2.0 - 10.0 HP



### Liquid Glucose Transfer Pump

Suitable for Viscous liquids like Liquid Glucose, and other similar products.

#### Specifications

MOC	SS 316
Output/Capacity	1000 -3000 Kgs/Hr
Power	3.0 - 7.5 HP

## Our Privileged Clients



# ekta engineers

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