

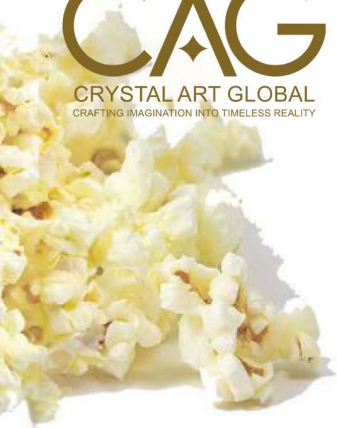


CAG

CRYSTAL ART GLOBAL

CRAFTING IMAGINATION INTO TIMELESS REALITY

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Pressurised Hot Air Roasting Line

Industrial Air Fryer

Popcorn Line (Air Popped)

Capacity- 75Kg/Hr., 125Kg/Hr., 175Kg/Hr.

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



Required Space

Length - 40 Feet

Width - 15 Feet

Height - 10 Feet

Advantages Of Hot Air Popping Over Kettle Oil Popping

- Continuous Process Fully Automatic*
- 4 Way Quality Control Popping*
- Large Production With Consistent 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*
- Less Man power Required*
- More Hygienic Process*
- Very Less Floor Space Required*
- Fully stainless steel 304*

Other Products (Process With Flavouring)

- Puffcorn Roasting
- Kurkure Roasting
- Murmura Roasting
- Makhana Roasting
- Snacks Pellet Puffing
- Nachos, Papad Roasting
- Chickpeas Roasting
- Soaked Cereals Roasting, Moong, Masur, Chana
- Corn-flakes, Makkai Poha Puffing
- Sabudana Puffing
- Seeds, Spices, Jawor, Soya Flakes/Badi
- Nuts, Almonds, Cashew, Pistachio

Pressurised Hot Air Roaster Line

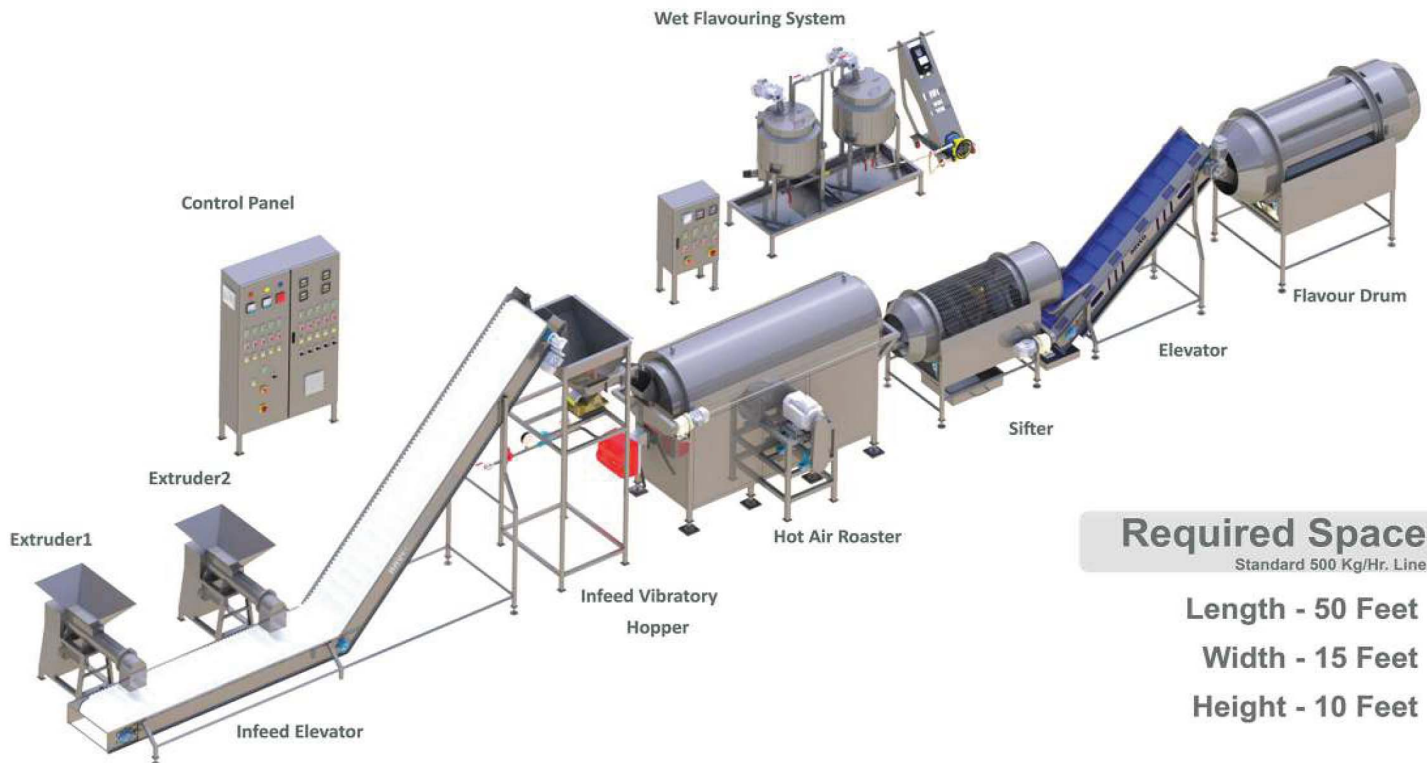
Industrial Hot Air Fryer

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

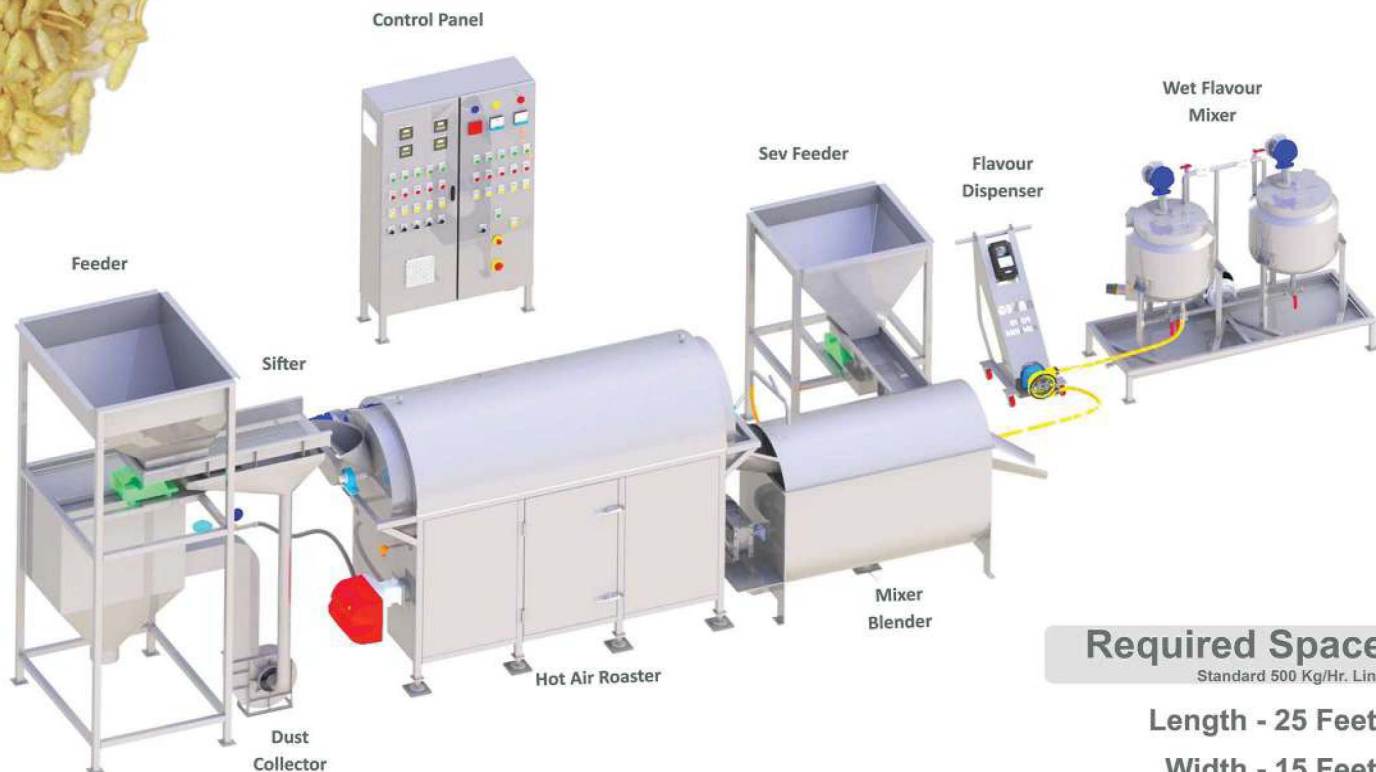
*High Pressure Hot Air Roaster Continuous Line
Quality Compliance with International Standard
Automatic, Compact Design
Roasting 4-way Quality Controlled
Less Man Power Required
Hygienically Designed
Fire & Safety Consideration
Energy Efficient
Gas Fuel/ Electric
Fully Stainless Steel 304*

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

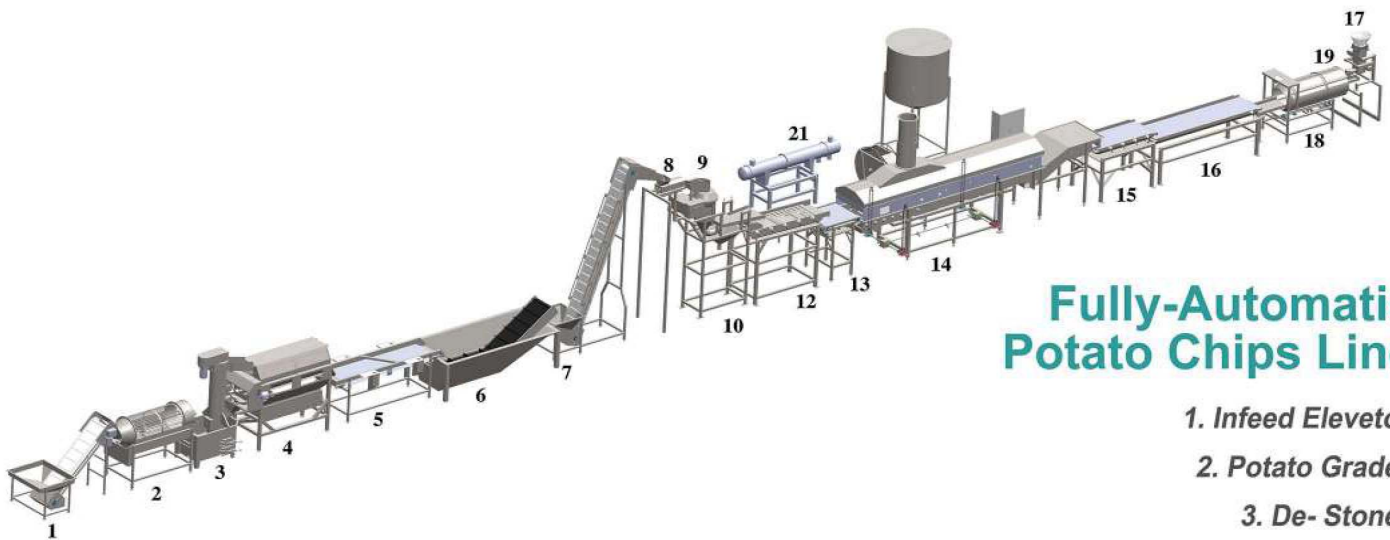
- Compact Full Line - Floor Size (25ft x 15ft)
- Fine Quality Control of Product Output.
- Moisture control, Better CRISPY MURMURA.
- Quantity Control of Sev Feeding.
- Uniform Flavouring by AAVEG Slurry System.
- Twin Tank Slurry System Capacity 150 Litre.
- European Flavouring Pump Capacity 60-250 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.



Fully-Automatic Potato Chips Line

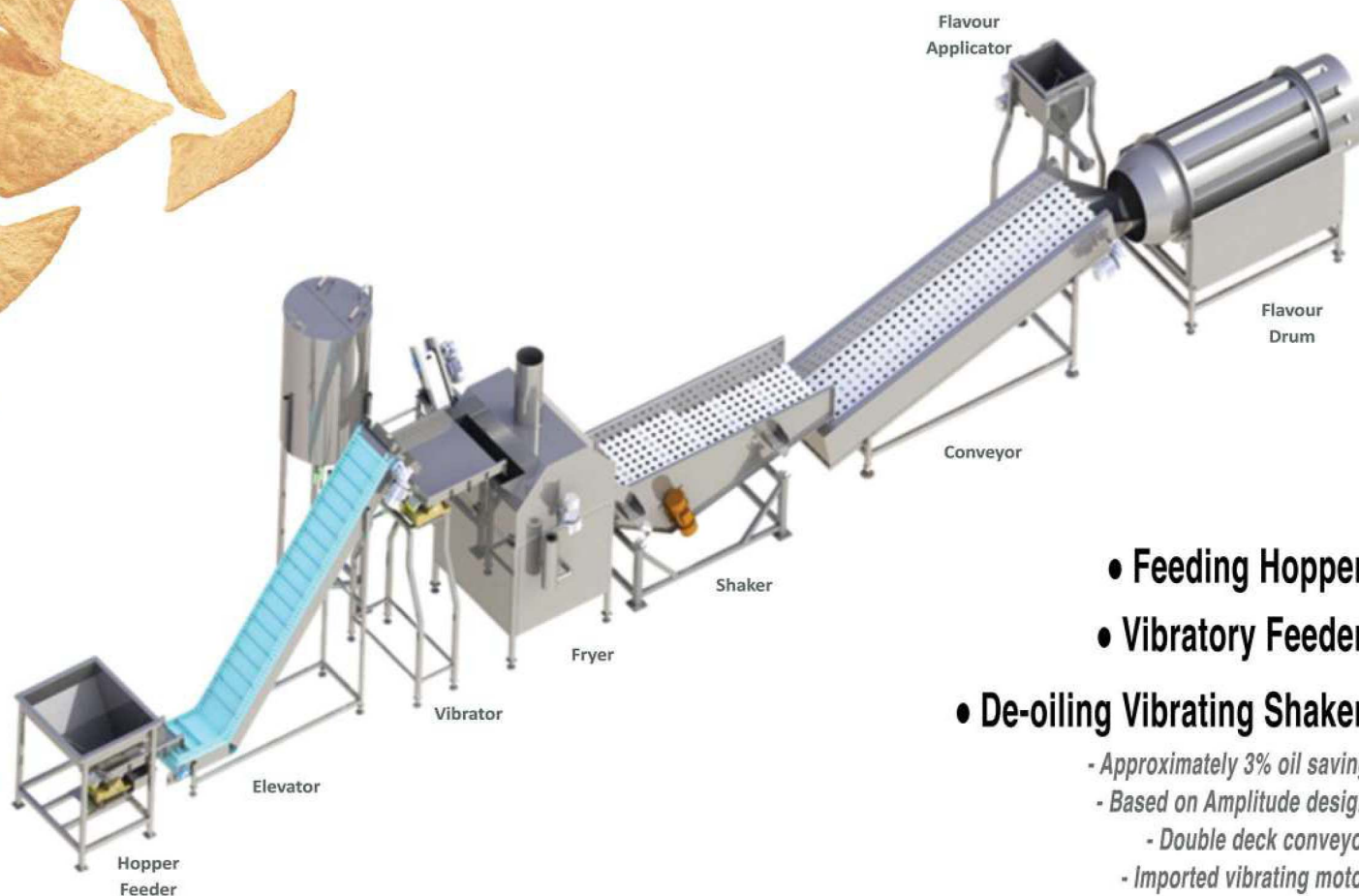
1. Infeed Elevator.
2. Potato Grader.
3. De- Stoner.
4. Continuous Abrasive Peeler.
5. Inspection Conveyor.
6. Washing Conveyor
7. Inclined Elevator.
8. Singulator Feeder.
- 9.Slicer.
- 10.Slicer Washer & Shaker.
- 11.Blancher (Optional).
12. De-Watering Shaker.
13. High Speed Belt with Air Knife.
14. 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.

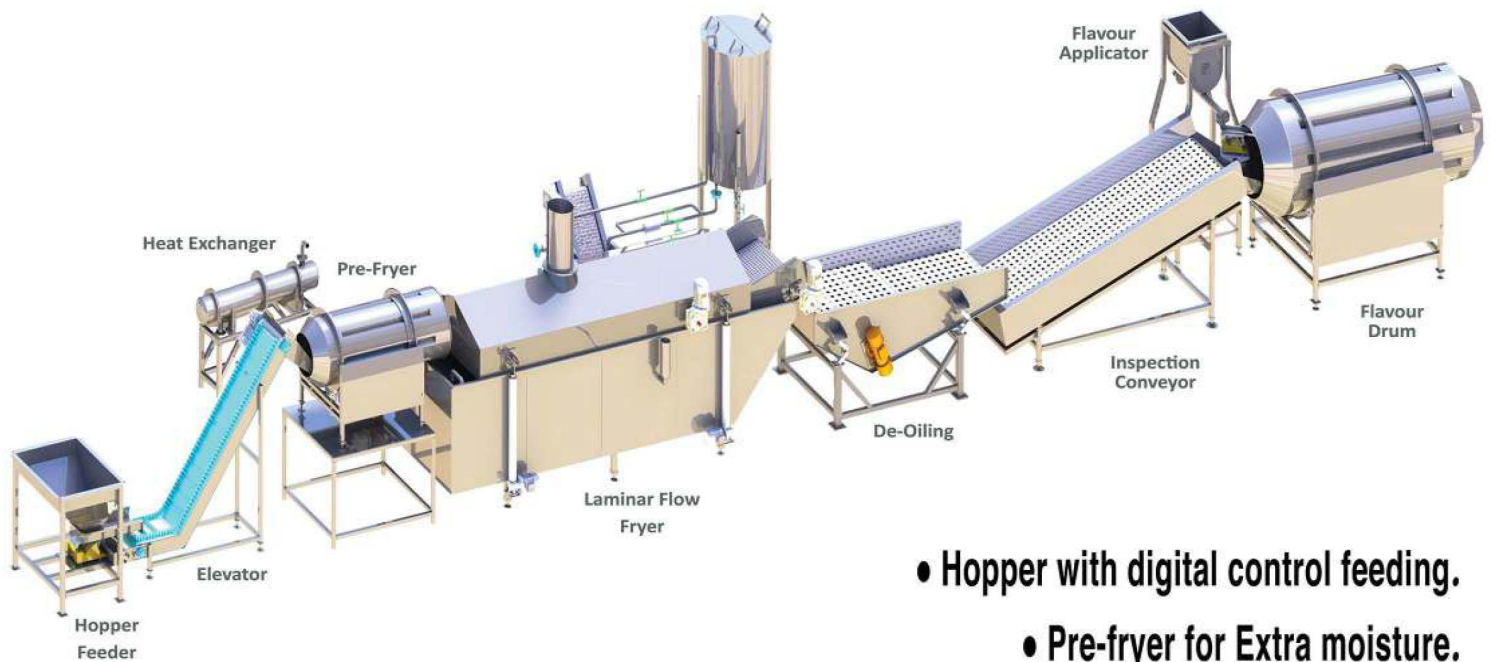
- Flavour mixture & feeder.
- Fine flavour spray tray.
- Typical design flighted drum for uniform flavouring.

● 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.



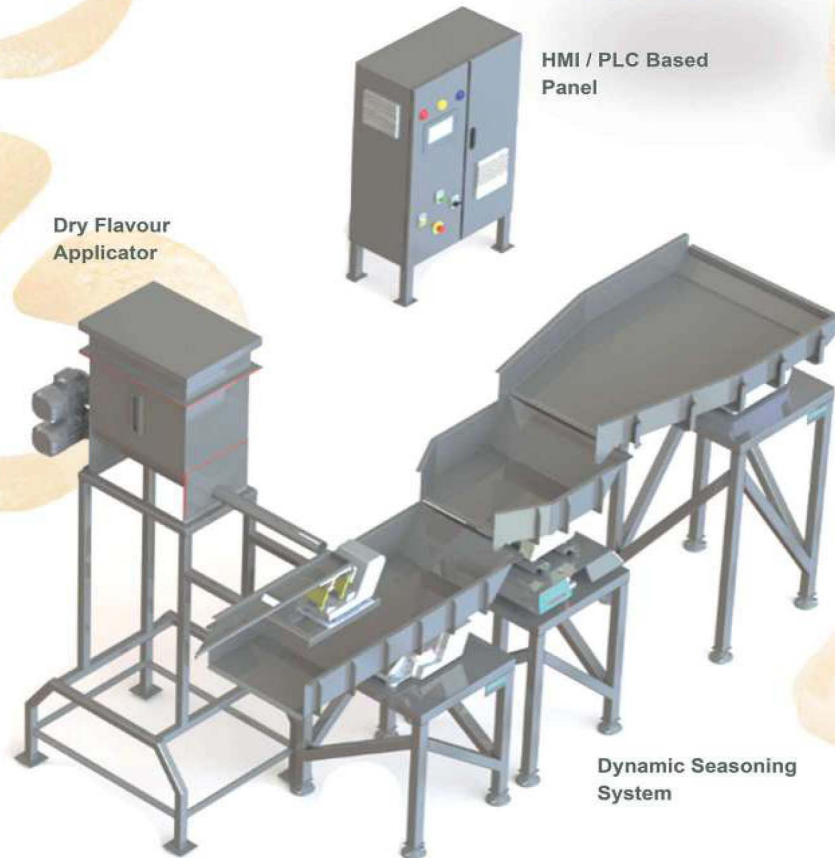
Dry Flavouring (Double controlled)

- 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)

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.

Batch Fryer Oil Filtration



40 Litre



75 Litre



120 Litre

Filter Paper



Before Filtration

Used Oil



Filtration Process



Filtered Oil



After Filtration

Filter Paper



- ◆ 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.



12 Litre



20 Litre



30 L Heavy Usage

Oil Tester



Oil Tester FT440



Used Oil



Before Filtration

Filter Paper



Filtration Process

Filter Paper



After Filtration

Filtered Oil



- ◆ 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



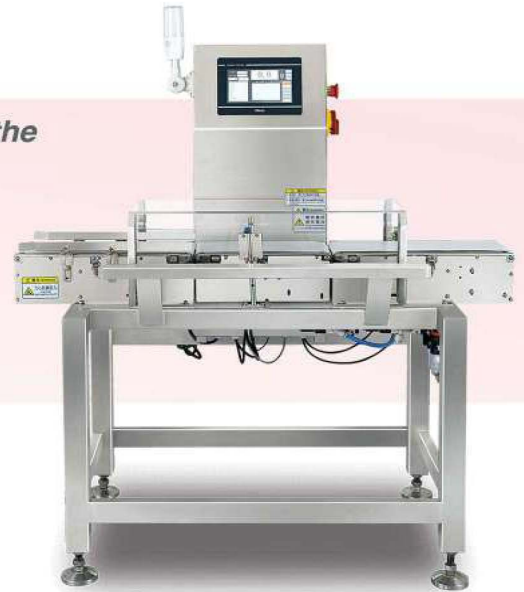
Dry Filtered Crumb



Food Safety Equipment

*Easyweigh Company is our partner in India subcontinent for the manufacturing & supply of **Dynamic Checkweigher, Weight Grader, Metal Detector, and X-Ray Inspection System** for food processing, and the industry of fine chemicals, pharmaceutical, logistics, etc.*

We have products that meet food safety rating standard.



Checkweigher

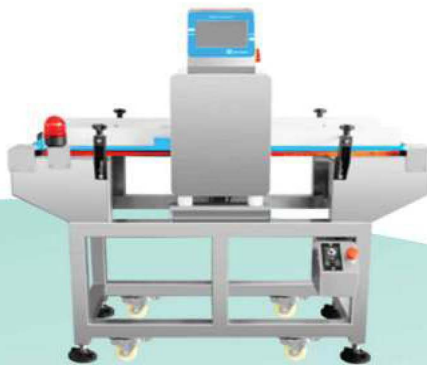


Weight Grader



Profesional Intergrated Packaging System

- Granula Packaging Solution
- High Speed Packaging Solution
- Powder Packaging Solution



Metal Detector



X-Ray Inspection

Hygiene Station

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



Hygiene Barriers



Floor Mounted Hand Sanitizer Hygiene turnstile



Hygiene Station with Horizontal-Vertical Boot Brushing



Wall Mounted Eye and Body Shower



Sole Brushing Hygiene System



Industrial Eurobin Washer



Body Disinfection and Boot Cleaning and Disinfection System



Boot Sole and Side Cleaning Machine



UVC Knife Sterilization Cabinet



Foot Pedal Sink

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_____

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- 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
- AHRAM SNACKS, 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

EXPORTS_____

- STAR FOODSTUFF LLC, DUBAI
- FARMEX FRESHIA, 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

- HALDIRAM
- PODARAN
- TELUGU FOODS
- GRB DAIRY
- SURUCHI FOODS
- PARAYEL FOODS
- GHARIWALA
- IYENER 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
- LN FOODS
- AKO HOTELS
- JAIN SURBHI
- ID FRESH FOOD
- CAVINKARE





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