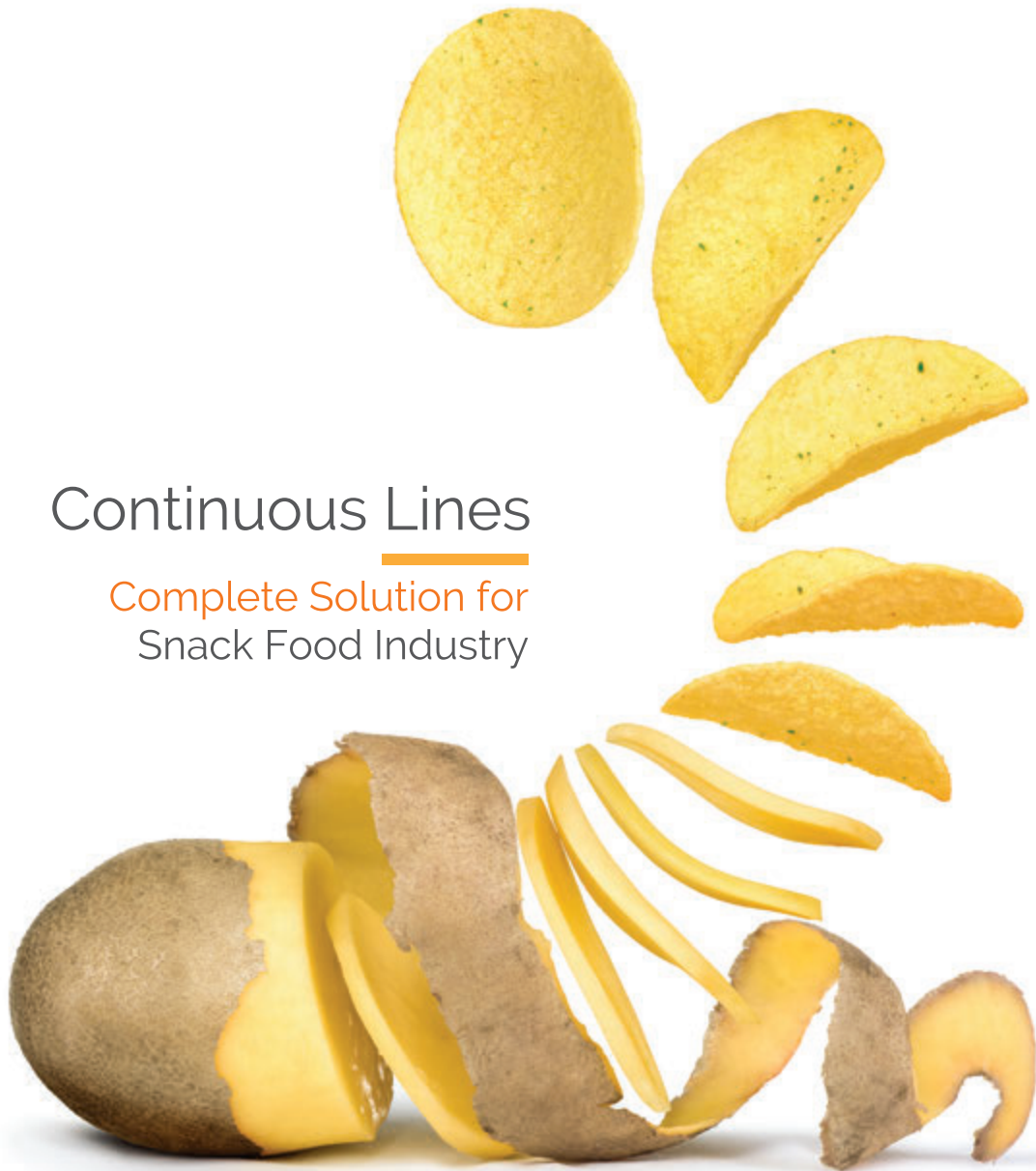




Continuous Lines

Complete Solution for
Snack Food Industry



Fully Automatic Potato Chips Line | Semi-Automatic Potato Chips Line | Pellet Frying Line with Vibro Shaker | Pellet Frying Line with Continuous Hydro | Fully Automatic Kurkure cum Pellet line | Corn puff Line | Automatic Banana Chips line | Kettle Chips Fryer | Loss In weight System (LIW)

Save Energy...Save Money!

Company Profile

Economode Food Equipment (India) Private Limited, promoted by Mr. Arun Dadda a B-Tech in Food Technology, is incorporated as a Private limited company with ROC Maharashtra in 2004. Mr. Dadda and his core team of Food-technocrats have pooled their technical prowess, extensive experience and continuous research to develop a superior technology that is highly innovative and cost effective for manufacturing machines for the Snack Food Industries. Economode offers a complete line of machines for different processes and capacities like Batch Type, Semi-Automatic / Fully Automatic machines, for Potato chips line, Banana chips line, Pellet lines, Peanuts line, Kurkure lines , Corn puff line, poha line, and Customized Frying systems giving comprehensive, customized solutions and services to Snack Food manufacturers.

Vision

World's most trusted leader in delivering advanced, high-performance frying solutions and services for the food processing industry - driving innovation, ensuring superior customer satisfaction and shaping the future of snack production through cutting-edge technology, value-added products and comprehensive end-to-end support.

Mission

Providing tradition of excellence in snack food equipments, exceeding our clients expectations and get recognition locally and globally through :

- Building robust client loyalty
- Providing customized solutions
- Adopting optimal engineering methodologies to lessen the time of production, dependency on human resources and strengthen best quality and quantity working conditions, hygiene etc.

Infrastructure

With over Two Decades of expertise in the food processing industry, ECONOMODE Food Equipment (India) Pvt. Ltd. stands as a trusted leader in delivering high-performance solutions, specially in Industrial Fryers and Processing Lines, where we proudly hold India's largest installation base. Our world-class manufacturing facility in Nashik, Maharashtra, is spread across 175,000+ sq. ft. of land with a constructed area of over 45,000 sq. ft. Purpose-built to support large-scale manufacturing, product customization, and rapid delivery, it operates to stringent domestic and international quality standards, enabling us to serve both Indian and global markets with efficiency and precision.

Equipped with an Advanced Design & Engineering Unit featuring the latest CAD/CAM, 3D modelling, and simulation tools, our infrastructure includes cutting-edge fabrication facilities such as a Laser Cutting Machine, Automatic Bending Machine and TIG/MIG welding stations. Dedicated assembly zones ensure smooth integration of mechanical, electrical, and automation systems, while our quality control guarantees dimensional accuracy, performance, and hygiene compliance. Backed by robust warehousing, logistics, uninterrupted power, and eco-conscious safety systems, ECONOMODE combines modern technology, a skilled workforce, and decades of experience to deliver efficient, reliable, and scalable food processing solutions from Concept to Commissioning.

Value

In order to realize our vision through the mission on hand, Economode ensures that every choice, decision and action is based upon the following values.

Commitment : We are committed to the best quality standards of our equipment and constantly introspect and improve our insight into the market place and the real needs of customers of snacks food industry. We are committed to teamwork and partnership with employees, shareholders, customers and the community.

Concern : We are all empowered to demonstrate care and concern for others in everything we do and shall be, careful not to cause any harm through our attitudes, words or action either directly or indirectly.

Quality : We shall constantly strive to improve upon our products and services and shall innovate in doing thing better such that total quality is achieved in every sphere of activity.

Director's Message



Dear Clients

Over the past two decades ECONOMODE has equipped and established itself as a leader in developing and delivering highly innovative, cost effective Snacks Food Processing Machines and Equipment on the basis of its continuous Efforts, Research & development and highly dedicated resources.

We have organized ourselves in all segments of the products from batch type, Semi-automatic to Fully Automatic Lines for the Snacks Food Industry.

We believe that technology holds the key to success and therefore we are committed for delivering the same at our end. We are committed to total customer satisfaction by identifying their specific needs, translating them into innovative products.

Selecting a right business partner who can work with your vision, able to deliver customized solutions while increasing the process efficiency is our forte. When you choose ECONOMODE as your partner you get access to our innovative products, solutions and services.

On behalf of Economode, I therefore, seek continuous patronage of our valued customers, cooperation of our team and thank our well-wishers who have kept their confidence with us and contributed to the growth of the organization.



Arun Dadda



Fully Automatic Potato Chips Line

The Fully Automatic Potato Chips Line from ECONOMODE is an advanced, high-capacity processing system engineered for large-scale chips production. Designed with precision automation, it seamlessly handles every stage of potato chip manufacturing-Feeding , Grading, washing, peeling, slicing, frying, Inspection, seasoning, and packaging. This fully integrated solution ensures uniform product quality, optimized efficiency, and uncompromising hygiene, while significantly reducing manual intervention. Ideal for high-output snack producers, it sets new benchmarks in reliability, consistency, and cost-effective operation.

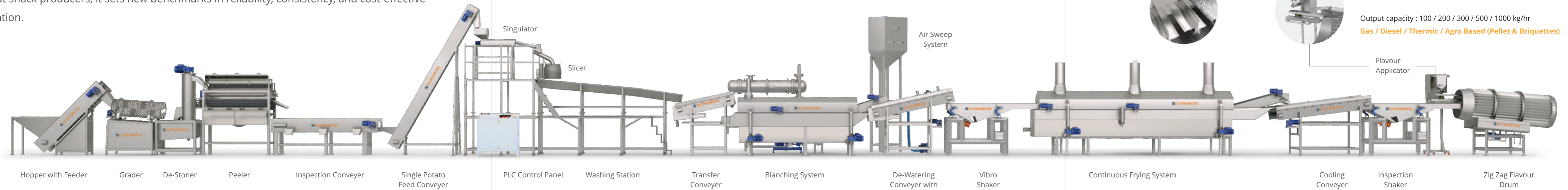
Distinct Feature :

- Low oil holding capacity-optimal oil turn-over ratio.
- Advanced frying system with optimized oil management.
- Multi-point oil inlets for precise frying control.
- Easy-to-clean modular design with CIP system.
- PLC-based centralized control with real-time monitoring and reports.

- **MOC** : SS 304 Food Grade
- **Spill Free Design**

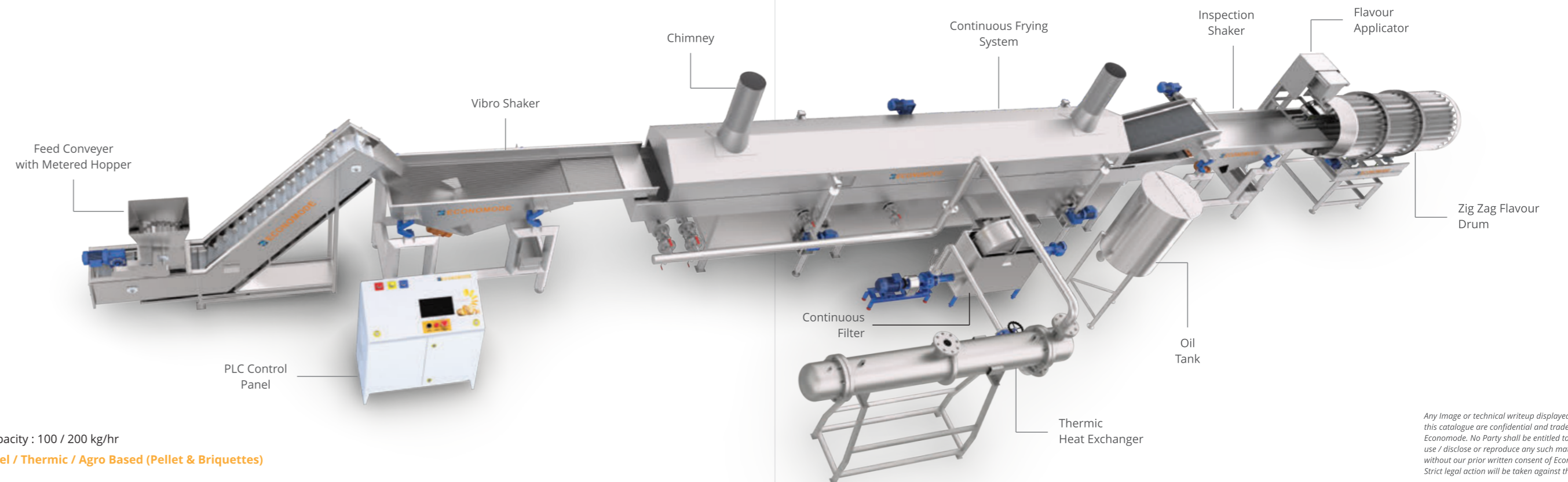
Advantages:

- Consistent product quality with uniform frying and Seasoning.
- High output capacity with scalable configurations.
- Energy-efficient and low-maintenance operation.
- Reduced labor requirement with improved hygiene.
- Stainless steel (SS304) construction ensuring food safety.
- Flexible operation for multiple potato varieties and seasonings.



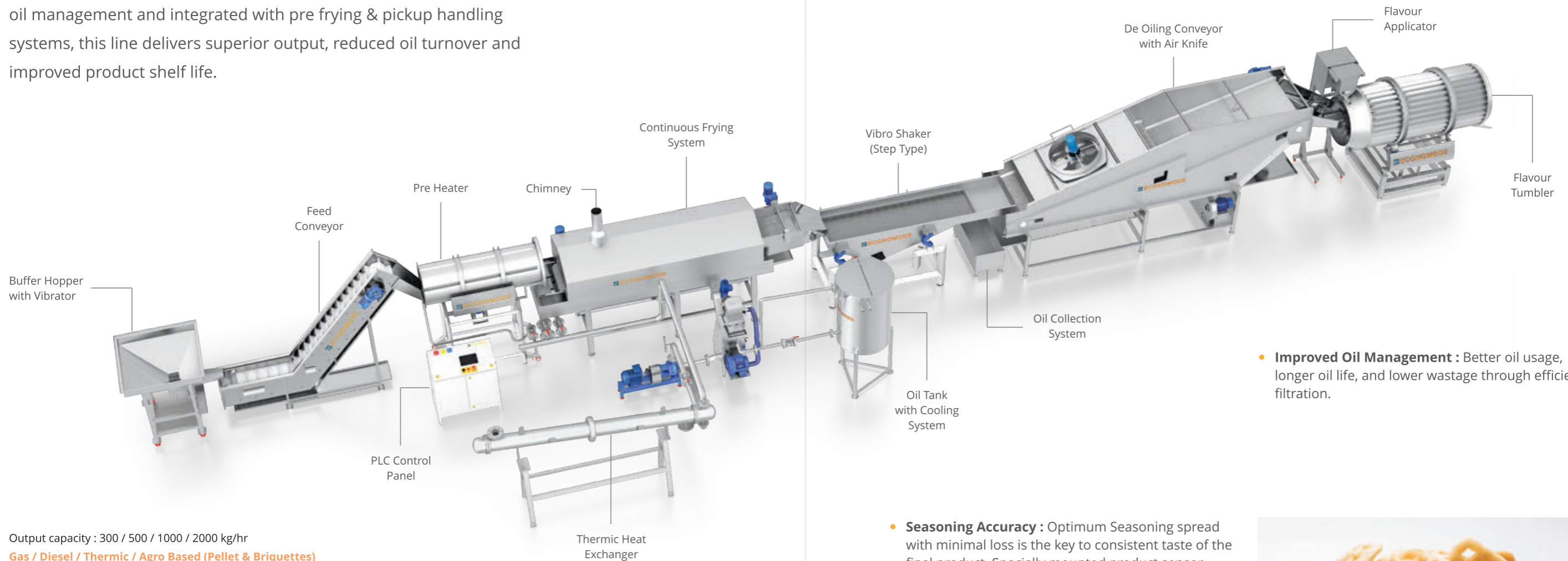
Semi Automatic Potato Chips Line

The Semi Automatic Potato Chips Line from ECONOMODE is a cost-efficient solution designed for medium-scale production of potato chips. In this system, peeling, slicing, and water removal are performed batch type, while critical stages such as frying, inspection, and seasoning are fully automated to ensure consistent quality and efficiency. The line offers flexibility, easy operation, and reliable output, making it an ideal choice for manufacturers seeking a balance of automation with controlled investment. Built with durable stainless-steel construction and optimized frying technology, it guarantees hygienic processing, uniform product quality, and reduced operational effort.



Fully Automatic Pellet frying Line with Vibro Shaker

Fully Automatic Pellet Frying Line with Vibro Shaker is a state-of-the-art processing solution engineered for high-capacity and consistent production of pellet-based snacks. This line is designed to handle a wide variety of pellet shapes and formulations with minimal operator intervention, ensuring uniform frying quality and enhanced productivity. Line is Equipped with advanced automation, optimized oil management and integrated with pre frying & pickup handling systems, this line delivers superior output, reduced oil turnover and improved product shelf life.



Output capacity : 300 / 500 / 1000 / 2000 kg/hr
Gas / Diesel / Thermic / Agro Based (Pellet & Briquettes)

Distinct Feature :

- **Precise Frying Control** : Specially designed hot oil inlet & continuous filtration mechanism provide precise control of temperature (Delta T), product flow & fines removal. This ensures optimum oil pick up in finished product & higher shelf life.
- **Better Expansion & Minimum Oil Pick Up** : The Pre-Heater before frying ensures maximum expansion & minimum oil absorption despite variation in shape, size & moisture content of raw material.

- **Oil Filtration System** : Maintains oil quality by continuous filtration, extending oil life and reducing wastage.
- **Easy-to-Clean Modular Design with CIP Options** : Integrated spray nozzles and automatic cleaning circuits allow internal cleaning of fryer hood without dismantling, saving time and labour. Designed with strategically placed drainage points for efficient removal of cleaning water and waste.

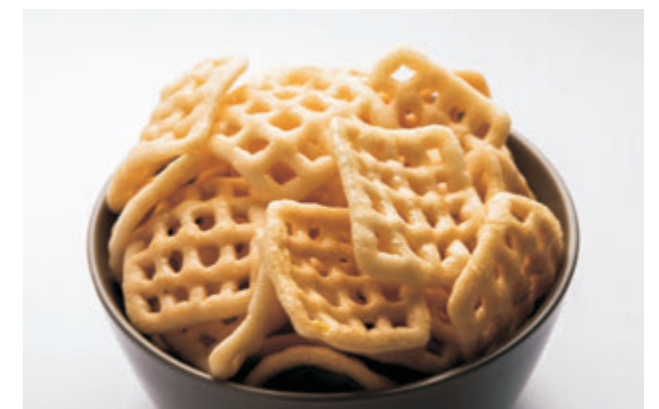
- **Vibro Shaker** : Two stage vibro shaker fitted with vibrator for efficient oil extraction and less oil pickup in product, enhancing final product quality.
- **De-Oiling Conveyor** : Effectively cool the product and removes excess oil post frying to enhance product shelf life and reduce oil retention.

Advantages :

- **Continuous & Uninterrupted Operation** : Ensures high-speed, consistent production with minimal manual intervention.
- **Reduced Manpower Dependency** : Automation minimizes reliance on skilled labor, enhancing consistency and reducing operational errors.

- **Improved Oil Management** : Better oil usage, longer oil life, and lower wastage through efficient filtration.

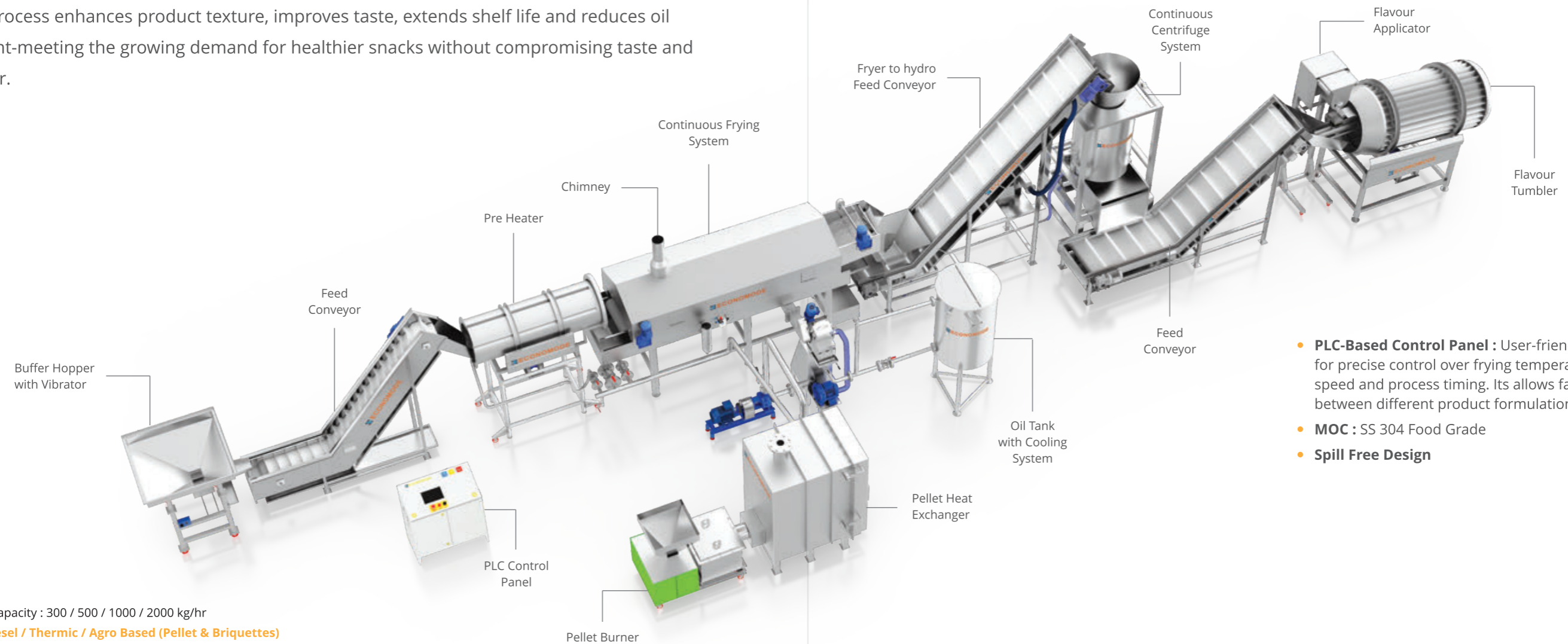
- **Seasoning Accuracy** : Optimum Seasoning spread with minimal loss is the key to consistent taste of the final product. Specially mounted product sensor along with a uniquely designed Zig Zag Tumbler interior ensure seasoning is optimum & the loss minimized.
- **PLC-Based Control Panel** : User-friendly interface for precise control over frying temperature, belt speed and process timing. Its allows fast switching between different product formulation.
- **MOC** : SS 304 Food Grade
- **Spill Free Design**



Any Image or technical writeup displayed under this catalogue are confidential and trade secrets of Economode. No Party shall be entitled to copy / use / disclose or reproduce any such materials without our prior written consent of Economode. Strict legal action will be taken against the offender.

Fully Automatic Pellet frying Line with Continuous Hydro

The Fully Automatic Pellet Frying Line with Continuous Hydro is engineered to meet the high-capacity, precision and hygiene requirements of modern snack manufacturing facilities. Designed for continuous operation, it ensures consistent product quality, optimized oil management and energy-efficient performance. Advanced system integrates a Continuous Hydro Unit, positioned after the fryer, which removes excess surface oil from the fried pellets. This process enhances product texture, improves taste, extends shelf life and reduces oil content-meeting the growing demand for healthier snacks without compromising taste and flavour.



Output capacity : 300 / 500 / 1000 / 2000 kg/hr
 Gas / Diesel / Thermic / Agro Based (Pellet & Briquettes)

Distinct Feature :

- **Precise Frying Control** : Specially designed hot oil inlet & continuous filtration mechanism provide precise control of temperature (Delta T), product flow & fines removal. This ensures optimum oil pick up in finished product & higher shelf life.
- **Better Expansion & Minimum Oil Pick Up** : The Pre-Heater before frying ensures maximum expansion & minimum oil absorption despite variation in shape, size & moisture content of raw material.

- **Oil Filtration System** : Maintains oil quality by continuous filtration, extending oil life and reducing wastage.
- **Easy-to-Clean Modular Design with CIP Options** : Integrated spray nozzles and automatic cleaning circuits allow internal cleaning of fryer hood without dismantling, saving time and labour. Designed with strategically placed drainage points for efficient removal of cleaning water and waste.

- **Continuous Hydro** : Specialized in Post-Frying Oil Removal Technology, ensure maximum oil removal from the fried output without hampering the texture of final product and enhances its shelf life. It helps in substantial savings of oil in high capacity processing lines. The system operates in a continuous flow to maintain production efficiency.

- **Seasoning Accuracy** : Optimum Seasoning spread with minimal loss is the key to consistent taste of the final product. Specially mounted product sensor along with a uniquely designed Zig Zag Tumbler interior ensure seasoning is optimum and the loss minimized

- **PLC-Based Control Panel** : User-friendly interface for precise control over frying temperature, belt speed and process timing. Its allows fast switching between different product formulation.
- **MOC** : SS 304 Food Grade
- **Spill Free Design**



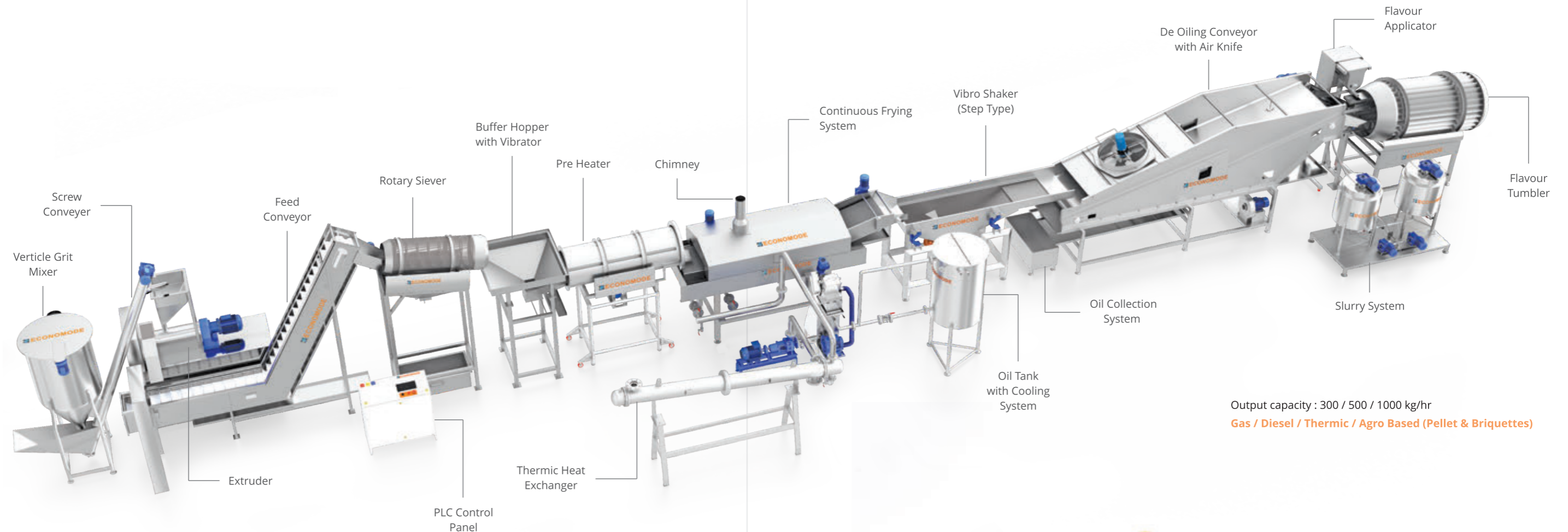
Any Image or technical writeup displayed under this catalogue are confidential and trade secrets of Economode. No Party shall be entitled to copy / use / disclose or reproduce any such materials without our prior written consent of Economode. Strict legal action will be taken against the offender.

Fully Automatic Kurkure Cum Pellet frying Line

A versatile combination line designed to produce both Kurkure and pellet-based snacks in a single integrated system. Engineered for flexibility, efficiency, and high productivity, this line ensures consistent product quality with optimized oil management and reduced operational costs.

Advantages :

- Two-in-one solution for varied snack production
- Higher return on investment with multi-product flexibility
- Consistent quality across both Kurkure and pellet snacks
- Compact design saves space and lowers operating cost



Output capacity : 300 / 500 / 1000 kg/hr
 Gas / Diesel / Thermic / Agro Based (Pellet & Briquettes)

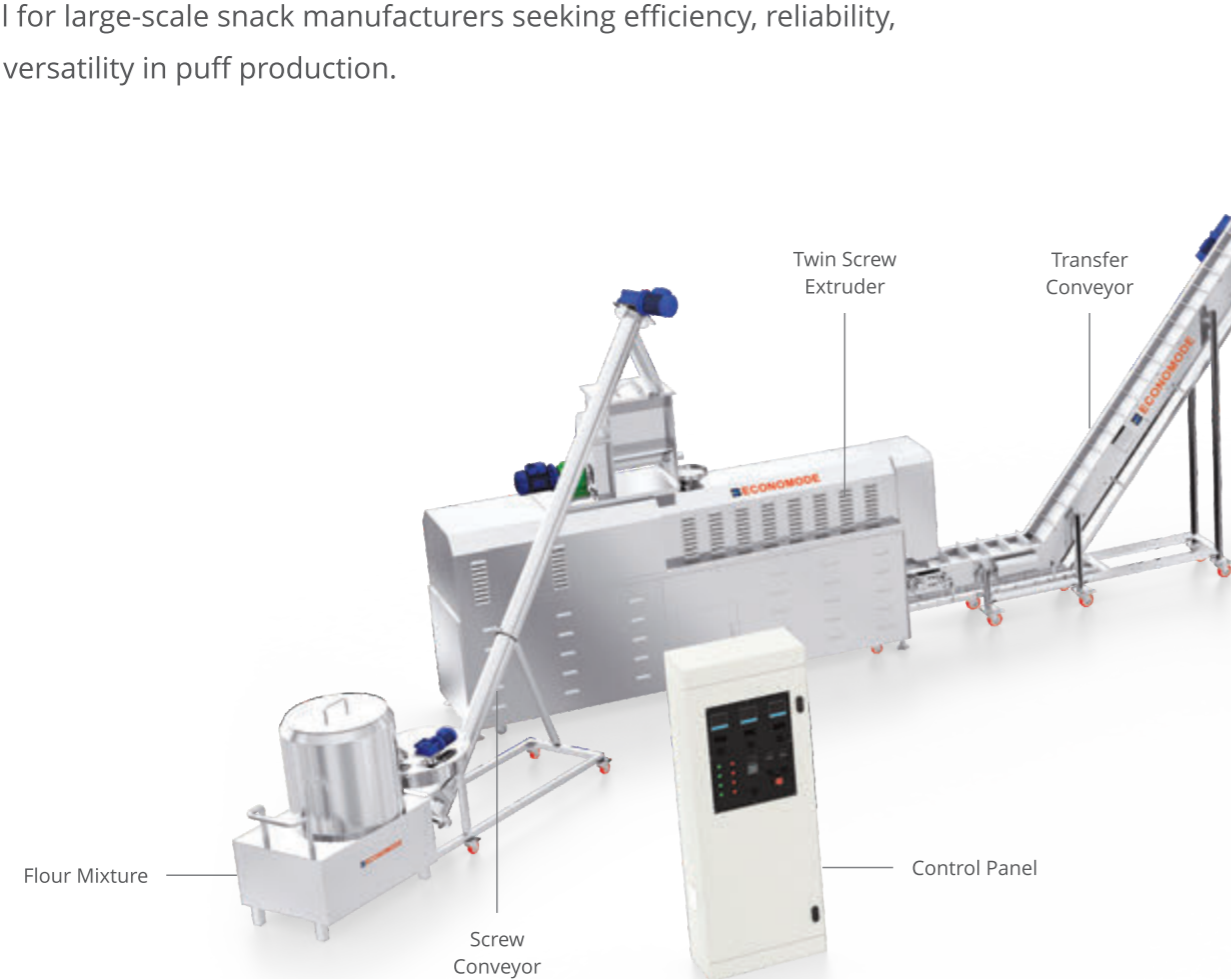
Distinct Feature :

- **Dual functionality** : Production of Kurkure & snack pellets on the same line.
- **Precise Frying Control** : Specially designed hot oil inlet & continuous filtration mechanism provide precise control of temperature (Delta T), product flow & fines removal. This ensures optimum oil pick up in finished product & higher shelf life.
- **Oil Filtration System** : Maintains oil quality by continuous filtration, extending oil life and reducing wastage.
- **PLC-Based Control Panel** : User-friendly interface for precise control over frying temperature, belt speed, and process timing.
- **Quick Recipe Changeovers** : PLC-based system allows fast switching between different product formulations
- **Reduced Manpower Dependency** : Automation minimizes reliance on skilled labor, enhancing consistency and reducing operational errors.
- **MOC** : SS 304 Food Grade
- **Spill Free Design**



Corn Puff Line

The Fully Automatic Corn Puff Line is an advanced food processing solution engineered to produce high-quality, crispy, and flavorful corn-based puffed snacks. Designed with state-of-the-art extrusion, roasting, Seasoning technology, this line ensures consistent texture, uniform shape, and superior taste, catering to diverse market demands. Built with precision and hygiene in mind, the system is ideal for large-scale snack manufacturers seeking efficiency, reliability, and versatility in puff production.



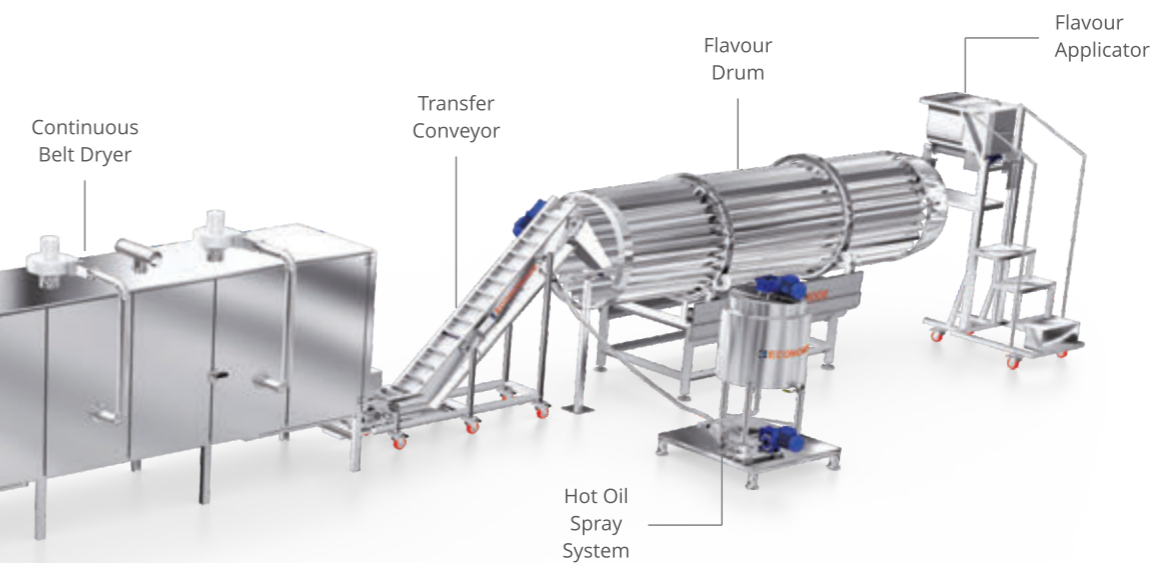
Distinct Feature :

- **Continuous Extrusion Technology** : Equipped with a high-performance extruder that ensures uniform expansion, texture and taste of corn puffs with consistent product quality.
- **Versatile Product Range** : Capable of producing a variety of puffed snacks in different shapes (rings, balls, curls, tubes, sticks, etc.) and flavors to suit regional and global preferences.

- **Roasting Technology** : Offers a healthier, oil-free puff production solution using advanced roasting systems, suitable for health-conscious consumers.
- **Hygienic & Easy-to-Clean** : Design Stainless steel construction with modular components and CIP (Clean-in-Place) options ensures high hygiene standards and low downtime during cleaning.
- **User-Friendly Automation** : PLC-based centralized control system with touchscreen interface for easy operation, monitoring, and recipe management.

Advantages :

- **High Production Efficiency** : Continuous process with minimal manual intervention reduces labor dependency and ensures maximum output.
- **Consistent Product Quality** : Uniform shape, crispiness and flavor across every batch.
- **Flexibility in Production** : Quick changeover between different product shapes and flavors.
- **Low Cost of Production** : Optimized energy and oil consumption significantly reduce operational costs.
- **Durability & Reliability** : Built with high-grade materials and robust engineering for long service life and minimal maintenance.



Output capacity : 150 / 250 / 400 kg/hr

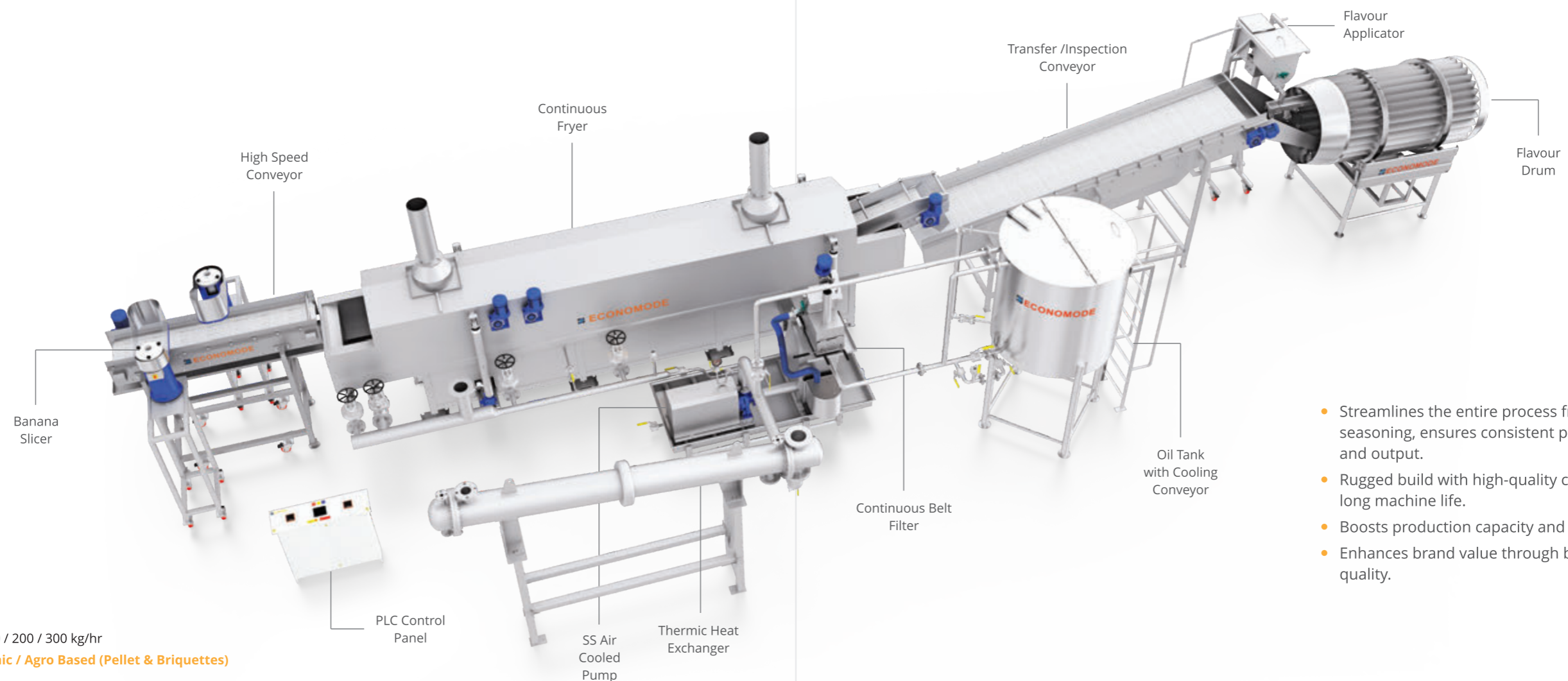
Applications :

- Corn Puffs • Corn Balls • Corn Rings • Curls / Sticks
- Millet Based Puff • Multi-Flavoured Extruded Snacks



Automatic Banana Chips Line

The Automatic Banana Chips Line is an efficient and cost-effective solution designed for medium-scale banana chips production. Engineered to balance automation with manual handling, this line ensures high-quality, uniform banana chips with optimized oil usage and reduced operational costs.



Output capacity : 100 / 200 / 300 kg/hr
Gas / Diesel / Thermic / Agro Based (Pellet & Briquettes)

Distinct Feature :

- **Efficient Slicing System :** High-speed banana slicer with adjustable thickness options for uniform chip size. Stainless steel blades for precision cutting and durability.
- **Continuous Operation :** Ensures uninterrupted production with slicing, feeding, frying, salting and seasoning.
- **Automatic Temperature Control :** Maintains precise frying temperatures for consistent product texture and taste.

- **Low Manpower Requirement :** Fully automated system minimizes dependency on manual labor, reducing human error.
- **Oil Filtration System :** Continuous oil filtration removes Fines, maintaining oil quality, reducing wastage and enhancing product shelf life.
- **Seasoning Accuracy :** Optimum Seasoning spread with minimal loss is the key to consistent taste of the final product. Specially mounted product sensor along with a uniquely designed Zig Zag Tumbler interior ensure seasoning is optimum & the loss minimized.

- **PLC-Based Control Panel :** User-friendly interface for precise control over frying temperature, belt speed and process timing.
- **Ease of Operation :** Semi-automatic design reduces labour fatigue while allowing manual control where needed. Simple operation with minimal training requirements.

Advantages :

- Ideal for small and medium-scale entrepreneurs who want to enter or expand in the snacks market.
- Streamlines the entire process from feeding to seasoning, ensures consistent product quality and output.
- Rugged build with high-quality components ensures long machine life.
- Boosts production capacity and consistency.
- Enhances brand value through better product quality.

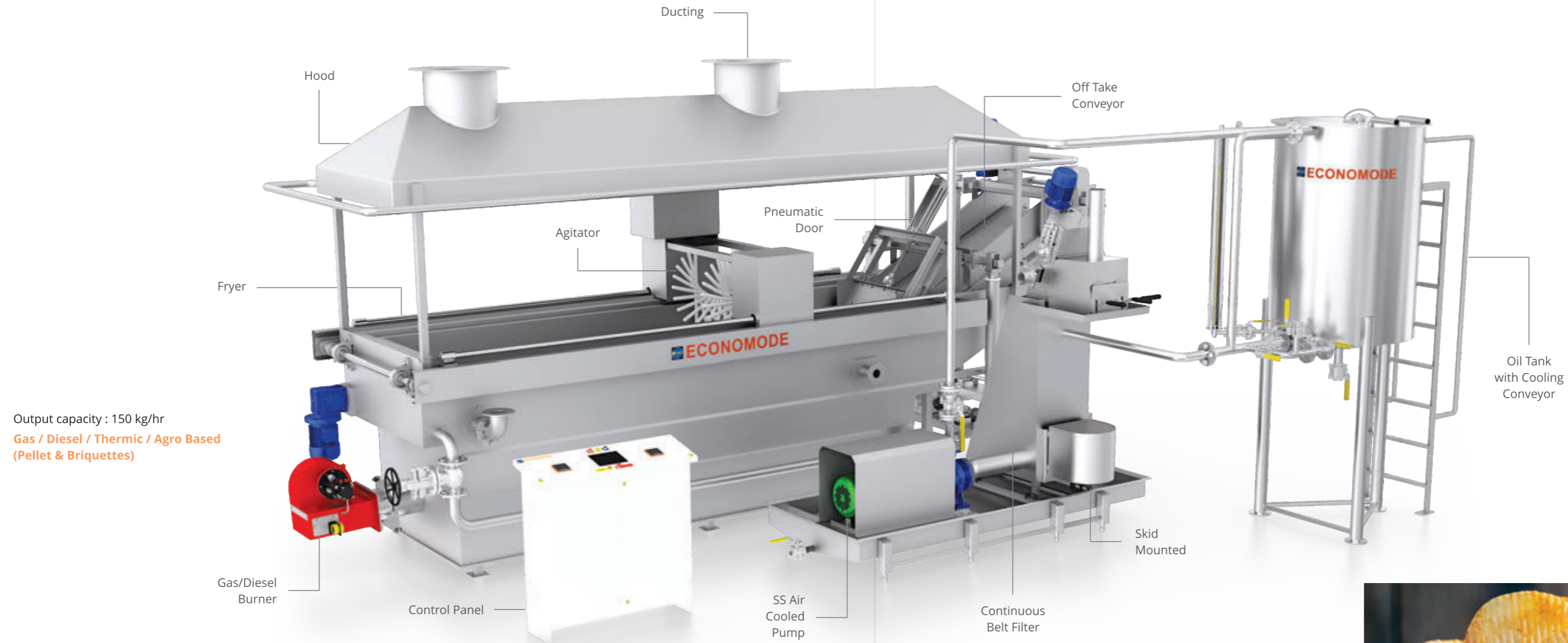
- **Flexibility in Production Capacity :** Available in different output ranges (from small-scale to medium-scale production). Suitable for both startups and established snack manufacturers
- **MOC :** SS 304 Food Grade
- **Spillage Free Design**

Any Image or technical writeup displayed under this catalogue are confidential and trade secrets of Economode. No Party shall be entitled to copy / use / disclose or reproduce any such materials without our prior written consent of Economode. Strict legal action will be taken against the offender.



Kettle Chips Fryer

The Kettle Chips Fryer is an advanced snack frying solution designed to produce premium-quality kettle-cooked chips with authentic taste, texture, and crunch. Built with robust engineering and food-grade stainless steel, this fryer ensures consistent frying performance, excellent oil management, and superior product quality. It is ideally suited for potato chips for uniform frying for a natural and rustic appeal.



Output capacity : 150 kg/hr
Gas / Diesel / Thermic / Agro Based
(Pellet & Briquettes)

Distinct Feature :

- **Heavy-Duty Spillage Free Design :** Specially designed rectangular frying kettle with large surface area for uniform heat distribution.
- **Efficient Oil Heating System :** Rapid heat recovery ensures uniform frying temperature and consistent product quality.
- **Oil Filtration :** Continuous oil filtration removes Fines, maintaining oil quality, reducing wastage, and enhancing product shelf life.

- **MOC :** SS 304 Food Grade.
- **Agitator / Paddle Stirring Mechanism :**
 - Gentle stirring action ensures chips do not stick together.
 - Promotes even frying and maintains natural chip shape and texture.
- **Optimized Oil Holding Capacity :**
 - Low oil volume design with a high oil turnover ratio.
 - Ensures better oil management and longer shelf life of finished products.

User-Friendly Operation :

- Semi-automatic design allows controlled frying with operator flexibility.
- Equipped with digital temperature controls and safety mechanisms.

- Flexible capacity options to suit small, medium, and large-scale production.
- Efficient oil usage and extended oil life reduce costs.
- Durable and hygienic construction ensures long machine life and food safety compliance.
- Low maintenance and reduced downtime with easy cleaning features.

Energy-Efficient Design :

- Optimized insulation and fuel utilization reduce energy consumption.
- Lower operating costs with consistent performance.

Advantages :

- Produces authentic kettle-style chips with natural texture and flavour.
- Ensures uniform frying quality with minimal wastage.

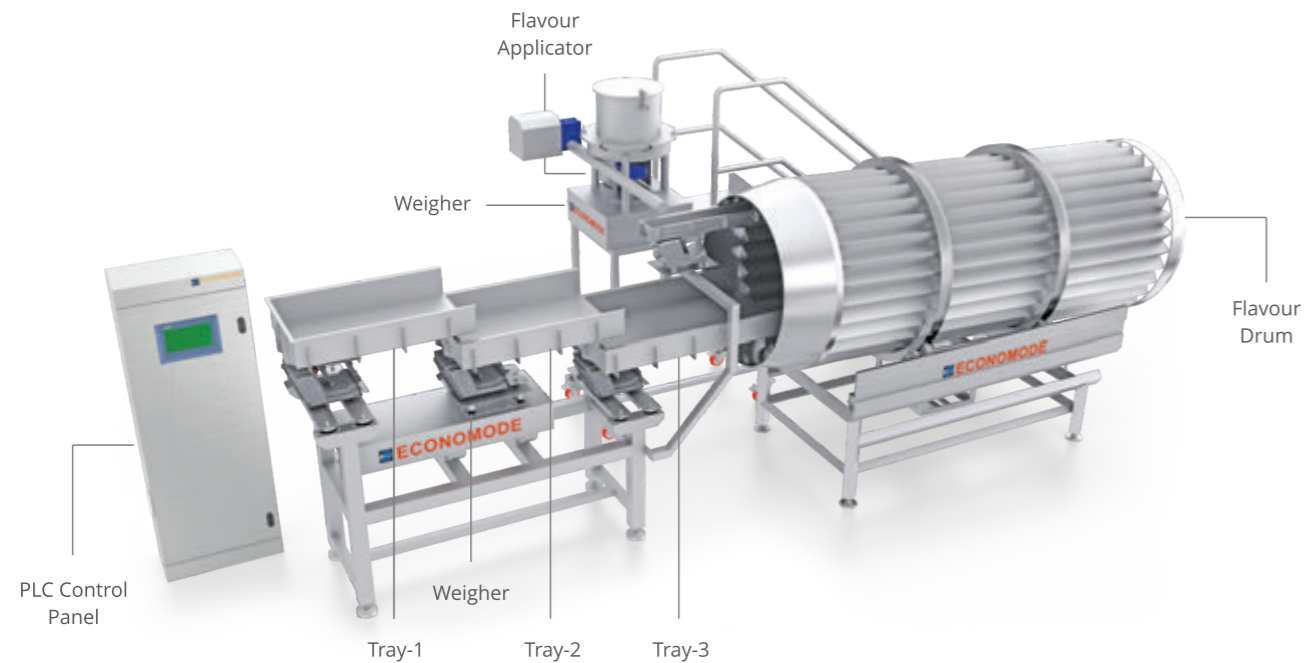


Any Image or technical writeup displayed under this catalogue are confidential and trade secrets of Economode. No Party shall be entitled to copy / use / disclose or reproduce any such materials without our prior written consent of Economode. Strict legal action will be taken against the offender.

Loss In Weight System

Engineered with advanced load cell technology and intelligent PLC-based control, this system ensures real-time monitoring and adjustment of product flow to achieve consistent output and reduced wastage.

This system is widely used in food processing lines such as chips, pellets, extruded products, Its integration into production lines enhances process accuracy, improves efficiency and optimizes overall production economics.



Features and Benefits :

- **High Accuracy :** LIW maintains a consistent feed rate, minimising giveaway, reducing ingredient waste, and ensuring seasoning accuracy across every production.
- **Continuous feeding :** The system provides a continuous and consistent flow of material, unlike batching systems.
- **Automatic adjustments :** The system automatically compensates for changes in material density, flowability and other factors that could affect the feed rate.

Advantages :

- Consistent product quality with minimal human intervention.
- Improved seasoning accuracy and flavour control.
- Cost savings through optimized spice usage.
- Easy operation and quick recipe changeover.
- Compact design, ideal for integration with existing lines.
- Also Available in Dynamic Weighing System.



Any Image or technical writeup displayed under this catalogue are confidential and trade secrets of Economode. No Party shall be entitled to copy / use / disclose or reproduce any such materials without our prior written consent of Economode. Strict legal action will be taken against the offender.

Esteemed Customers





Global Presence



ECONOMODE

Food Equipment (India) Pvt. Ltd.

CIN No. U29250MH2004PTC144122

Registered Office & Factory :

Gate No 352, At Post Talegoan, Indore
Rasegaon Road, Dindori, Nashik,
Maharahstra 422004
+91 93240 68741, +91 88792 70383
Email : sales@economodefood.com

Sales and Marketing :

507, Mint Commercial Premises Co-Op.
Society Ltd, Next To Hyde Park, Near
Hiranandani Meadows, Thane (W),
Maharahstra 400610
+91 95949 67807, +91 72089 24410
Email-sde.export@economodefood.com

Follow Us On :



Website : www.economodefood.com / www.economode.in

