



Batch Fryer

Complete Solution for
Snack Food Industry

Circular & Rectangular Fryer Direct Heating | Circular & Rectangular Fryer with Inbuilt Heat Exchanger | Circular & Rectangular Fryer with External Oil Heater | Batch Type Potato Chips Line | Batch Type Pellet Line

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

To be the global leader in delivering advanced, high-tech machinery, equipment, solutions, and services for the snack food industry — enhancing customer satisfaction, driving innovation, and contributing to the industry through cutting-edge research, value-added products, and comprehensive end-to-end services.

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.

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

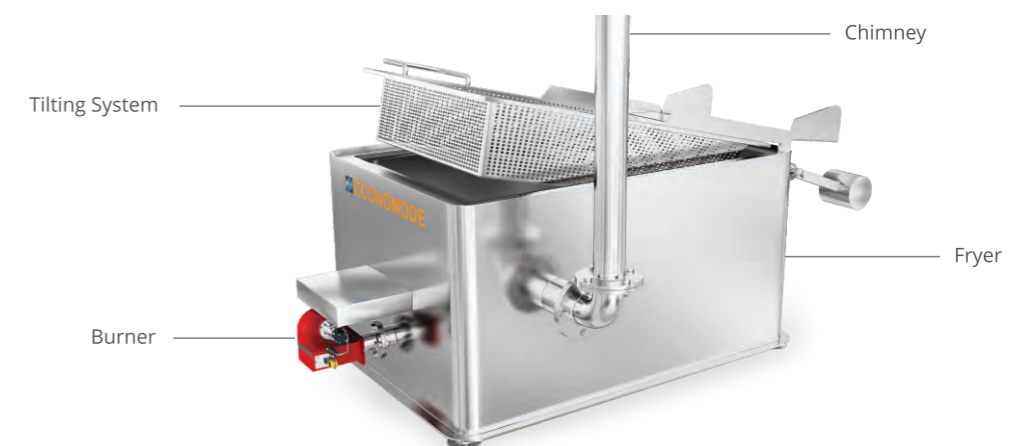
Circular / Rectangular Fryer Direct Heating

Compact, Economical & Upgraded fryer designed to replace a traditional batch fryer. Suitable for small scale production - Sev, Ghatia, Rice & Corn Flakes, Bikaneri Bhujia, Maida base products and South Indian snacks.

- Also suitable for new product development



Circular Model-Pan Dia :
20", 24", 30", 32", 36", 42" and 48"
Fuel Options : Gas / Diesel



Rectangular Model-Pan Size : (L x W) - 4' X 2'
Fuel Options : Gas / Diesel

Features	Advantages
MOC	SS 304 Food Grade
Compact Design	Less Footprint Area
Less Oil Holding Volume	Better Oil Turnover Ratio
Versatility	Suitable for Most of the Snacks
Fuel Efficient	Lower Cost of Production, as compared to Conventional batch fryers
Other Features	Tilting system, Insulated Body, Temperature Control, Auto Ignition



Circular Fryer with Inbuilt Heat Exchanger

Compact & Economical Batch Fryer – Patented (No. : 429061) by Economode for consistent product quality

- Suitable for a wide range of products - Besan-Based Snacks, Potato & Banana Chips, Fryums, Kurkure and all types of pulses
- Economical and well equipped with features of Continuous Fryer



Circular Model-Pan Dia : 48"
Rectangular Model-Pan Size : 4.5' x 2.5' and 5.25' x 3.25'
Fuel Options : Gas (LPG & PNG) / Diesel



Features	Advantages
MOC	SS 304 Food Grade
Inbuilt Oil Heater	Saves 40-50% Fuel as compare to Conventional Batch fryers
Filtration System	Fines Removal, Increase Shelf life of Oil
SS Air Cooled Pump	No Additional Water Cooling
Cooling Coil in Oil Tank	Faster Oil Cooling & improve Shelf Life
Superior Insulation	Heat Free Environment
Control Panel	Temperature Indicator & Controller Pump On Off Inbuilt Safety Features

Circular Fryer with External Heat Exchanger (Pellet)

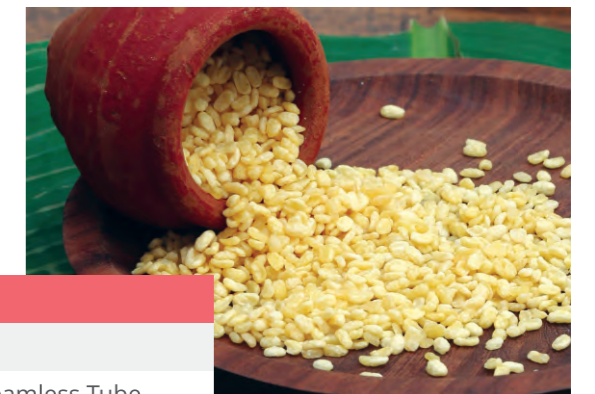
Compact & Economical Batch Fryer – for Consistent Product Quality

- Low energy consumption Batch Fryer, runs on low-cost fuel options-like Thermic Fluid & Agro-Based (Pellet, Briquette)
- Versatile Application – Ideal for : Besan-Based Snacks, Potato Chips, Banana Chips, Fryums, Kurkure and all types of Dal & Pulses



Circular Model-Pan Dia : 48"
Rectangular Model-Pan Size : 4.5' x 2.5' & 5.25' x 3.25'

- Economical - Compact design with all the feature of Continuous Fryer
- Superior quality - Uniform and consistent frying
- Low oil holding capacity - Reduce oil usages and fast turn over

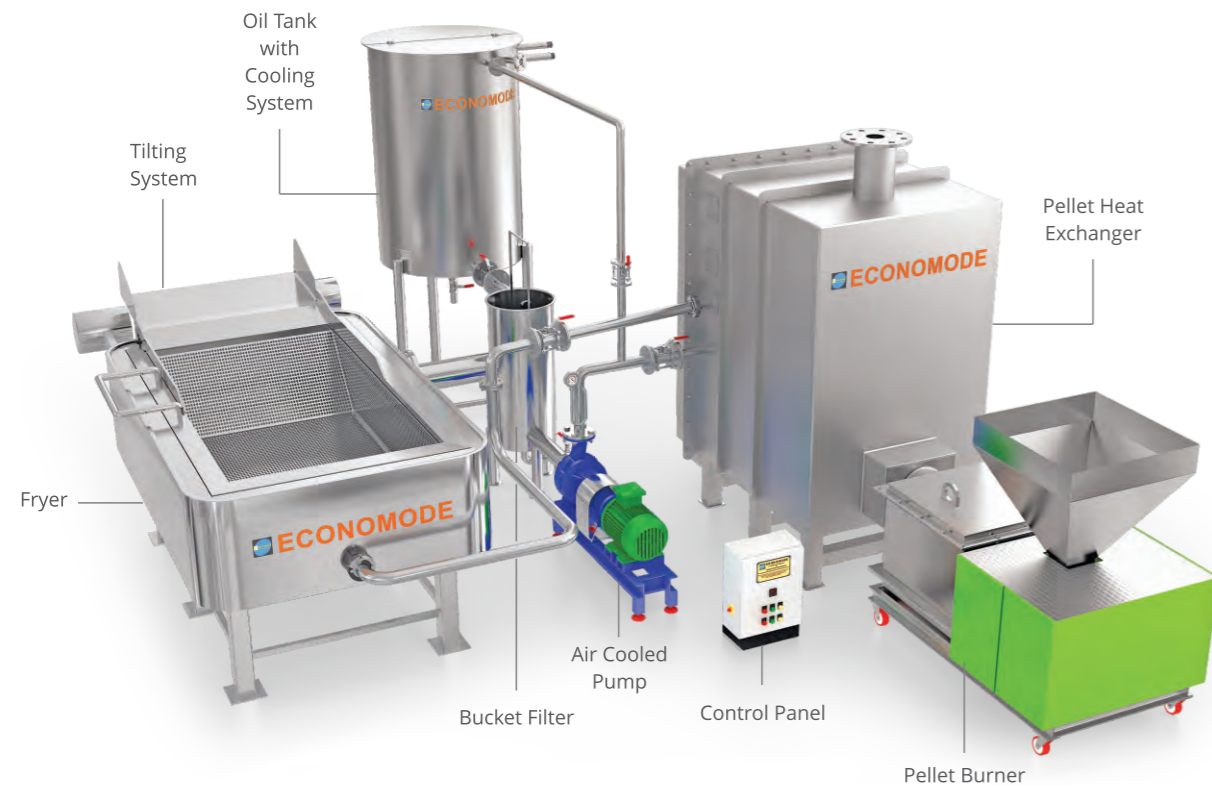


Features	Advantages
MOC	SS 304 Food Grade
Heat Exchanger (Pellet)	Higher Production Capacity Seamless Tube Superior Insulation
SS Air Cooled Pump	No Additional Water Cooling
Filtration System	Fines Removal, Increase Shelf Life of Oil
Tilting System	Easy Discharge of Entire Batch
Control Panel	Temperature indicator & Controller Pump On Off Inbuilt Safety Features

Rectangular Fryer with External Heat Exchanger (Pellet)

Compact & Economical Fryer designed to run on alternate low cost fuels like Agro-Based (Pellet & Briquette), Thermic

- Suitable for all Type of Pulses, Potato Chips, Banana Chips, Fryums 2D/3D, Kurkure



Rectangular Model-Pan Size : 4.5' x 2.5' and 5.25' x 3.25'

- Economical - Compact Design with the benefits of Continuous Fryer
- Uniform and Consistent Frying - Ensures superior product quality
- Low oil Holding capacity - Reduce oil usages and fast turn over

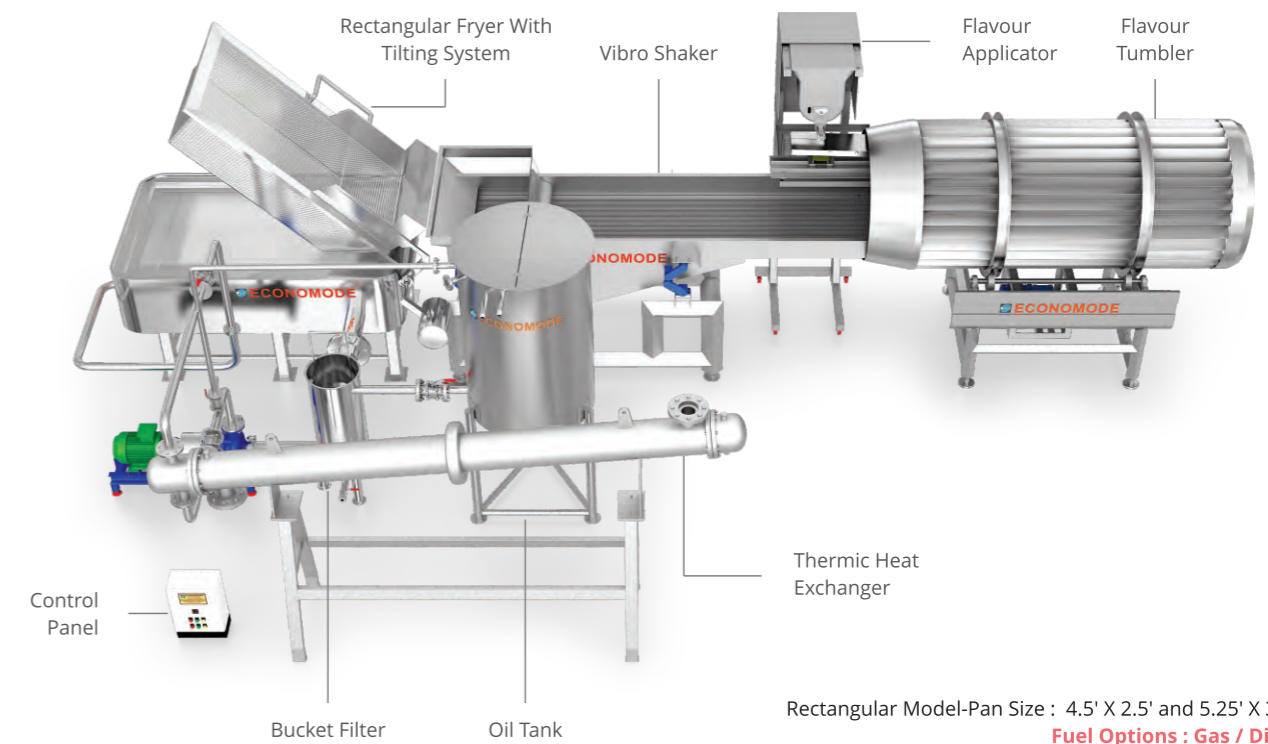


Features	Advantages
MOC	SS 304 Food Grade
Heat Exchanger (Pellet)	Higher Production Capacity Seamless Tube Superior Insulation
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Filtration System	Fines Removal, Increase Shelf Life of Oil
Tilting System	Easy Discharge of Entire Batch
Control Panel	Temperature Indicator & Controller Pump On Off Inbuilt Safety Features

Batch Type Pellet Line

Integrated frying & online seasoning system. The batch type pellet line is engineered to deliver high-quality, crispy snacks with uniform taste and texture. It uses thermic and agro-based fuels (Pellets & Briquettes), offering an energy-efficient and Eco-Friendly operation.

- Suitable for : Fryums and Kurkure, Potato & Banana Chips, Pulses, Coated Peanuts and Green Peas



Rectangular Model-Pan Size : 4.5' X 2.5' and 5.25' X 3.25'
Fuel Options : Gas / Diesel

- Economical : Laced with features of a continuous frying line. Suitable for medium production house or start up industries.

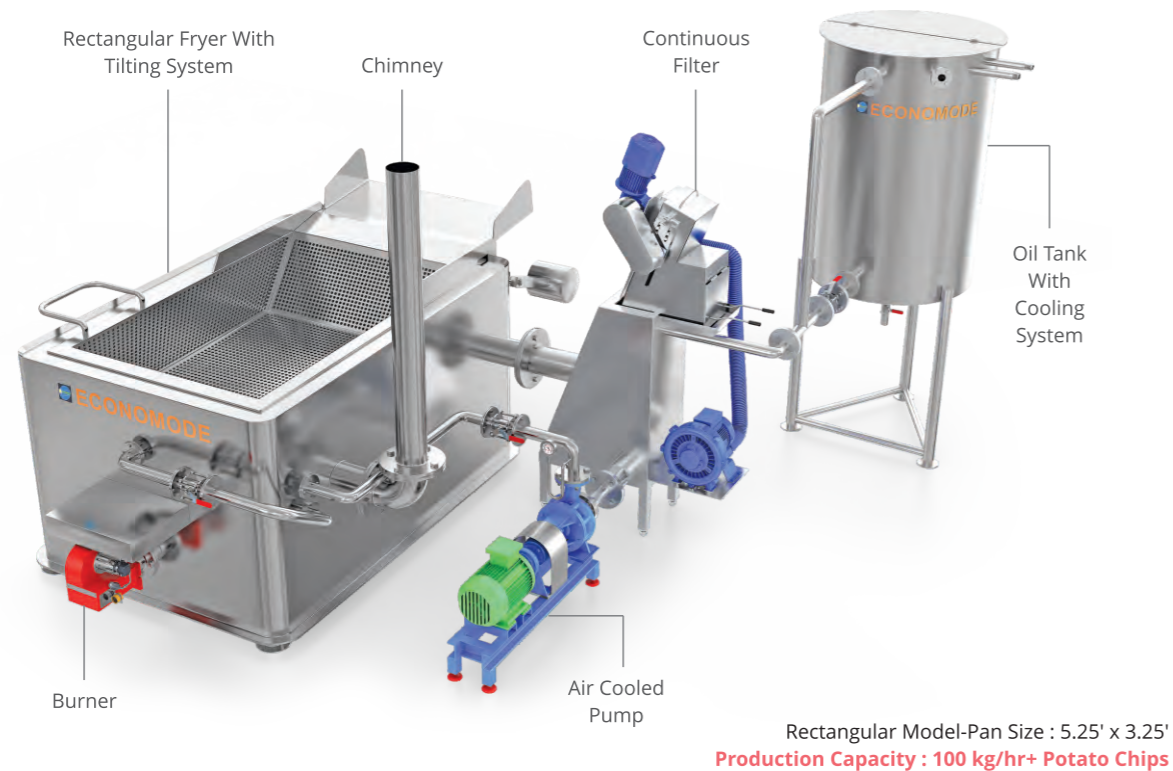


Features	Advantages
MOC	SS 304 Food Grade
Oil Usage Ratio	Low oil Holding Capacity & Higher Productivity
Low Oil Pick up	Ensures Superior Quality Snack Product
Uniform Seasoning	Consistent Seasoning Distribution on Finished Product
Vibro Shaker	Removes Excess Oil and Fine Particle
Flavour Drum	Ensures Uniform Mixing of Product and Seasoning
Control Panel	Wall-mounted Control for Simplified Operation

Rectangular Fryer with Continuous Filter

Deliver artisan-quality potato chips with exceptional efficiency using our rectangular fryer with continuous filter system. Engineered to replicate the classic kettle-cooked process, this system combines modern automation and oil management technology to deliver consistent, premium results.

- Ideal for Premium Chips : Perfect for authentic kettle-style texture



- Efficient & reliable : Delivers consistent results batch after batch with minimal oil holding capacity.
- Flexible fuel options : Gas, Diesel, Thermic, or Pellet for cost-efficient operations.

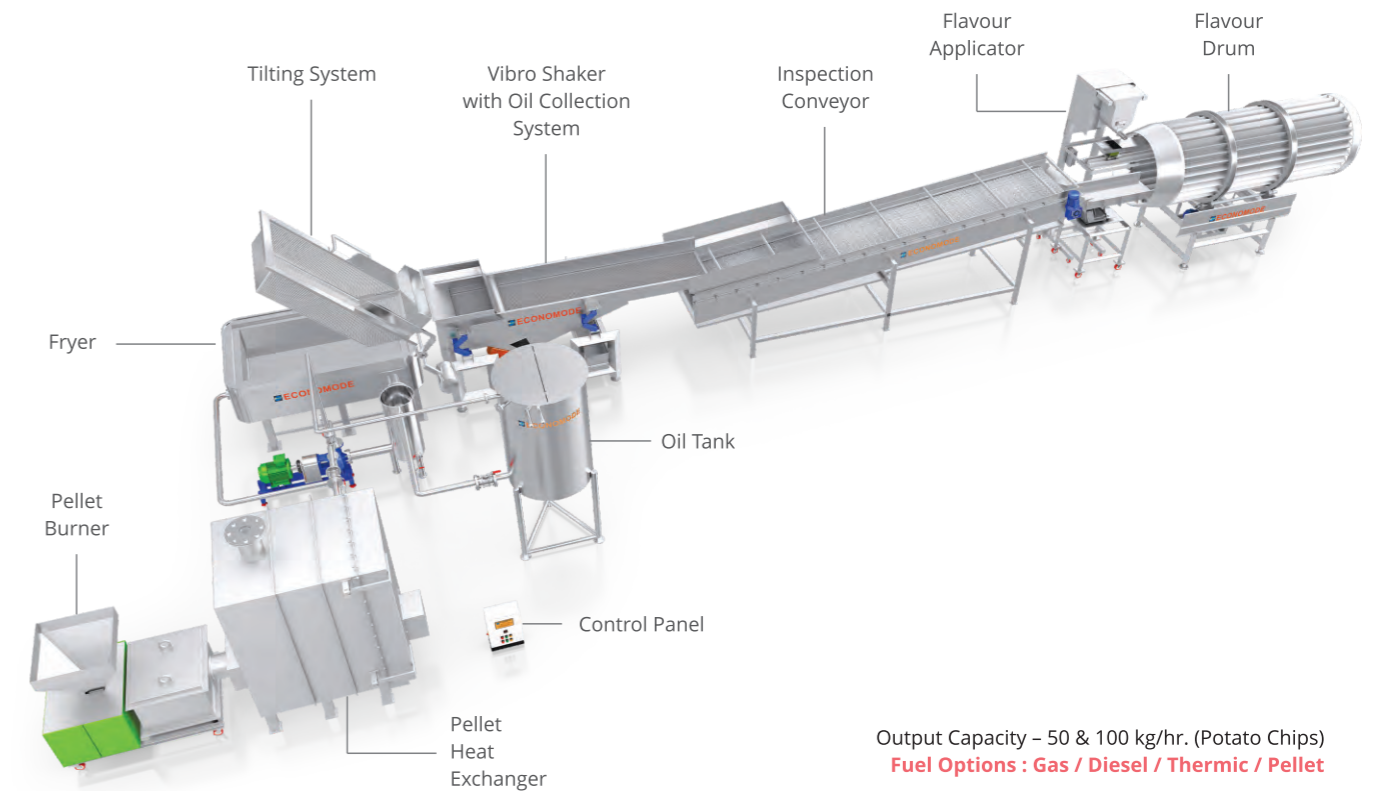


Features	Advantages
MOC	SS 304 Food Grade
High Quality Insulation	Reduce Heat Losses, Comfortable Working Environment
Rapid Cooling of Oil	Prevent Oil Degradation & improved Product Shelf life
Tilting System	Easy Discharge of Entire Batch
Filtration System	Better Fines Removal , Maintained Oil Quality Over Long Run

Batch Type Potato Chips Line

The BTPCL is designed to produce authentic kettle-style chips with traditional taste maintaining consistent quality and efficiency.

- A batch fryer replicates the classic cooking method, delivering the signature crunch and flavor
- Post-frying, a vibro shaker removes fines removal for better quality control, while a flavour applicator and tumbler ensure even seasoning across every batch



Features	Advantages
MOC	SS 304 Food Grade
Maxmium Automation	Increased Efficiency, Cost Saving, Minimal Manpower requirement
Online Inspection Conveyor	Enhanced Quality Control, Pre-Seasoning Cooling, Reduced Seasoning Requirement
Online Seasoning	Product Consistency, Reduced Manual Effort, Reduced Wastage
Flavour Drum	Uniform Mixing of Product and Seasoning, Minimized Product Breakage

Line and Accessories



- Chips Line (Potato and Banana)
 - Fully Automatic Potato Chips Line
 - Fully Automatic Kettle Chips Line
 - Semi-Automatic Potato/Banana Chips line
 - Batch Type Chips Line
- Pellet Line (Snack Pellet/Fryums)
 - Fully Automatic Pellet Frying line
 - Batch Type Pellet Line
- Kurkure Line (Nick Nack)
 - Fully Automatic Kurkure Line
 - Batch Type Kurkure Line
- Dal/Pulses (Moong, Masoor, Chana Dal etc)
 - Fully Automatic Dal/Pulses Frying Line
- Namkeen (Sev, Gathiya, Papdi and Besan Based Products)
 - Namkeen Line (Aloo Bhujiya, Peanut (Tasty) and Boondi
 - Multi Product Namkeen Fryer (Besan Based Products, Channa & Masoor Dal
- Rice Flakes (Poha) / Corn Flakes Frying Line
- Green Peas / Vatana / Kabuli Chana Frying Line
- Fully Automatic Extruded Snacks (Corn Based) Line
- Automated Line for Authentic South Indian Snacks (Kodubale, Murukku, Chakli, Nippattu, Ompudi, Ribbon Pakoda, Kara Sev and other Rice/Dal Based Product)
- Other Accessories
 - Tasty Peanut Attachment
 - Boondi Attachment
 - Forced Cooling Conveyor
 - Online Mixing and Seasoning System
 - Dynamic Weighing System
 - Slurry System
 - Online Dal Washing System

Esteemed Customers



Global Presence



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