



Welcome To The Next Level

Specialist in: Pasta Machine



an ISO 9001:2015 Certified Company

# THE PASTA World



## TAHIR SAIFI - Managing Director

Dear young founders,

I am thrilled to hear that you are embarking on an entrepreneurial journey at such a young age. Starting a business is no easy feat, but it is a rewarding one that will teach you valuable life skills and help you make a difference in the world.

As you begin this journey, I want to offer you some words of wisdom that I have learned along the way. First and foremost, believe in your dreams. When you have a vision for something you want to create or achieve, hold onto it tightly and never let go. Your dreams are what will fuel you through the ups and downs of entrepreneurship.

Secondly, work hard towards your goals. Starting a business takes a lot of effort and dedication, but it is worth it when you see your ideas come to life. Remember that success does not come overnight and that you will face setbacks along the way. Stay committed to your vision, stay resilient, and keep pushing forward.

Next, never give up. Failure is a part of the entrepreneurial journey, but it does not define you. Instead, it is an opportunity to learn and grow. When you face challenges, take a step back, re-evaluate, and come up with a new plan of attack. You have the power to overcome any obstacle, and your determination will help you succeed.

Finally, know that you have the power to make a difference, no matter how young you are. You have unique perspectives, ideas, and experiences that can contribute to a better world. Use your entrepreneurial spirit to create something that solves a problem or makes the world a better place. You can inspire others to do the same and make a positive impact on society.

In conclusion, I am inspired by your passion and drive to start a business at such a young age. Remember to believe in your dreams, work hard, never give up, and know that you can make a difference. The journey ahead will be challenging, but the reward of creating something meaningful is worth it. Good luck on your entrepreneurial journey, and I look forward to seeing the great things you will accomplish.

Sincerely,

# Company Profile

## ABOUT US

Every story has a beginning, our began at 1995 from an idea-since our inception, we have had a strong desire and vivacious hunger to do that well and it is the dedication that has positioned us today as one of the most successful Pasta Plant Manufacturers in the world.

Located in the National Capital Region of the country, Noida we have reached to every corner of the country to provide simple and excellent performing equipment. The design of all our products are exclusive and attractive and is such that the is easy to operate and easy to handle with zero or minimum wastage, our products effectively deliver the required products each and every time.

## OUR VISION & MISSION

To offer best in class products as per customized requirement of the various industries. Continuously developing products that would help in improving efficiency and reducing cost for various industries.

## QUALITY ASSURANCE

Maintaining the quality of our range is one of the major concerns of our company. In order to attain supreme quality, we make use of fine quality raw materials, which are procured from our reliable and dependable vendors.

Furthermore, we make sure that all the existing industry standards and norms are followed to maintain the flawlessness of the range. Moreover, we conduct multiple tests on the selection, before handing over to the customers. From the very beginning, we have been offering high quality and in future, we wish to continue with the same.

## TEAM S. K. GROUP OF COMPANIES

Coming together is beginning, staying together is progress and working together is success. At S. K. Industries, our qualified and experienced team is core competency.

# SHAPES of PASTA

## FARFALLE



Farfalle pasta, also known as bow-tie pasta, is a type of pasta that is shaped like a butterfly or bow-tie. It is made from durum wheat and water, and its unique shape makes it a popular choice for both hot and cold pasta dishes.

## FUSILLI



Fusilli pasta is a type of Italian pasta that is characterized by its corkscrew or spiral shape. It is made from durum wheat semolina and water, and it has a slightly chewy texture that makes it a popular choice for a wide variety of dishes.

## FARFALLE



Farfalle pasta, also known as bow-tie pasta, is a type of pasta that is shaped like a butterfly or bow-tie. It is made from durum wheat and water, and its unique shape makes it a popular choice for both hot and cold pasta dishes.

## PENNE

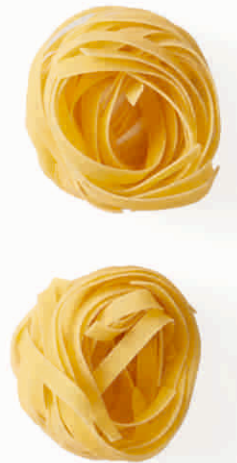


Penne pasta is a type of tube-shaped pasta that is often associated with Italian cuisine. It is typically made from durum wheat semolina and water, and it is characterized by its cylindrical shape and cut ends.

## MACCHERONI FETTUCCINE



Maccheroni pasta is a type of Italian pasta that is similar to elbow macaroni in shape. It is typically made from durum wheat semolina and water, and it is characterized by its short, curved shape with ridges on the outside.



Fettuccine pasta is a type of Italian pasta that is characterized by its long, flat, and ribbon-like shape. It is typically made from durum wheat semolina and water, and it is similar in shape to linguine and tagliatelle.

# 1 PASTA MACHINE - AUTOMATIC

## TECHNICAL SPECIFICATION

Easy to operate and maintain.  
Contact parts are food grade.  
Standard parts ensure long life.  
Main Motor : 10 HP.  
Capacity : 200 kg/h.  
Electric control panel fully automatic.  
Main motor speed variable.  
Cutter motor speed variable.  
Temperature controller automatic..

A pasta industrial machine, also known as a pasta extruder or pasta maker, is a machine used to mass-produce pasta products in a factory setting. These machines come in a variety of sizes and configurations, from small tabletop models to large-scale industrial machines that can produce thousands of pounds of pasta per hour. The basic process of a pasta industrial machine involves mixing flour and water to form a dough, which is then extruded through a die to form the desired shape of pasta. The pasta is then cut to length and dried before being packaged and shipped.



# 2 CONTINUOUS CONVEYOR DRYER

## TECHNICAL SPECIFICATION

|               |                               |
|---------------|-------------------------------|
| Motor Power   | : 1.5 KW.                     |
| Dimension(m)  | : 8.4 × 1.3 × 1.8             |
| Heating Power | : 96.0 KW.                    |
| Belt speed    | : 0.1-10M/minute              |
| Temperature   | : 20-160°C                    |
| Belt width    | : 1000mm                      |
| Belt Type     | : SS-304 Wire-Mesh            |
| Capacity      | : (450-500 kg / hour)         |
| M O Hopper    | : Stainless Steel.304         |
| MOC           | : Mild Steel With S.S Cladded |
| Layer         | : 7 Layer                     |

A continuous conveyor food dryer is a type of dryer used in the food processing industry to dry a variety of food products, including pasta. It is a large-scale industrial dryer that is designed to handle high volumes of product and provide a consistent drying process. The dryer consists of a long conveyor belt that moves the product through the dryer chamber. The belt is made of a heat-resistant material such as stainless steel mesh and is driven by a motor at a controlled speed. The pasta is fed onto the belt in a continuous stream, and hot air is circulated through the chamber to dry the product.

The dryer may use different types of heating sources such as gas, electricity or steam, and the temperature and airflow rate are controlled to ensure that the pasta is dried evenly and at the appropriate rate.



# 3 PASTA MACHINE – SEMI-AUTOMATIC

## TECHNICAL SPECIFICATION

Easy to operate and maintain.  
Contact parts are food grade.  
Standard parts ensure long life.  
Main Motor : 7.5 HP.  
Capacity : 100 kg/h.  
Electric control panel fully automatic.  
Main motor speed variable.  
Cutter motor speed variable.  
Temperature controller automatic..

Pasta extruders for industrial use are much larger and more powerful than those used in home kitchens. They are designed to produce large quantities of pasta quickly and efficiently, and are often used in commercial pasta-making facilities. Industrial pasta extruders typically consist of a large hopper or mixing chamber where the pasta dough is prepared, and a series of extrusion heads or dies that shape the pasta as it is forced through them. They may also include additional components such as drying tunnels or cooling systems to ensure that the pasta is properly processed.



These machines are typically operated by trained personnel and require regular maintenance to ensure their smooth operation. They are available in a wide range of sizes and configurations, depending on the specific needs of the pasta production facility.

Overall, industrial pasta extruders are an essential piece of equipment for any large-scale pasta production operation, as they allow for efficient and consistent production of high-quality pasta products.

# 4 Static Dryer – Tray Dryer

## TECHNICAL SPECIFICATION

Easy to operate and maintain.  
Standard parts ensure long life.  
Heating Load : 6 kW  
Trolley : 4 no.  
Tray : 80 no.  
Capacity : 250-300 kg/batch  
Fully automatic control panel.

A static tray dryer is a type of dryer commonly used in the food processing industry to dry pasta. It consists of a series of trays that are stacked on top of each other and placed inside a closed chamber. The trays are usually made of stainless steel and have perforations to allow hot air to circulate through them. To dry pasta using a static tray dryer, the freshly made pasta is spread out in a single layer on the trays and the chamber is closed. Hot air is then circulated through the trays, either by natural convection or by a fan, to remove moisture from the pasta. The temperature and airflow rate are controlled to ensure that the pasta is dried evenly and at the appropriate rate. Static tray dryers are commonly used for batch processing of small to medium quantities of pasta. They are relatively simple to operate and maintain, and are a cost-effective solution for small to medium-sized pasta production facilities.



# 5 ROTARY ROASTER

## TECHNICAL SPECIFICATION

### Features:

Hopper with vibro feeder for uniform feeding.

Gear Motor : 1.0 HP.

AC Drive : 1.0 HP.

Contact Parts : S.S.-304

MOC : S.S.-202

Capacity : (80-100 kg / hour)

Power : 12 kW.

Length : 12 feet.

A food rotary roaster is a type of roasting equipment used in the food processing industry to roast a variety of food products, including pasta. It is a large-scale industrial roaster that is designed to handle high volumes of product and provide a consistent roasting process.

The roaster consists of a rotating drum that holds the product and tumbles it as it is heated. The drum is made of a heat-resistant material such as stainless steel and is driven by a motor at a controlled speed. The pasta is fed into the rotating drum and is exposed to a flow of hot air, which roasts the pasta evenly. The roaster may use different types of heating sources such as gas, electricity or steam, and the temperature and airflow rate are controlled to ensure that the pasta is roasted evenly and at the appropriate rate. The roasting time and temperature can be adjusted according to the specific requirements of the product being roasted.



# 6 BATCH ROASTER

A food batch roaster is a type of roasting equipment used in the food processing industry to roast a variety of food products, including pasta. It is a smaller-scale roaster that is designed to handle batches of product at a time, making it suitable for small to medium-sized production facilities.

The roaster consists of a stationary chamber or oven where the product is loaded onto trays or racks, which are then placed inside the chamber. The pasta is exposed to a flow of hot air, which roasts the pasta evenly. The roaster may use different types of heating sources such as gas, electricity or steam, and the temperature and airflow rate are controlled to ensure that the pasta is roasted evenly and at the appropriate rate.

Batch roasters may have different capacities and can be operated manually or automatically, depending on the specific requirements of the production facility. The roasting time and temperature can be adjusted according to the specific requirements of the product being roasted.

Food batch roasters are preferred for small to medium-sized pasta production facilities as they can process smaller batches of product at a time, making them more efficient for smaller production runs. They are also relatively easy to operate and maintain, and can be more cost-effective than larger-scale roasters for smaller production facilities.



# 7 BATCH MIXER

## TECHNICAL SPECIFICATION

Features:

1. Stainless steel material.
  2. new handle-opened design of discharge holes, no material leak
- |               |                   |
|---------------|-------------------|
| Gear Motor    | : 2.0 HP.         |
| Contact Parts | : S.S.-304        |
| MOC           | : S.S.-304        |
| Capacity      | : (50 kg / Batch) |
| Power         | : 1.5 kW.         |

A batch mixer is a type of mixing equipment used in the food processing industry to mix a variety of food products, including pasta dough. It is a versatile and widely used piece of equipment that is commonly found in small to medium-sized food processing facilities.

A batch mixer consists of a mixing bowl or tank, a mixing tool or agitator, and a motor to power the mixing tool. The mixing tool rotates inside the mixing bowl or tank, mixing the ingredients together to form a homogeneous mixture. The mixing tool may be a paddle, ribbon, or spiral mixer, depending on the specific application.

Batch mixers may have different capacities and can be operated manually or automatically, depending on the specific requirements of the production facility. The mixing time, speed, and intensity can be adjusted according to the specific requirements of the product being mixed.

Food batch mixers are preferred for small to medium-sized pasta production facilities as they can process smaller batches of product at a time, making them more efficient for smaller production runs. They are also relatively easy to operate and maintain, and can be more cost-effective than larger-scale mixers for smaller production facilities.



# 8 SCREW CONVEYOR

## TECHNICAL SPECIFICATION

|                       |                   |
|-----------------------|-------------------|
| Gear Motor            | : 2.0 HP.         |
| Contact Parts         | : S.S.-304        |
| MOC                   | : S.S.-304        |
| Screw speed           | : 300rpm          |
| Power                 | : 1.5 kW.         |
| Frame                 | : Stainless Steel |
| Screw                 | : Stainless Steel |
| Barrel                | : Stainless Steel |
| Conveyor Height Range | : 1.5~2.5M        |
| Barrel Diameter       | : 141mm           |

Screw conveyors can be designed to handle a variety of types and sizes of pasta, including long and short pastas, as well as various shapes and densities. They can be used for both horizontal and inclined transport, and can be configured to fit into a variety of layouts and production lines.

Screw conveyors can be used for a variety of applications in pasta production, including transporting pasta from one processing station to another, transferring pasta between processing and packaging equipment, and feeding pasta into a dryer or roaster. They are versatile, reliable, and can be designed to fit into a variety of production processes.

A screw conveyor is a type of conveyor system commonly used in the food processing industry to move various types of food products, including pasta. It consists of a rotating screw or auger that moves the product along a trough or tube.

The screw is typically made of a metal or plastic material, and the trough or tube is made of a durable material such as stainless steel. The screw rotates inside the trough or tube, pushing the product forward and causing it to move along the length of the conveyor.



# 9 Belt Conveyor

## TECHNICAL SPECIFICATION

|               |            |
|---------------|------------|
| Gear Motor    | : 1.0 HP.  |
| Contact Parts | : S.S.-304 |
| MOC           | : S.S.-202 |
| Length        | : 12 feet  |
| Width         | : 400mm    |
| Power         | : 0.75 kW  |
| Clint Height  | : 50mm     |

A belt conveyor is a type of conveyor system used in the food processing industry to move a variety of food products, including pasta. It consists of a continuous belt made of a durable material such as rubber, plastic, or metal that is supported by rollers or a flat pan.

The belt is driven by a motor, which moves it along a set path, typically in a straight line or in a series of curves. The pasta is placed on the belt at one end and is carried along by the belt to the other end, where it can be directed to the next processing station or packaging equipment.

Belt conveyors can be designed to handle a variety of types and sizes of pasta, including long and short pastas, as well as various shapes and densities. They can be used for both horizontal and inclined transport, and can be configured to fit into a variety of layouts and production lines.

Belt conveyors are commonly used in pasta production to transport pasta from one processing station to another, to transfer pasta between processing and packaging equipment, and to feed pasta into a dryer or roaster. They are versatile, efficient, and can be designed to fit into a variety of production processes.



# 10 Die's & INSERTS





## Some Of Our Client



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