

A collage of fresh ingredients including tomatoes, salmon, chicken, shrimp, and spices. The background is dark, making the vibrant colors of the food stand out. In the top left, there are several red tomatoes. Below them is a wooden bowl filled with mixed peppercorns. In the center, a large piece of salmon with its skin is visible. To the right, there are two pieces of raw chicken breast. In the foreground, several large, raw shrimp are arranged. On the left side, there are several red and yellow chili peppers. The overall composition is a high-quality food photograph.

DRYTRAY™

MEAT PROCESSING PROJECT SOLUTIONS

DRY TRAY INDIA LLP



FORMING AND COATING SOLUTION

Condiment food processing equipment adopts a number of core technologies, such as intelligent control and efficient heating, which makes the performance and efficiency of the equipment greatly improved.

In addition, the equipment also has the advantage of energy saving and environmental protection, which can effectively reduce energy consumption and minimize the impact on the environment.

The application of these technologies makes the seasoned food processing equipment highly competitive in the market.

In order to ensure that users can use the food processing equipment for condiments with peace of mind, we provide comprehensive after-sales service and support.

After purchasing the equipment, users will enjoy free training service to learn how to use the equipment and make various kinds of condiment food.

Meanwhile, we also provide repair and maintenance services to ensure the normal operation and service life of the equipment.

In terms of spare parts, we also provide comprehensive spare parts supply service to meet the different needs of users.

LARGE CHICKEN NUGGETS PRODUCTION LINE



CAPACITY: 1 TON

EQUIPMENT INTRODUCTION

BIG SIZE AUTOMATIC FORMING COATING PROCESSING LINE CAN AUTOMATICALLY FINISH THE PROCEDURE OF FORMING, BATTERING, FLOURING (PRE-DUSTING), BREAD CRUMBING PROCESSING.

THIS LINE SHARES THE REPUTATION OF HIGH AUTOMATIC, MINI SIZE AND EASY OPERATION. VERY SIMPLE CLEANING DESIGN. AND IT COMPLY WITH THE HACCP REQUIREMENTS.

THIS LINE CAN PROCESS DIVERSIFIED MATERIALS:

MEAT: POULTRY, BEEF, MUTTON, PORK ETC.

SEAFOOD: FISH, SHRIMP.

VEGETABLE: PUMPKIN AND POTATO, CHEESE AND VEGETABLE MIXING.



Machinery name	Model	Usage
Forming machine	CXJ-600	Making patty and nuggets from
Battering machine (thin)	LJJ-600	Spraying the batter on the nuggets
preduster machine	SFJ-600	Coating the powders on nuggets
Battering machine	NJJ-600	Coating the batter on products
Breading machine	SXJ-600	Coating bread crumb on the products
Frying machine	XDFL-2500	Frying food

FORMING MACHINE



Automatic multi forming machine can automatically finish the procedure of filling, forming, and output. It can be used together with the battering machine, flouring (predusting) machine, frying machine, boiler, freezer and packing machine to make the hamburger patty, chicken nuggets, chicken fillet, fish steak and so on. It has characteristics of high yield and stable quality.

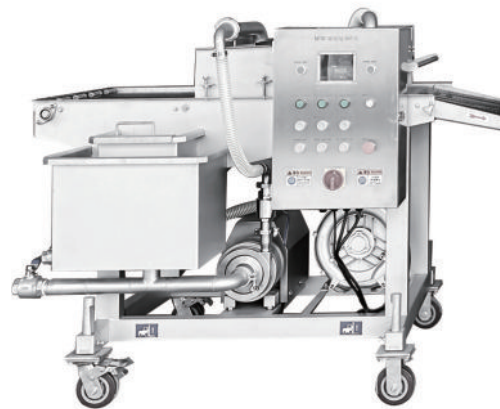
Convenient and fast to change product, accurate quantitative; Suitable for forming of meat, chicken, fish, potato, and other vegetable; Easy to move by using of the cart and fixed by stand; Made of stainless steel which is safe and accord with HACCP standard requirement.



Model	CXJ-400	CXJ-600
Mesh belt width	400mm	600mm
Air pressure/water pressure	6Bar/2Bar	6Bar/2Bar
Power	11kw	15.12kw
Capacity	200-600kg/h	500-1000kg/h
Times	15~55times/minute	15~60times/minute
Thickness	6~25mm	6~40mm
Error	≤1%	≤1%
Diameter at maximum	135mm(hamburger patty diameter)	150mm(hamburger patty diameter)
Filling pressure	3~15Mpa	3~15Mpa
Overall dimension	2828x830x2136mm	3170x1176x2636mm

BATTERING MACHINE (THIN)

Through batter slurry curtain and batter groove below, batter spraying machine can offer a even coating of the batter on the chicken, beef, pork, fish and other seafood products. Fast-combine design, easy to clean and less damage to the viscosity of the batter. Because of small paste for the batter conveyor, the batter pump is of low damage degree for slurry's viscosity.



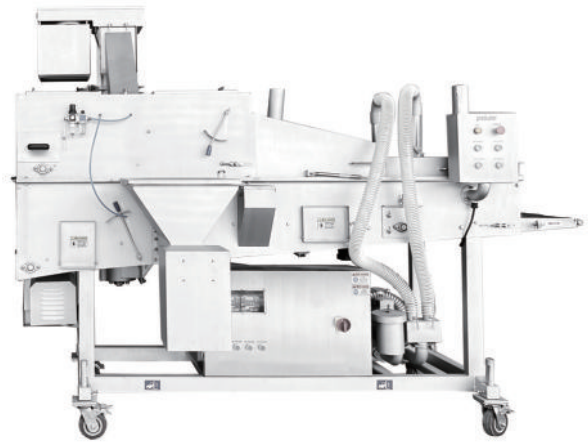
Model	LJJ-400	LJJ-600
Conveyor speed range	3--15m/min Frequency control	
Input height	1050±50mm	
Output height	1050±50mm	
Power	1.65kw	2.6kw
Belt speed	400mm	600mm
Overall dimension	2100x835x1450mm	2100x1035x1450mm

PREDUSTER MACHINE

It is specially designed for coating food processing. It coats the bottom of the products by the layer of the flour on the conveying belt and coats the surface of the products by the upper flour evenly to the passing products on the belt. It can connect to battering machines, breading machine to connect production line for different foods.

Characteristics :

Upper and lower flour layer thickness can be adjusted;
 Big air flow system can remove surplus flour;
 Convenient to operation, adjustment;
 Special belt dusting powder techniques, uniform and reliable.
 Open type screw, making the cleaning process easier;
 Specially designed Screw ascension for different mixing flour, cornstarch, potato starch, power coating; Reliable security device;
 Using SIEMENS electrical parts, safety and reliability;
 Machine easy to clean, in line with HACCP requirements.



Model	SFJ-400	SFJ-600
Conveyor speed range	3--15m/min Frequency control	
Input height	870~970mm	
Output height	1000±50mm	
Power	3.25kw	4.15kw
Belt speed	400mm	600mm
Overall dimension	2655x835x2150mm	2655x1035x2150mm

BATTERING MACHINE



Tempura battering machine NJJ400/600 realized the battercoating by dipping the products into the battering bath. It is widely used in the tempura products, meat, poultry, seafood and vegetables. Get CE certificate.

Model	NJJ-400	NJJ-600
Conveyor speed range	3--15m/min Frequency control	
Input height	1050±50mm	
Output height	800~1100mm	
Power	1.3kw	2.2kw
Belt speed	400mm	600mm
Overall dimension	3100x920x1400mm	3100x1120x1400mm

Characteristics:

The scope between the upper and lower mesh belt can be adjusted which gives a wide range of variety products;
 Strong fan to remove excess slurry;
 Easy and reliable operation and adjustment; Reliable protection device;
 Using SIEMENS electrical parts, safety and reliability;
 Machine is made of stainless steel, removable design, easy to wash, comply with HACCP requirements;
 Independent output belt available for your choice.



BREADING MACHINE

Breading machine SXJ400/SXJ600 coats bread crumbs onto the chicken, beef, meat and seafood. The top layer of breading crumbs is from the hopper and the bottom layer is coated when the food passes through the mesh belt.

Characteristics :

- Excellent crumbs circulation system;
- Reliable protection device;
- SIEMENS electric apparatus;
- Connect with forming machine, battering machine and frying machine to be a continuous line;
- Stainless steel.



Model	SXJ-400	SXJ-600
Conveyor speed range	3--15m/min Frequency control	
Input height	1050±50mm	
Output height	1050±50mm	
Power	1.65kw	2.6kw
Belt speed	400mm	600mm
Overall dimension	2040x890x1800mm	2800x1180x2250mm



CONTINUOUS FRYING MACHINE



Automatic continuous frying machine for frying potato chips, french fries, chicken nuggets, meat patties and many other foods.

The fryer has a Strong Structure, an exhaust cover on the top, Four-way three-dimensional lifting part and safety system, bottom scraping system, automatic oil testing and filling system, oil circulation system, The control system adopts PLC+HMI contrail integrated

Model	Size	Heating method
GEA-8500*800	8500*1200*2200	electricity
Power	Mesh belt width	Frying time
240kw	800mm	1-5 minutes adjustable
Chain lift system; Automatic temperature control, oil level protection, sediment scrap; Oil circulation system		

OTHER COMPONENTS

BATTER MIXER

Model	DJJ-100
Bin volume	50L
Power	0.75Kw
Size	1330x790x2100
Voltage	380V/50Hz/3P



ROLLER PREDUSTING (FLOURING) MACHINE



Model	GFJ-400	GFJ-600
Conveyor speed range	3--15m/min Frequency control	
Input height	1050±50mm	
Output height	1040±50mm	
Power	2.45kw	
Belt speed	400mm	600mm
Overall dimension	3875x1200x2385mm	3875x1400x2385mm





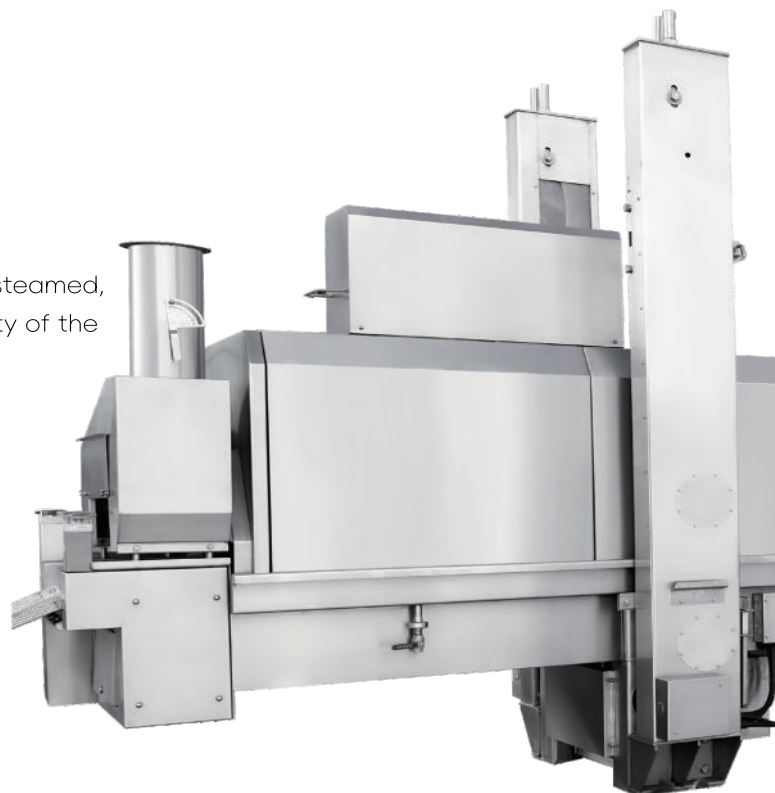
STEAM & BAKE SERIES

TUNNEL OVEN

The Tunnel Steamer is mainly used for the production of steamed, boiled and baked products, which ensures the productivity of the products and the aesthetic appearance of the products.

Characteristics :

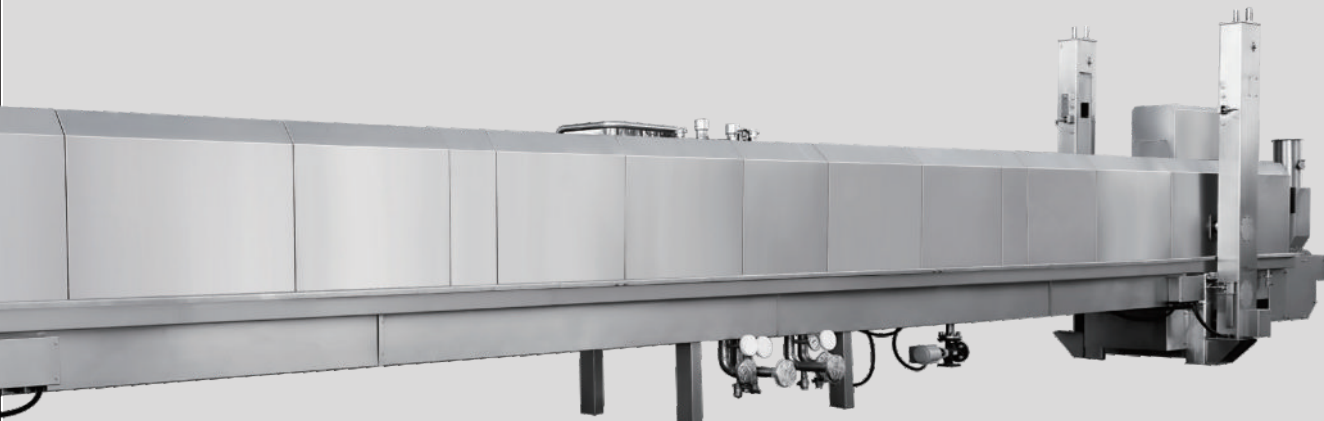
- Low product weight loss (humidified baking)
- Dual-zone independent temperature control
- Adjustable processing time
- Trinity: hot air cooking
- steam cooking - baking
- PLC control system - full colour touch screen



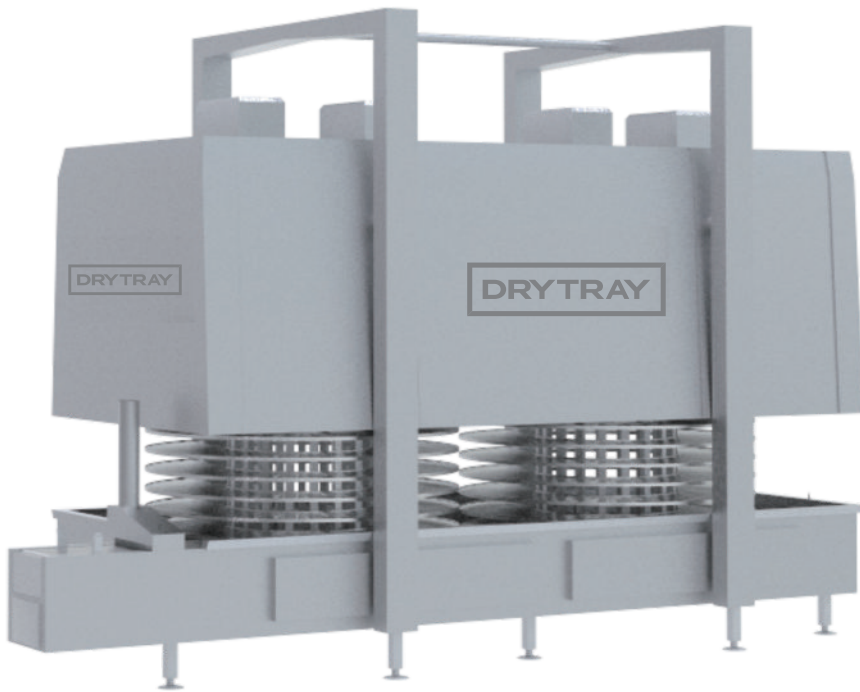
Characteristics :

- The machine is a continuous processing machine with dual-zone temperature control.
- Dual-zone temperature function allows the machine to be used in a variety of ways.
- Built-in air deflector ensures temperature uniformity.
- The machine is equipped with a dual-zone humidity controller to ensure optimum production results.
- Maximum temperature setting of 240° C in the machine, combined with air speed control for optimum results.
- Optimum results can be achieved by adjusting the heating temperature, air velocity, airflow deflectors and humidity control.
- The control system adopts PLC and touch screen operation control device.
- The following means are adopted to improve efficiency and equipment utilisation.
- Residue removal function at the bottom of the machine
- High efficiency mesh belt cleaning device
- For higher processing temperatures or sticky products, a soft phospholipids washing device is available as an option.
- Semi-automatic cleaning unit with water tank, water pump and spray nozzles for shorter cleaning times.
- The water seal ensures that hot air and vapours do not escape.
- The lid can be raised for easy maintenance and cleaning.
- Food-grade lubricants/greases for food-contact areas
- Heating elements made of highly corrosion-resistant materials

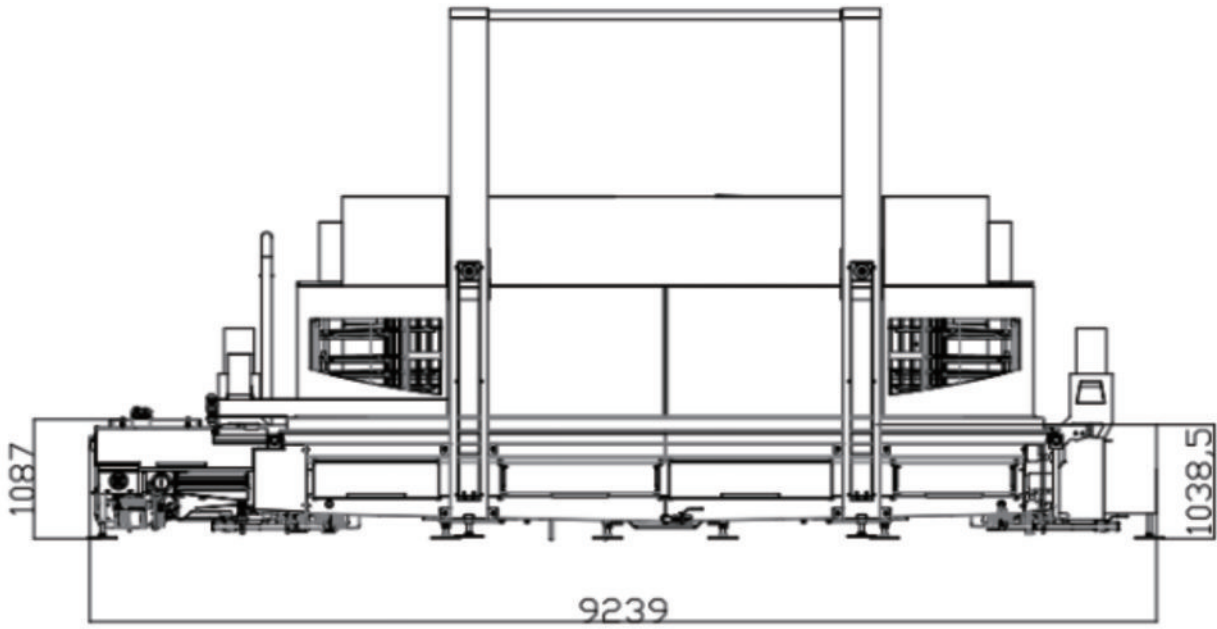
Items	Parameters
Model	FC12/600 -T
Total width of belt	600 mm
Processing length	12000 mm
Processing time	3-50min
Infeed height	1000 +/- 100 mm
Discharge height	1000 +/- 100 mm
Maximum product height	175 mm
Heating method	Thermal oil heating
Dimensions (LxWxH)	13525 x 2800 x 2980mm
Weight (empty)	9500kg
Capacity	500kg(chicken wing)



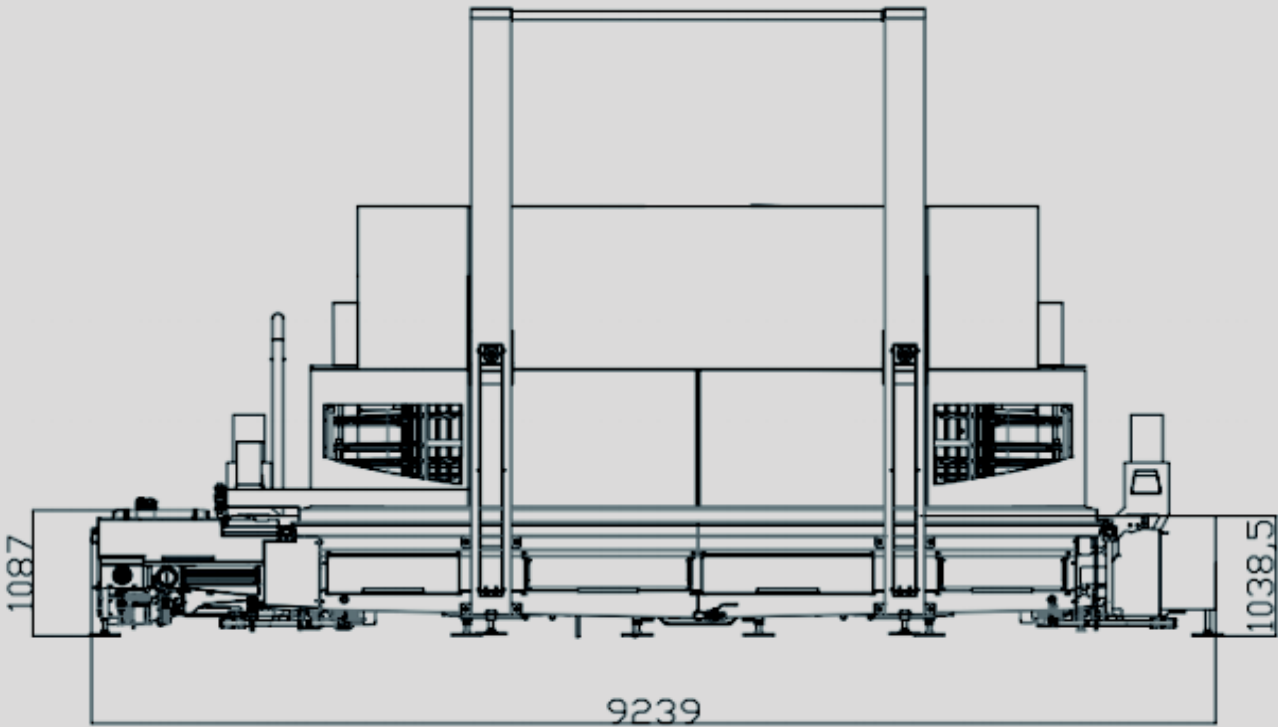
SPIRAL OVEN



Items	6 layers	8 layers
Overall dimensions	9300*4400*4850 (L*W*H)	9300*4400*5700 (L*W*H)
Net width of mesh belt	600 mm	600 mm
Heat capacity	750KW	1000KW
Weight (empty)	19 tonnes	23 tonnes
Height of supply side	1000mm	1000mm
Height of output end	1000 mm	1000 mm
Number of spiral turns	2*6	2*8
Free product channel opening	75mm	120mm
Belt length (cooking length)	103 m (86m)	133 m (116m)
Cooking time min/max	3.4/136 minutes	4/140 minutes
With maximum load	25kg/m	25kg/m
Total power	73KW	83KW
Total current	146A	166A
Supply voltage	Three-phase alternating current 380V 50HZ	Three-phase alternating current 380V 50HZ
Capacity range	1.5~2 tonnes (depending on products)/hour	2~2.5 tonnes (depending on products)/hour




6 LAYERS



8 LAYERS



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