

An ISO 9001:2008 Certified Company



— FOOD MACHINE —

Qtronic Equipments




www.qtronicequipments.com

Company Profile


Established in 2010, **QTRONIC EQUIPMENTS INDIA** is a company specialized in the product of rotary rack ovens, cookies wire-cut/dropping, double color center fill cookies encrusting machine, cake depositor, planetary mixer, spiral mixers and other equipment for bread, cookies, Machines.

The strong entrepreneurship of the company's management, the long experience of a dynamic team of qualified technicians and the professional competence of closely-knit workgroup always ready to foresee the real market requirements, permitted this company to grow up rapidly and establish itself over the main national and international markets. Experimentation and research have always represented the principal means to achieve the company's primary objective: "anticipate and satisfy the customer requirements".

Moreover, the testing severity, as well as the close examination of the materials, guarantees the high quality of the products.

Making life easier for bakers has been the top priority at  for more than years. When our customers are successful, so are we. That is why we do everything to support our customers strengthening their position in the market by delivering top-quality products, professional advice and first-class service.

Our core expertise is the heating process in the bakery and efficient process design, and that is what we concentrate on.

Today  is ready to consolidate world-wide its own position, relying on a mark which means trustworthiness and renewal, offering a complete range of products, which are a perfect summary of technology and design.



PRODUCTION

production



Rotary Rack Oven is the CITD National award winner for manufacturing safe, simple and highly efficient Rotary rack oven with latest technology for reduced fuel consumption.



Ovens are sturdy, yet elegant construction, built from superior quality materials, gives uniform and high quality product every time. Quick heat recovery, two way steam generators, highly efficient insulations, simplified automatic controls for baking and steaming and its superior quality material makes the Oven efficient, durable and easy to maintain.



tronic
Equipments

your trust is our strength...

25(Single Trolley)

Spring Cakes	: 19Kg (1Trolley, 10Trays)
Buns(45gms)	: 224 Nos (1Trolley, 14Trays)
Biscuits	: 9 to 10 kg (1Trolley, 14Trays)
Dry Rusk	: 9.5 Kg (1Trolley, 14Trays)
Kharis	: 7 Kg (1Trolley, 14Trays)
Puffs	: 195 Nos.

Connected load	: 1.5Hp/1.2Kw
Weight	: 800Kg Approx.



50(Single Trolley)

Spring Cakes	: 38Kg (1Trolley, 10 Trays)
Buns(45gms)	: 336 Nos (1Trolley, 14Trays)
Biscuits	: 15 to 16 kg (1Trolley, 14Trays)
Dry Rusk	: 13 to 14 Kg (1Trolley, 14 Trays)
Kharis	: 9 Kg (1Trolley, 14Trays)
Puffs	: 325 Nos.

Dimensions	: 6x4x7.5f
Max Tem.	: 300°C
Connected load	: 1.5Hp/1.2Kw
Weight(1000Kg)	: 1000Kg Approx.



75(Single Trolley)

Spring Cakes	: 53Kg (1Trolley, 14 Trays)
Buns(45gms)	: 432 Nos. (1Trolley, 18 Trays)
Biscuits	: 20 Kg (1Trolley, 18Trays)
Dry Rusk	: 18 to 20 Kg(1Trolley, 18Trays)
Kharis	: 12 Kg (1Trolley, 18Trays)
Puffs	: 450 Nos.

Dimensions	: 6x4x9.5 fts
Max Tem.	: 300°C
Connected load	: 2.5Hp/1.9Kw
weight	: 1200Kg Approx.



100(Single Trolley)

Spring Cakes	: 75Kg (1Trolley, 14 Trays)
Buns(45gms)	: 630 Nos (1Trolley, 18 Trays)
Biscuits	: 28Kg (1Trolley, 18 Trays)
Dry Rusk	: 25 to 28 Kgs. (1Trolley, 18 Trays)
Kharis	: 17Kgs (1Trolley, 18 Trays)
Puffs	: 720 Nos.

Dimensions	: 6.5 x 4.7 x 9.0 fts,
Max Tem.	: 300°C
Connected load	: 2.5 Hp/ 1.9Kw
Weight	: 1750Kg Approx.

Tray size : 400 x 600mm (16"x24") x 2
Bread(400gm) : 210 Loaves (1Trolley, 14 Shelves)



150(DoubleTrolley)

Sponge Cake : 150 Kg (2Trolley, 28 Trays)

Buns(45gms) : 864 Nos. (2Trolley, 36 Trays)

Biscuits : 40 Kg (2Trolley, 36 Trays)

Dry Rusk : 36 Kg (2Trolley, 36 Trays)

Kharis : 24 Kg (2Trolley, 36 Trays)

Puffs : 900 Nos.

Connected load : 4 Hp/ 3 Kw

Weight : 1750 Kg Approx.

Tray size : 450 x 700 mm(18"x27 ") x 2
Bread(400gm) : 336 Loaves (2Trolley,14 Shelves)



200(DoubleTrolley)

Sponge Cake : 150 Kg (2Trolley, 28 Trays)

Buns(45gms) : 1260 Nos. (2Trolley, 36 Trays)

Biscuits : 56 Kg (2Trolley, 36 Trays)

Dry Rusk : 50 to 56 Kg (2Trolley, 36 Trays)

Kharis : 34 Kg (2Trolley,36 Trays)

Puffs : 1440 Nos.

8.2 x 6.0 x 8 fts

Max Tem. : 300°C

Connected load : 4.2 Hp/ 3.2 Kw

Weight : 2300 Kg Approx.

Tray size : 400 x 600mm (16"x24") x 4
Bread(400gm) : 420 Loaves (2Trolley,14 Shelves)



300(FourTrolley)

Sponge Cake : 212 Kg (4 Trolley, 56 Trays)

Buns(45gms) : 1728 Nos. (4 Trolley, 72 Trays)

Biscuits : 80 Kg (4 Trolley, 72 Trays)

Dry Rusk : 72 Kg (4 Trolley, 72 Trays)

Kharis : 48 Kg (4 Trolley, 72 Trays)

Puffs : 1800 Nos.

9.8 x 7.6 x 9.5 fts

Max Tem. : 300°C

Connected load : 6.2 Hp / 4.7 Kw

Weight : 3000 Kg Approx.

Tray size : 450 x 700mm (18"x27") x 4
Bread(400gm) : 672 Loaves (4Trolley,14 Shelves)



400(FourTrolley)

Sponge Cake : 300 Kg (4 Trolley, 56 Trays)

Buns(45gms) : 2520 Nos. (4 Trolley, 72 Trays)

Biscuits : 112 Kg (4 Trolley, 72 Trays)

Dry Rusk : 100 to 112 Kg (4 Trolley, 72 Trays)

Kharis : 68 Kg (4 Trolley, 72 Trays)

Puffs : 2880 Nos.

11.4 x 8.7 x 9 fts

Max Tem. : 300°C

Connected load : 6.2 Hp / 4.7 Kw

Weight : 3800 Kg Approx.

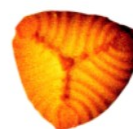
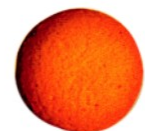
Tray size : 400 x 600mm (16"x24") x 8
Bread(400gm) : 840 Loaves (4Trolley,14 Shelves)



COOKIES WIRE-CUT AND DROPPING MACHINE

5/6/7/9/12 NOZZELS

(SERVO MODEL)



Salient Features :

- ❖ Our simplified and fully customised model of cookies wire-cut dropping machine enable you to produce more varieties of cookies with ease.
- ❖ Touch screen will make the machine user-friendly by for the operator produce cookies of various varieties.
- ❖ Adjustable speed and time for depositing rollers.
- ❖ Heavy duty motors Gear Box and electronics circuit designed to tolerate varying power supply conditions.
- ❖ The machine is built to suit all conditions and can run 24 hrs x 365 days continuously

Model	No. of Nozzels	Tray Width	Max Production Capacity / Hour	Total Power (In HP)
WCD-5	5	12" (300 mm)	60 Kgs.	0.75
WCD-6	6	16"(400 mm)	130 Kgs.	0.75
WCD-7	7	18"(450 mm)	150 Kgs.	0.75
WCD-9	9	24"(600 mm)	200 Kgs.	1.00
WCD-12	12	32"(800 mm)	300 Kgs.	1.00

CAKE DROPPING MACHINE

6/9/12/18 NOZZELS

A simplified machine for depositing Small & Large Size Cakes efficiently & evenly



Salient Features :

- ❖ Operation of the machine is very simple
- ❖ Accurate weight is obtained (through PLC).
- ❖ Every care is taken that the dough texture remains unchanged while dropping
- ❖ Separate control Systems is given to avoid the extra drops from dropping

SPECIFICATIONS

Model	CD-6	CD-9	CD-12	CD-18
No. of Nozzles	6	9	12	18
Speed	26 strokes / min	26 strokes / min	26 strokes / min	26 strokes / min
Total Power	1 H.P.	1 H.P.	1.5 H.P.	1.5 H.P.



Servo Models also Available

PLANETARY MIXERS

40 / 60 / 100 / 150 Liters

Planetary Mixers
for Cookies & Cakes



SALIENT FEATURES

- ❖ Ideal Machine for Cookies and cakes.
- ❖ With Inverter (AC Drive) multi-speed from 5% to 100% of the rated RPM is achieved.
- ❖ A quality mixing is obtained within 8-10mints/Batch.
- ❖ Gives fine quality texture for the finished product.
- ❖ Saves power up to 40%.
- ❖ Higher yield than conventional machine.

SPECIFICATIONS

Model	P-150	P-100	P-60	P-40
Capacity	150 Ltrs.	100 Ltrs.	60 Ltrs.	40 Ltrs.
Batter Capacity	60 Kgs.	40 Kgs.	24 Kgs.	16 Kgs.
No. of Speeds	MULTI SPEED			
Power	7.5 H.P.	5.0 H.P.	3.0 H.P.	2.0 H.P.

SPIRAL MIXERS

50/100/150 Kgs.

Fixed & Removable Bowl
Spiral Mixers
two motors



SALIENT FEATURES

- ❖ Automatic timer for the Spiral hook
- ❖ Stainless Steel Bowl and Hook
- ❖ Bowl Safety Guard
- ❖ Its different speed levels ensure the consistency of the kneading
- ❖ Bowl reverse and forwarding allows the better kneading.



SPECIFICATIONS

Model	Capacity	MOTOR	
		Spiral	Bowl
SM - 50	50 Kg Dough (30 Kg. Flour)	3 HP	1 HP
SM - 100	100 Kg Dough (60 Kg. Flour)	7.5 HP	1.5 HP
SM - 150	150 Kg Dough (90 Kg. Flour)	10 HP	2.5 HP

Automated Bread Plant with European Technology



With the launch of new set of machines, Qtronic automated bread plant with European technology makes you easy to produce breads in huge volumes with high quality and consistency of every loaf of bread produced. These automated machines are user friendly and easy to maintain. Since they are automated, the manpower is reduced and high quality bread is guaranteed in every batch.

Packing Machine



Packing Machine that is highly acclaimed for the unbeatable features it possesses. The Packing Machine that we provide has longer shelf life and is available at the market leading prices.

FEATURES

- Manufactured using latest technology
 - Fabricated from high-grade raw material
 - Saves times by packing large volumes of risk at a time
 - High performance
 - Unmatched quality
- Helps in easy storage of risk

SPECIFICATIONS

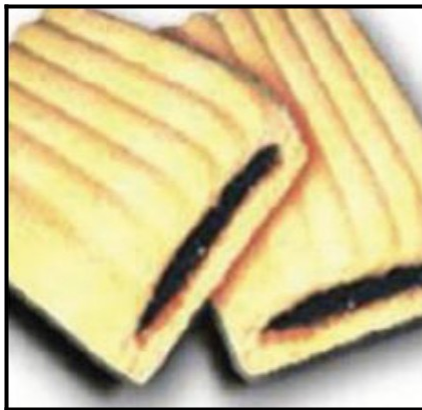
Machine Capacity	50 to 60 pouches per minute
Driven Type	Electric Automatic
Automatic Grade:	50 Gm to 400 Gm (1-5 lines) Central Seal
Range	Heat Seal Able Laminated Film
Sealing type	In Roll Form
Packaging Film:	Max 380mm
Roll Width	2 HP (Gear Motor Bonfiglioli, Crompton Greaves) 3 Kw
Motor	
Electrical Power	

FILLED COOKIES LINE

Multi-function automatic Cookies Encrusting Machine Line

Panning Machine

Fig Roll & Stamping Machine



**Encrusting
Machine**



**Cream
Injector**



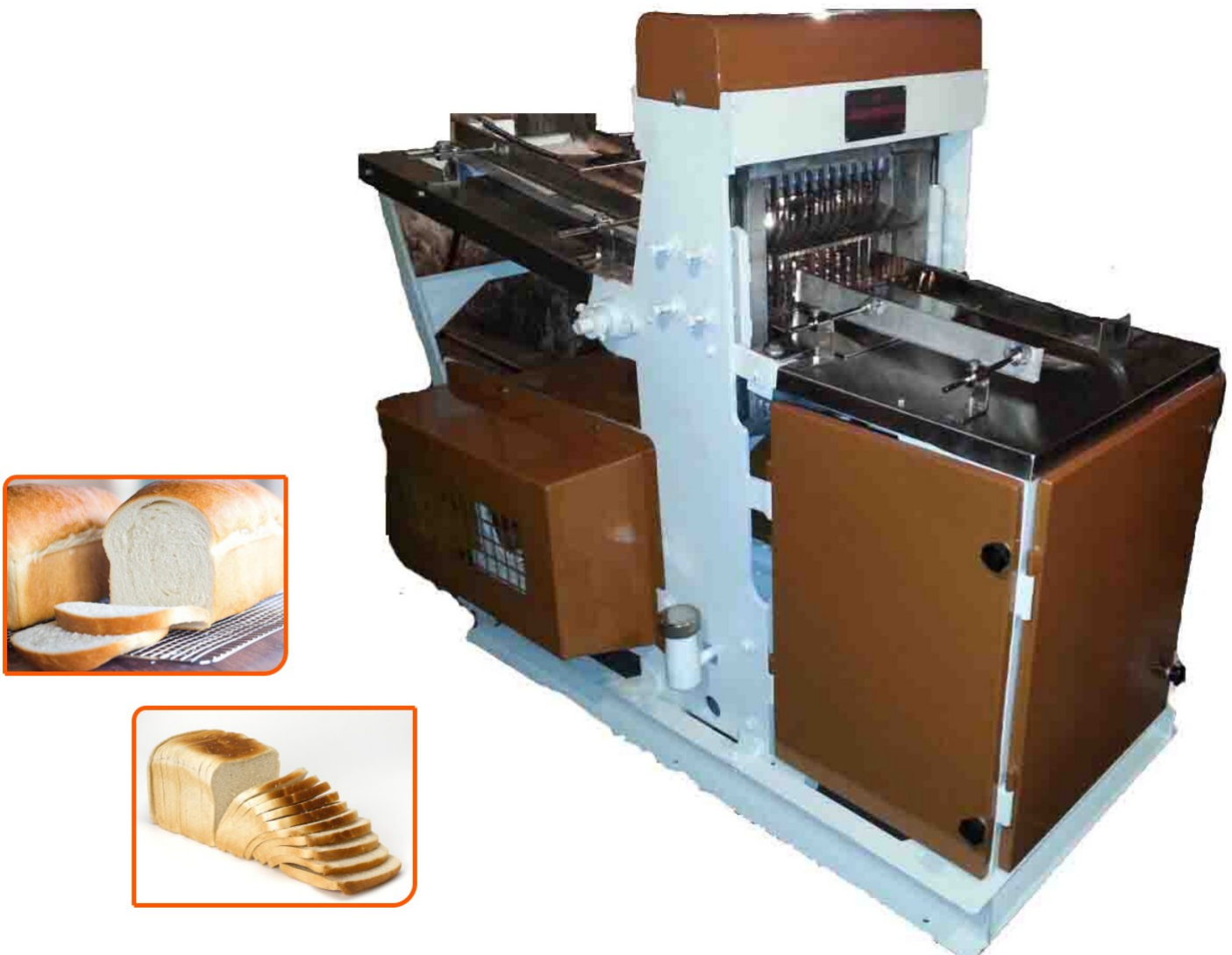
HIGH SPEED BREAD SLICER

SPECIFICATIONS:

MODEL	CAPACITY	VOLTAGE	FREQUENCY	WEIGHT
M-330	1000-2000 PCS/HR (800GMS)	220 – 240/1 (V/PH)	50 HZ	350 KG

SALIENT FEATURES:

- ▼ Self Feeding Side
- ▼ Bottom Cotton Conveyor
- ▼ Clutch Device To Control Bread Cutting Speed



DOUGH DIVIDER

SPECIFICATIONS:

MODEL	DOUGH		ATTACHMENT	OVERALL SIZE	POWER	OVERALL WEIGHT
	WEIGH RANGE	NUMBER OF DIVISION				
HM-936	20-70 GRMS	36 Standard	Three Plastic Molding Plates	650 X 710 X 2050MM	0.75KW	340KG.
D-16	125-1000 GRMS	16 Standard	Four Short Cleaning Assistant Pipes x 1100 MM And Three Plastic Molding Plates	610 X 680 MM 1.5KW		350KG



SALIENT FEATURES:

- ❖ Qtronic Branded Volumetric Dough Divider Machine Processes The Most Sensitive Past Sort Without Damaging, Like Slicing With Hand.
- ❖ Designed Mechanism It Slices With High Sensitivity.
- ❖ The Automatic Speed Adjustment Is Present If Required.
- ❖ The Surfaces In Contact With The Past And Its Hood Are Made Of Stainless Steel.

MOULDER

SPECIFICATIONS:

MODEL	CAPACITY	WORKING WIDTHE	DOUGH WEIGHT RANGE	ROLLER GAP	OVERALL SIZE	POWER	WEIGHT
HM-307	2000PCS HOUR	380MM	50 TO 600 GRM	1 TO 25 MM	680 X 1680 X 1100 MM	0.75KW	220KG



SALIENT FEATURES:

- ✓ Qtronic Branded Long Formation Machine With Its Renewed Designing.
- ✓ Its Special Devices Which Are Designed For The Formation Of The Paste To Any Desired Shape.
- ✓ Its Highly Consistant, Long Life Conveyor Band And Adjustable Roller Group, It Can Process The Paste To Any Form.
- ✓ The Surfaces In Contact With The Paste And Its Hood Are Made Of Stainless Steel.

ROUNDER

SPECIFICATIONS:

MODEL	CAPACITY	ROUNDING WEIGHT	POWER	NO OF POCKETS
QT-P06	2000 PCS/ HR	100 -1000 GMS	3.5HP	1 POCKETS



SALIENT FEATURES:

- ▼ Roll out dough machine provides the paste to get desired round formation, its adjustable leaves and the swivel conic for the pastes coming from the Divider scale.
- ▼ It has different and advanced designs.

WATER CHILLER

SPECIFICATIONS:

MODEL	CAPACITY	TEMPERATURE
QT-WC120	120LTR/HR.	380MM

SALIENT FEATURES:

- ✓ Inner Tank Made Of Ss Sheet
- ✓ Outer Cabinet Pcgi Sheet Fitted With Sealed
- ✓ Air Cooled Condensing Unit Capacity 1.5 Ton
- ✓ Chilled Water Circulation Pump
- ✓ Digital Temperature Controller To Maintain Temperature



WATER BATCHING TANK

SPECIFICATIONS:

MODEL	CAPACITY	POWER	FREQUENCY	DIMENSION
QT- WBT120	120LTR.	0.25HP/ 220V	130X20X 42CM	50 HZ

SALIENT FEATURES:

- ✓ Double S.s. Jacket With Insulation Maintains
- ✓ Water Temperature For Long Duration



PROOVER

SPECIFICATIONS:

MODEL	TROLLEYS	OUTER SIZE
QT-P06	06	3050 X 1200 X 2100 MM
QT-P12	12	3050 X 1200 X 2100 MM



SALIENT FEATURES:

- ✓ 01steam Generator With Wet And
- ✓ Dry Heating Elements With Digital Temperature Controller
- ✓ Humidity Indicator.
- ✓ Steam Generator Fitted With Wet Heating Element With Ss Tank And Water Solenoid Valve.
- ✓ Dry Heat Element And Air Circulation Fans.
- ✓ Complete With Electrical Panel Board With Digital Temperature Controller (subzero) And Humidity Indicator. (separate Unit)

DOUGH SHEETER

SPECIFICATIONS:

MODEL	MODEL NUMBER	OPERATIONS	WORKING WIDTH	CONVEYOR TABLE LENGTH	GAP BETWEEN ROLLERS	POWER	WEIGHT
FLOOR TYPE	QE-DS-01	HAND AND FOOT SWITCH	600MM	1400MM	0.3 TO 30MM	0.75KW	200KG
TABLE TOP	QE-TDS-02	HAND AND FOOT SWITCH	500MM	980MM	0.3 TO 30MM	0.55 KW	168KG



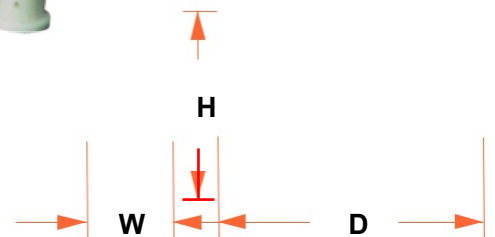
Make up Dough Divider

The newly developed Qtronic Dough Divider with advanced technology gives you unmatched scaling accuracy and reliability over conventional divider systems.

The most efficient dough divider available for Breads, Pizzas, Buns, etc.

Key Benefits:

- **Increased product yield.**
- **Reduced waste.**
- **Improved product uniformity.**
- **Consistent scaling accuracy over the life of the divider .**
- **Teflon coated hopper for stick- free dough movement .**
- **Heavy duty stainless steel construction .**



TECHNICAL DATA

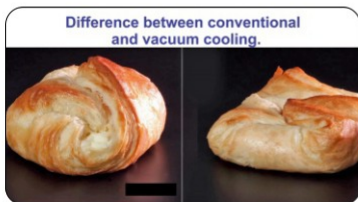
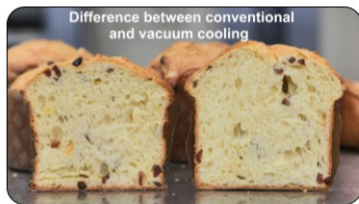
MODEL	SCALING RANGE	SPEED RANGE	INSTALLED POWER (KW/HP)	CONNECTING VOLTAGE	WEIGHT (Aprox)
DD-1500	(40-2000 gm)	(80-240 per min)	9.25 / 12.4	3 Ph 415 V, 50 Hz	800 KGS

MEASUREMENTS

DIMENSIONS (MM / FT)		
HEIGHT	WIDTH	DEPTH
2000 / 6.26	1000 / 3.28	3000 / 9.84

Vacuum Cooler

e of production.



VACUUM COOLER



VACUUM PUMPING UNIT



KEY COMPONENTS

S.No	NAME	BRAND	ORIGIN
1	COMPRESSOR	BITZER/DANFOSS	GERMANY/DENMARK
2	REFRIGERATION PARTS	DANFOSS	DENMARK
3	VACUUM PUMP	LEYBOLD	GERMANY
4	VACUUM CHAMBER	SU S304 STAINLESS STEEL	JINDAL / SALEM
5	VACUUM DETECTION	LEYBOLD	GERMANY
6		SIEMENS	GERMANY

TECHNICAL DATA

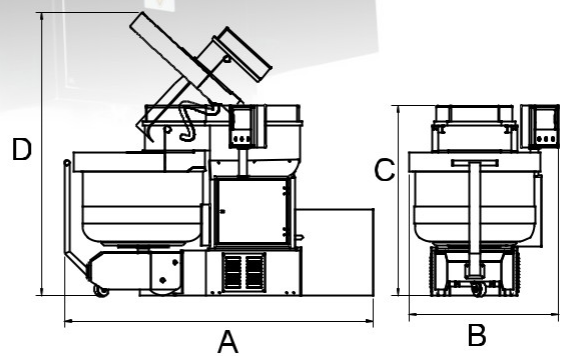
MODEL	ROOM DIMENSIONS (W X L X H)	VACUUM ROOM VOL UMF	CAPACITY PER BATCH I	BATCH TIME	ULTIMATE TEMPERATURE	TOTAL POWER (KW)
VC 100	1000 X 1300 X 2000	2.6 M ³	420	20 - 25 MIN	20°C	17.7
VC 200	1350 X 2000 X 2000	5.4 M ³	840	20 - 25 MIN	20°C	24
VC 400	1350 X 2000 X 2000	10.8 M ³	1680	20 - 25 MIN	20°C	29.5

Detachable Bowl



Touch Screen Option

Soft moving bowl lid



TECHNICAL DATA

MODEL	FLOUR CAPACITY (Kg)	DOUGH CAPACITY (Kg)	BOWL VOLUME(L)	POWER OF SPIRAL (KW / HP)	POWER OF BOWL (KW/HP)	TOTAL POWER SUPPLY (KW/HP)
SMD-150	90	150	270	9.5 / 12.5	1.1 / 1.5	11.35 / 15

MEASUREMENTS

DIMENSIONS (MM / FT)				Mixer Weight	Trolley with Bowl Weigh.
A	B	C	D		
2191/7.1	1056.7/3.4	1380 / 4.5	1840/6.03	750 KG	240KG

Bread Make up Line

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Qtronic

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Technology. Spiral



HOIST TECHNICAL DATA

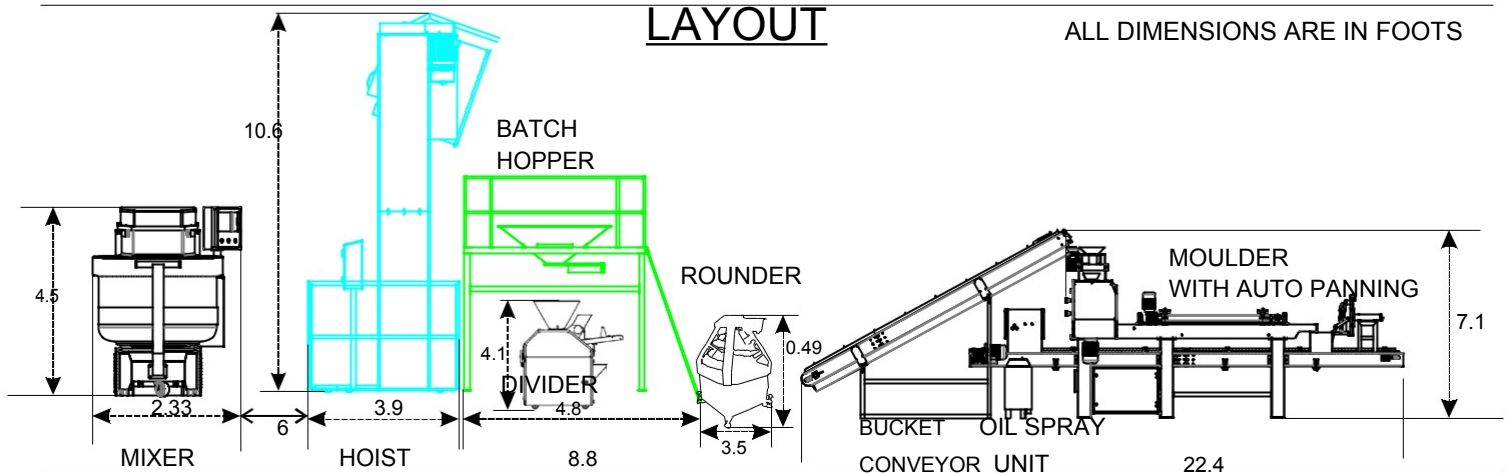
MEASUREMENTS

MODEL	LOAD CAPACITY (KG)	INSTALLED POWER (KW/HP)	CONNECTING VOLTAGE
SMD-150 HOIST	730	1.5 / 2	3 Ph 415 v, 50 Hz

DIMENSIONS (MM / FT)			
HEIGHT	WIDTH	DEPTH	WEIGHT
3200 / 10.5	1600 / 5.75	1200 / 3.9	950

LAYOUT

ALL DIMENSIONS ARE IN FEET



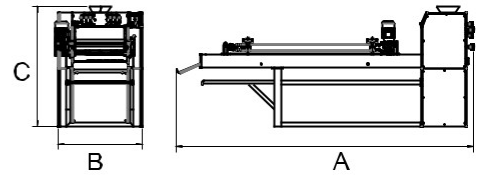
Moulder

Heavy Duty Long Moulder



Features:

aintenance option.



TECHNICAL

MODEL	MACHINE CAPACITY	WORKING WIDTH	CONNECTING VOLTAGE	CONNECTING POWER
LM-600	Up to 2500 pcs/h	600 mm	3 Ph 415 v. 50 Hz	1.8 KW 2.5 HP

MEASUREMENTS

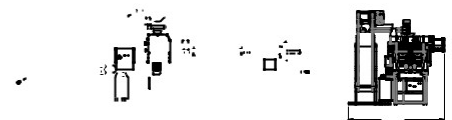
DIMENSIONS (MM / FT)			WEIGHT (KG)
A	B	C	
3341 / 10.9	943.5 / 3.0	1351 / 4.4	450

Moulder

With Auto panning System



aintenance option.



Muffin Line

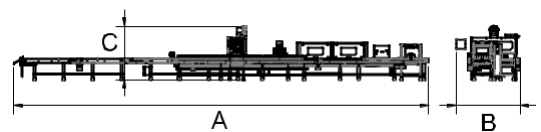
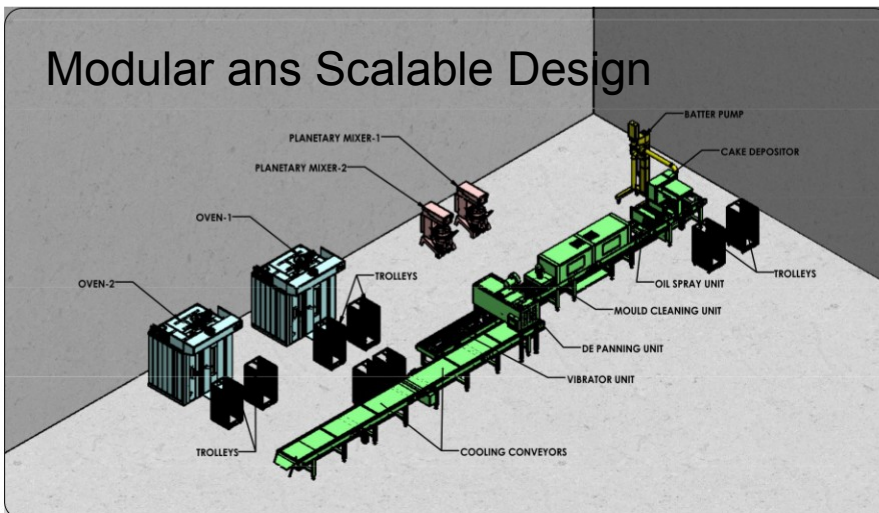
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Key benefits:

option.

Modular and Scalable Design



TECHNICAL

MODEL	MACHINE CAPACITY (per 24 hrs)	WORKING WIDTH	CONNECTING VOLTAGE	CONNECTING POWER
ML-600	6 TONS	600 mm	3 Ph 415 v, 50 Hz	10 KW 7.5 HP

MEASUREMENTS

DIMENSIONS (MM / FT)		
A	B	C
16110 / 33	2490 / 7.1	2070 / 6.8

Cookies (PLANT)



Bread (PLANT)



Toast (Rusk PLANT)

