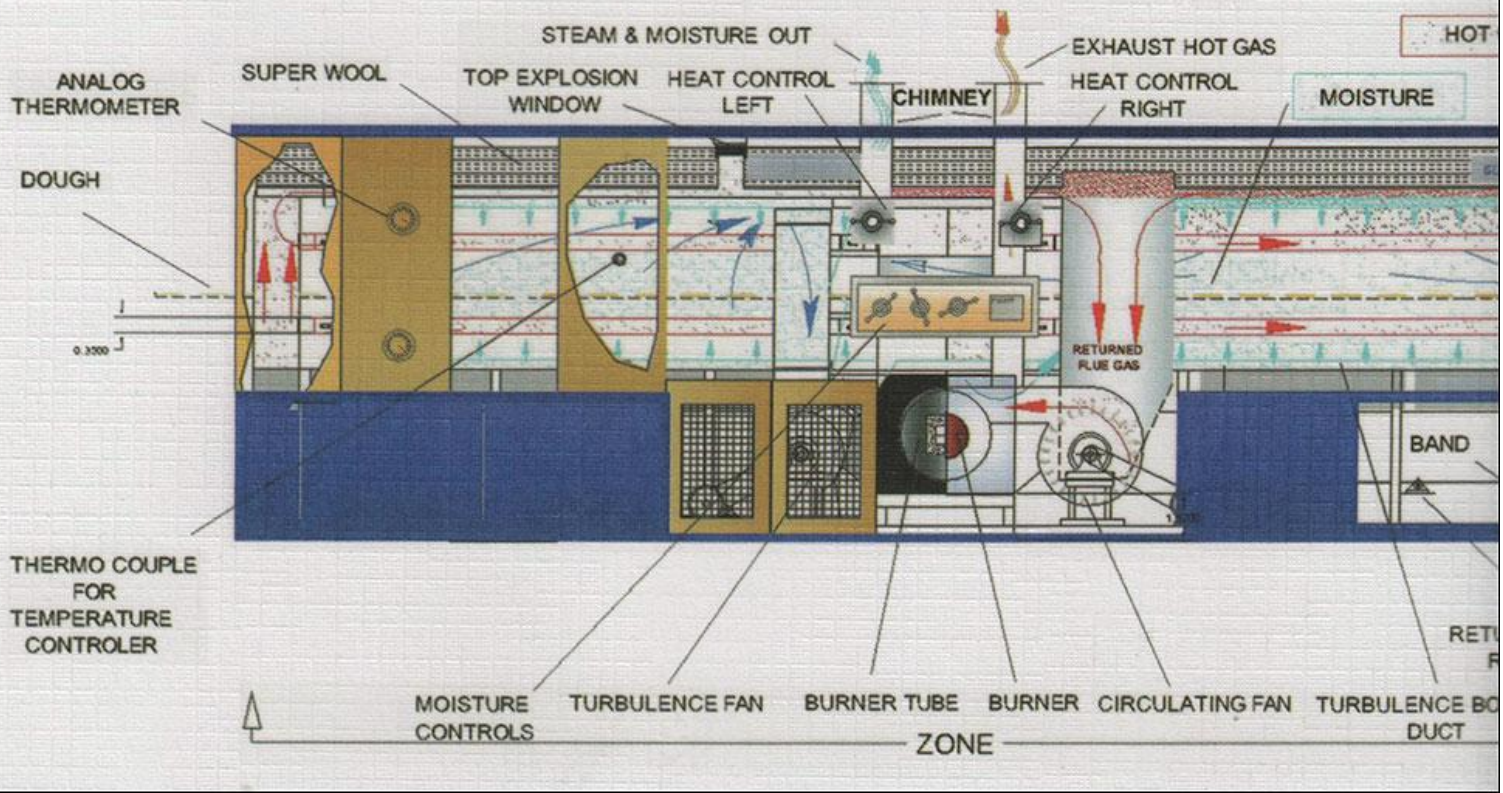
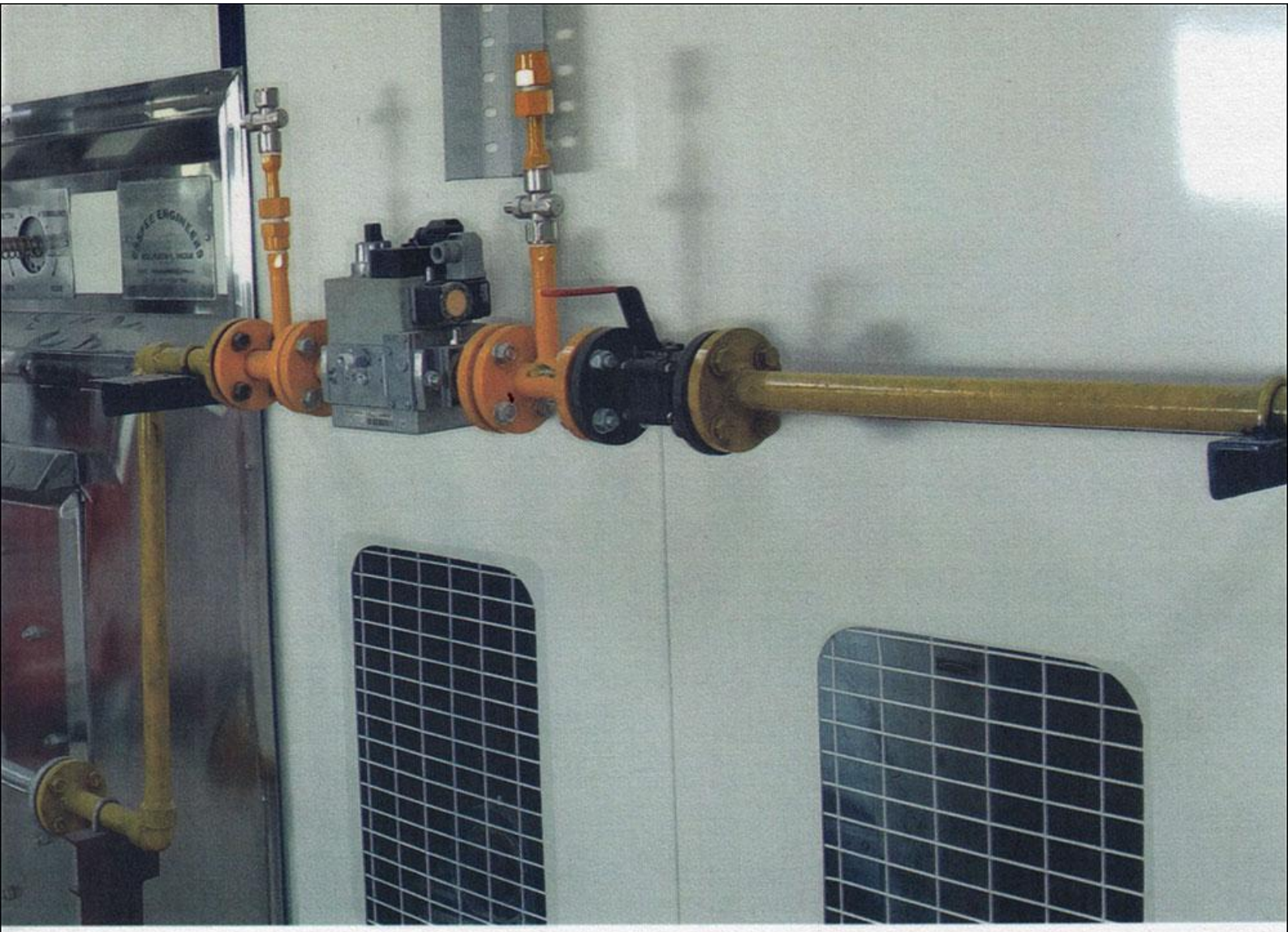
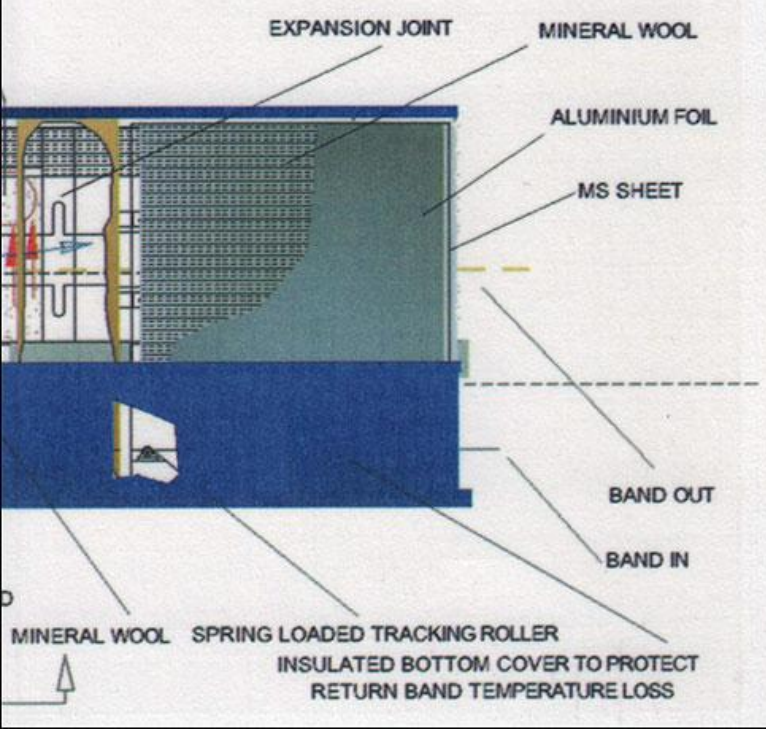
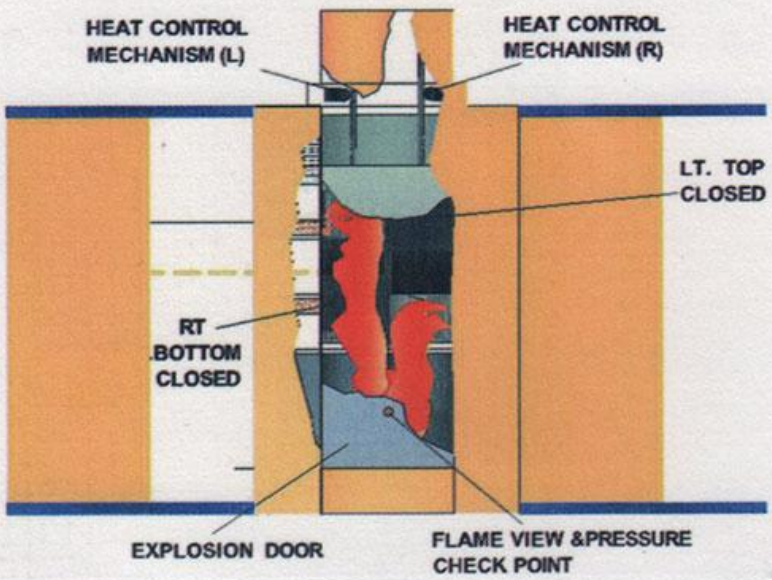
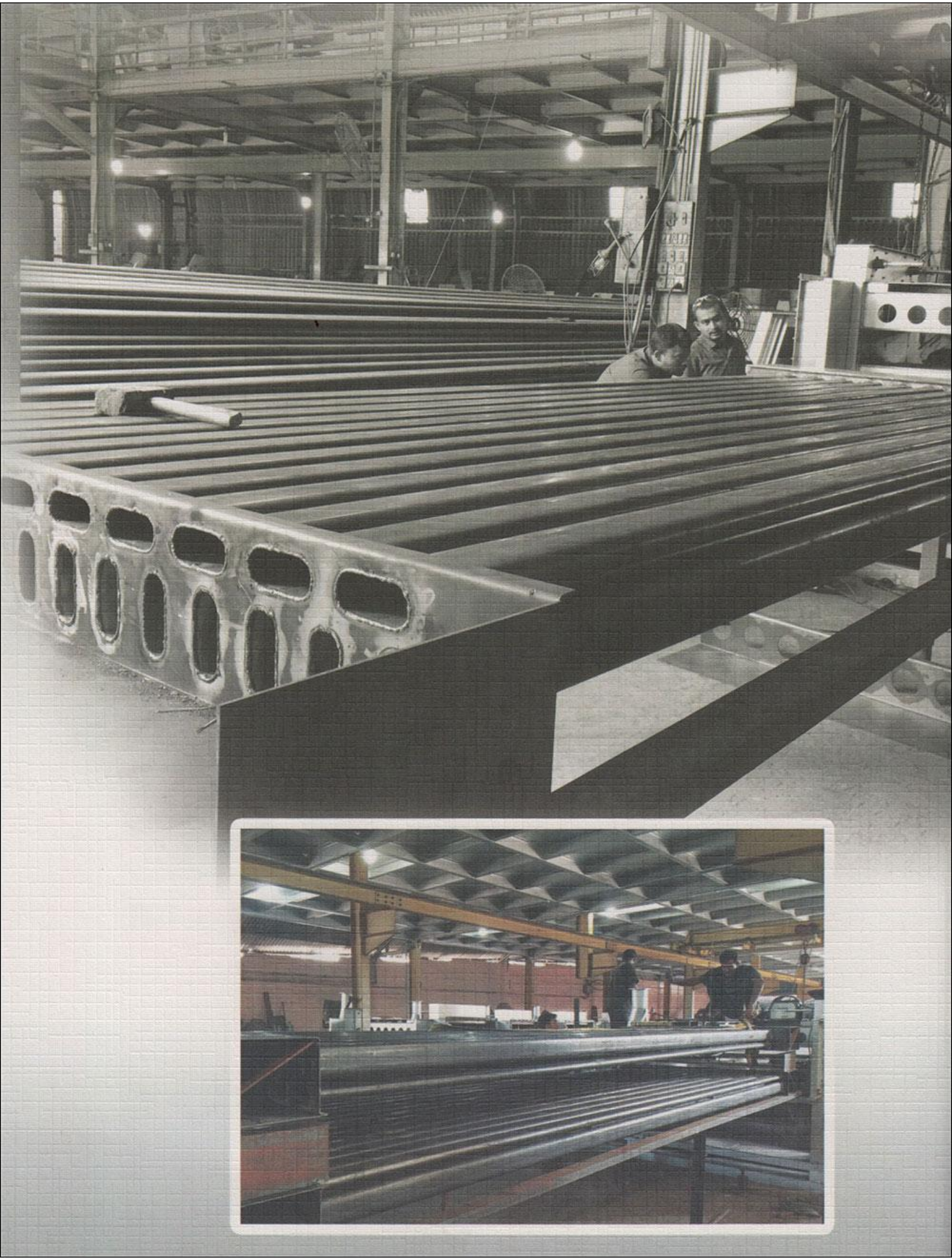
CYCLOTHERM OVEN - M/S ESSPEE ENGINEERS





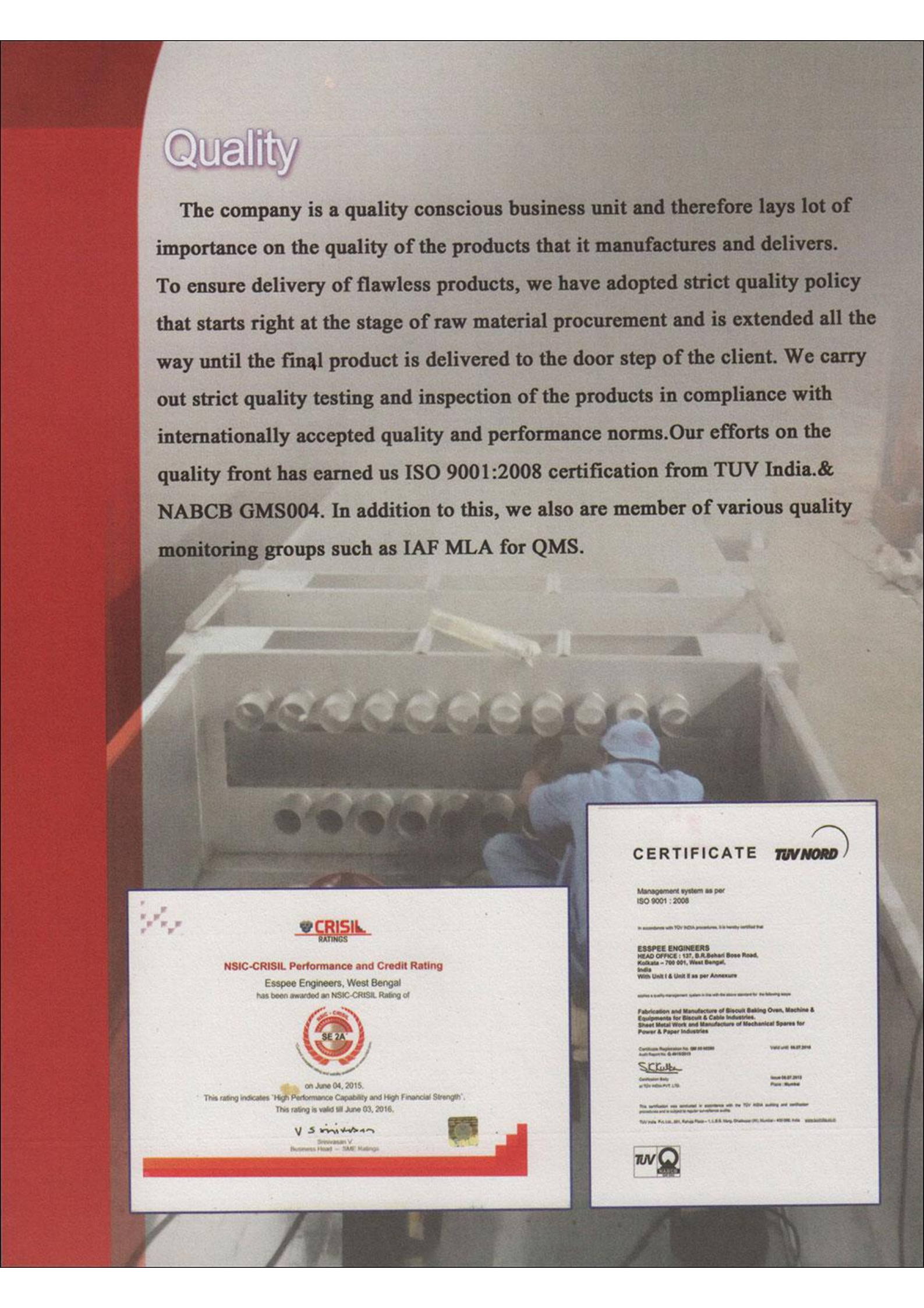

EXPANSION JOINT
MINERAL WOOL
ALUMINIUM FOIL
MS SHEET
BAND OUT
BAND IN
MINERAL WOOL
SPRING LOADED TRACKING ROLLER
INSULATED BOTTOM COVER TO PROTECT
RETURN BAND TEMPERATURE LOSS


HEAT CONTROL
MECHANISM (L)
HEAT CONTROL
MECHANISM (R)
LT. TOP
CLOSED
RT
BOTTOM
CLOSED
EXPLOSION DOOR
FLAME VIEW &PRESSURE
CHECK POINT



Quality

The company is a quality conscious business unit and therefore lays lot of importance on the quality of the products that it manufactures and delivers. To ensure delivery of flawless products, we have adopted strict quality policy that starts right at the stage of raw material procurement and is extended all the way until the final product is delivered to the door step of the client. We carry out strict quality testing and inspection of the products in compliance with internationally accepted quality and performance norms.Our efforts on the quality front has earned us ISO 9001:2008 certification from TUV India.& NABCB GMS004. In addition to this, we also are member of various quality monitoring groups such as IAF MLA for QMS.



Our Product.....

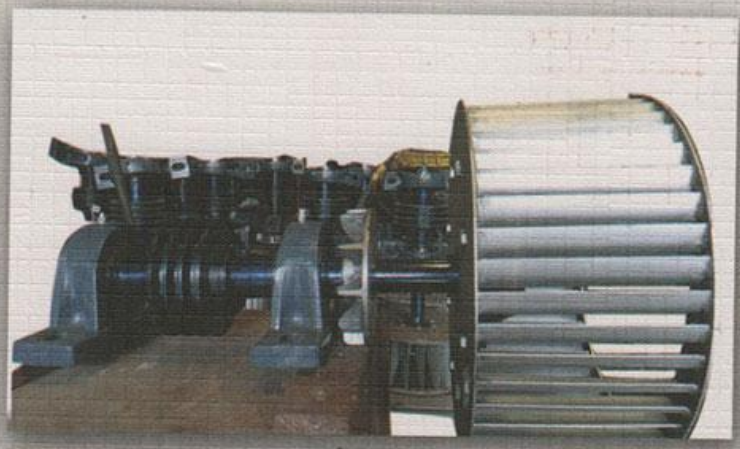
We produce:

Biscuit Baking Tunnel Oven

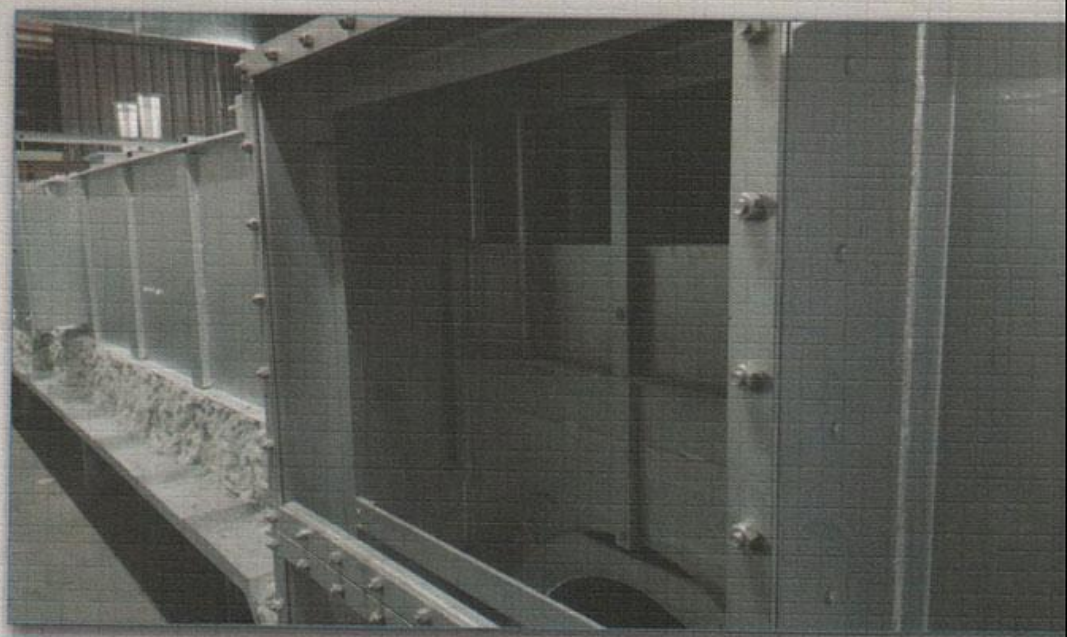
Cake Baking Tunnel Oven

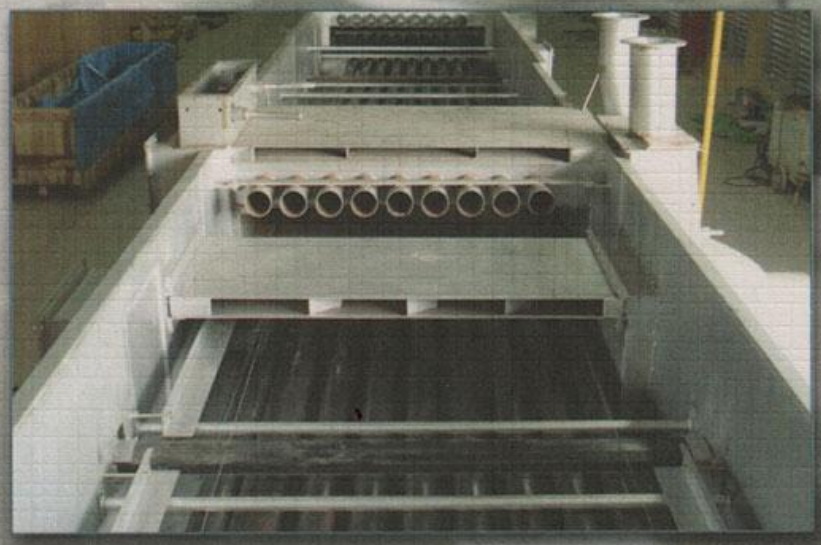
Rusk Baking Tunnel Oven

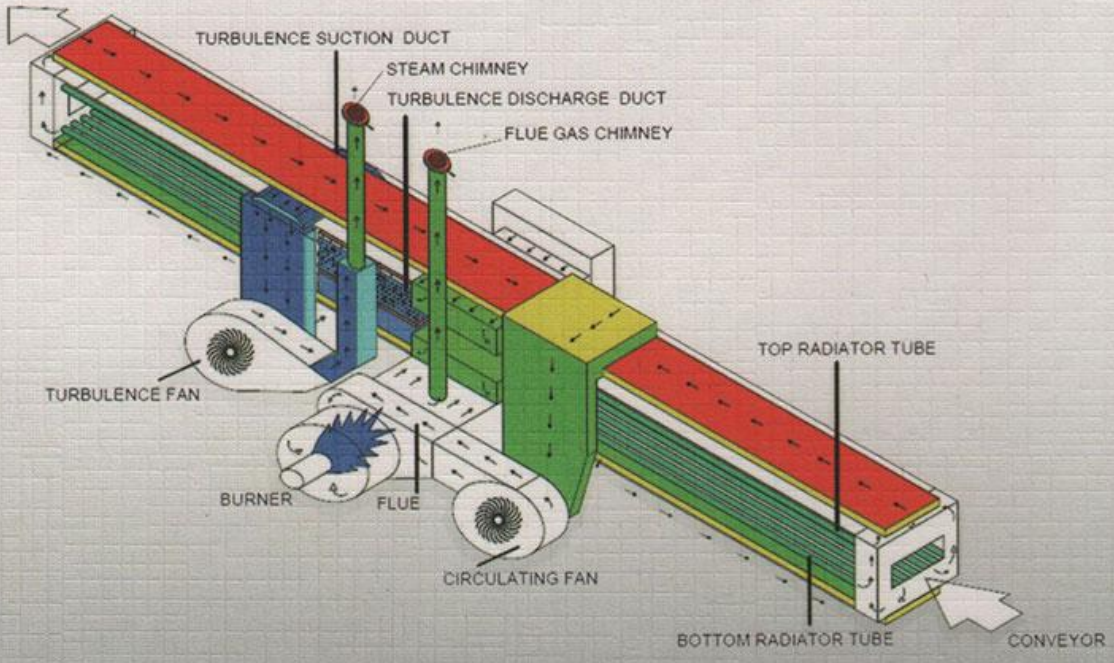
Biscuit / Cake Oven as per Customers' Design



We also produce – Mixer, Sugar Duster, Flower Duster , Cooling Conveyor, 90° Turn Conveyor. Oven Electrical Panel, Stacker, Intermediate cooling conveyor, Oven Band tracking Unit ,Slat Conveyors and other equipments.





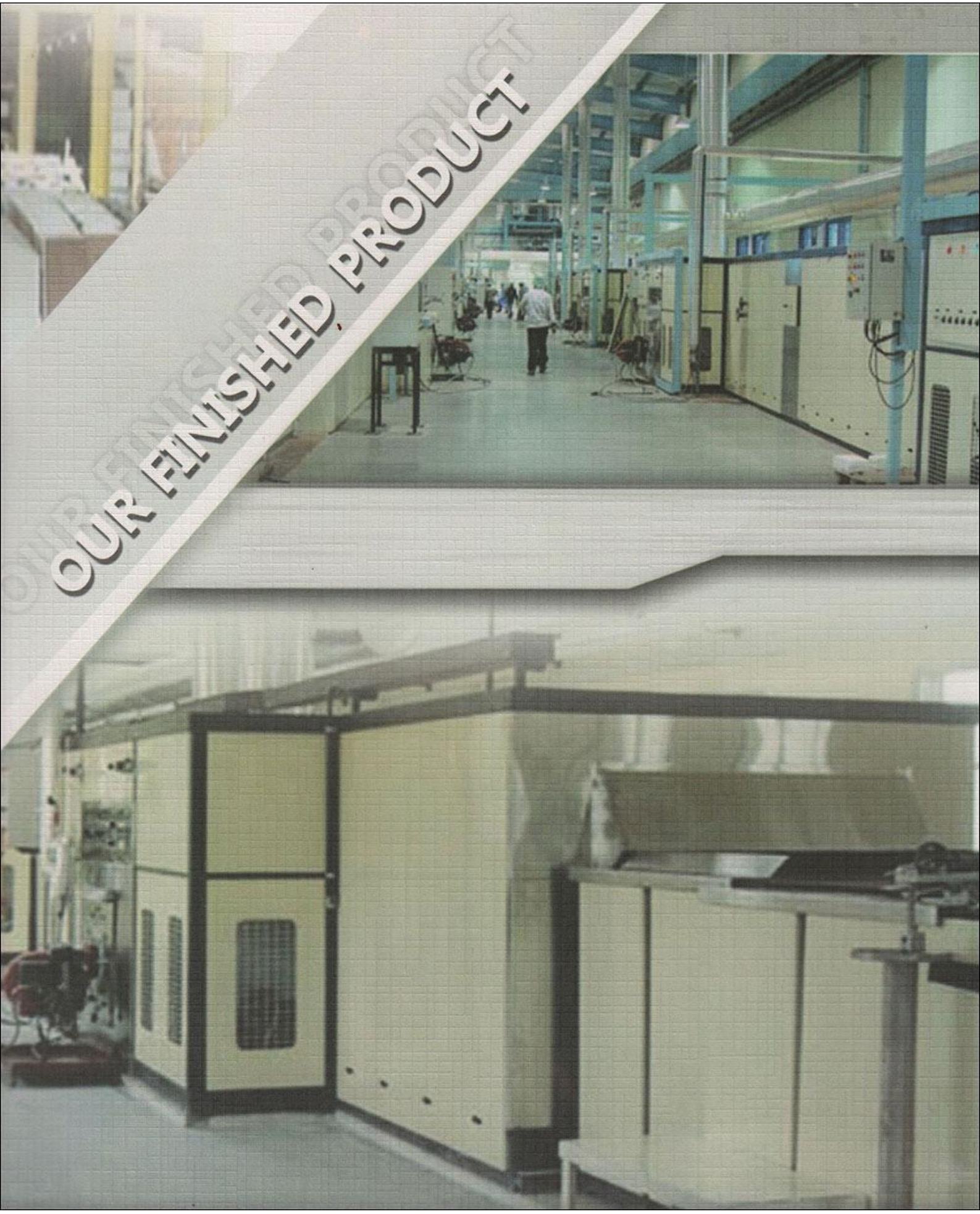

TURBULENCE SUCTION DUCT
STEAM CHIMNEY
TURBULENCE DISCHARGE DUCT
FLUE GAS CHIMNEY
TOP RADIATOR TUBE
TURBULENCE FAN
BURNER
FLUE
CIRCULATING FAN
BOTTOM RADIATOR TUBE
CONVEYOR

Our Workshop

We are equipped with variety of modern Tools of branded tools manufacturer and a huge space of 35,000 sq.ft in our two units.

The manufacturing process is carried over in presence of most talented Fabricator, Designer and experienced Engineer.

High capacity Earth Mover used to load the material for dispatch.


OUR FINISHED PRODUCT

MAINTEENANCE AND TIPS

Introduction : OVEN is the most widely used appliance in the Biscuit Industry because many Biscuit service Operations rely heavily on the versatility of Ovens. Operators can cook varieties of Biscuit in large quantity from a single appliance.An OVEN can be simply described as a fully enclosed insulated chamber used to heat Biscuit but there are many variations of the basic concept in the commercial Oven. The most common types of commercial in Biscuit Industry are Standard or Conventional Oven, Convection Oven, Combination of both convention and convection (called as Combi Oven).Bakery products using all three fundamental Heat Transfer methods-Convection, Conduction and Radiation, both alone and in various combinations. Here we will discuss regarding Biscuit, Bread and Rusk Ovens. Biscuit ovens are most commonly Tunnel type. They are very big in shape and size (30M – 100M long and 0.8M – 2.5M wide).These Ovens are having number of sectional divisions called Zone.These Zones are one of the important parts of the Oven because each Zone plays a different role than other for different type of Dough (Short, Hard and Fermented type). Ingredients used for the production are permitted to act freely here (sodabicarb a leavening agent evolves Co_2 ,Sugar a sweetening agent also helps fermentation and crust browning(Charamelisation,maillard action and so on...).Controlling a Zone Temperature, Moisture , Bakers produce different types of Biscuit.

Our core forte remains in production, designing and supply of Bakery Ovens and Baking Machinery that aids us to carve niche in the market as the prime Bakery Ovens Manufacturers and Suppliers from Kolkata, West Bengal.

We believe
in offering the best to our clients and therefore offer superior quality Baking Machinery to our clients, that can be used in Bakeries and allied business units to prepare delicious and mouth watering cakes, biscuits and many other items.

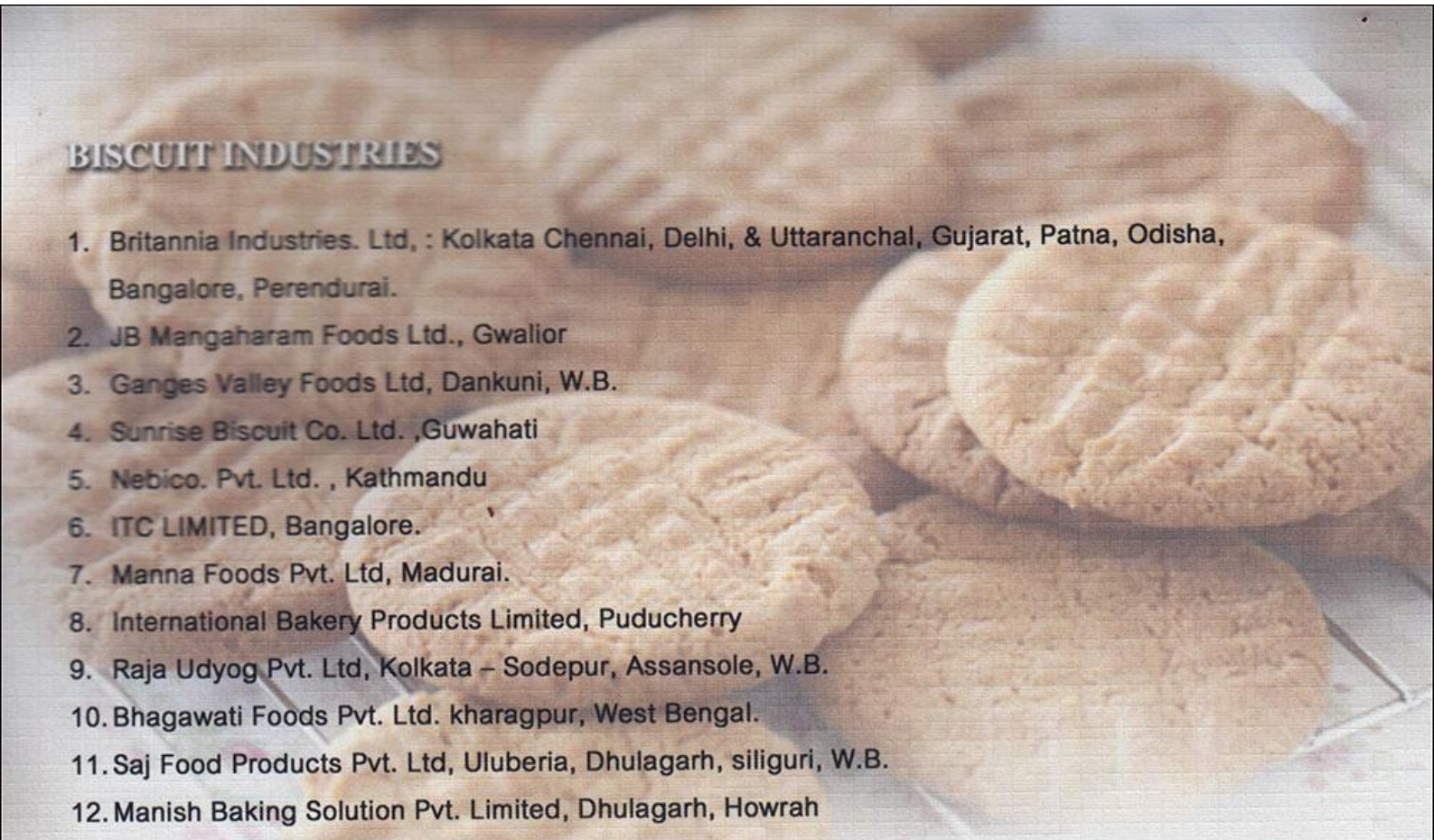
We use -

Best Quality Mild Steel, Stainless Steel SS 304, 316, Angles, Chanels for constructional part.

Energy Efficient Electric Motors and Geared Motors are used for circulating and Turbulence Fan , Band movement.

Environment Friendly Mineral Wool, Super Wool are used for heat proofing.

Dynamically balanced Fan, Powder Coated Body Finish give an awesome look to our Plant.



BISCUIT INDUSTRIES

1. Britannia Industries. Ltd, : Kolkata Chennai, Delhi, & Uttaranchal, Gujarat, Patna, Odisha, Bangalore, Perendurai.
2. JB Mangaharam Foods Ltd., Gwalior
3. Ganges Valley Foods Ltd, Dankuni, W.B.
4. Sunrise Biscuit Co. Ltd. ,Guwahati
5. Nebico. Pvt. Ltd. , Kathmandu
6. ITC LIMITED, Bangalore.
7. Manna Foods Pvt. Ltd, Madurai.
8. International Bakery Products Limited, Puducherry
9. Raja Udyog Pvt. Ltd, Kolkata – Sodepur, Assansole, W.B.
10. Bhagawati Foods Pvt. Ltd. kharagpur, West Bengal.
11. Saj Food Products Pvt. Ltd, Uluberia, Dhulagarh, siliguri, W.B.
12. Manish Baking Solution Pvt. Limited, Dhulagarh, Howrah
13. Sona Biscuit Limited, dankuni- Hooghly, Patna- Bihar
14. Bajrangbali Vanijya Pvt. Limited, Sheoraphuli, Hooghly. W.B.
15. SOBISCO Foods Pvt. Limited, Chindware, Madhya Pradesh & Nagpur
16. Uttam Food Infrastructure Park Pvt. Limited , Khapoli, Maharashtra.
17. G.B BAKERS Industries Pvt. Limited, Hyderabad, A.P.
18. Sunandaram Foods Pvt. Ltd, Mangaldoi, Assam.
19. Gokul Foods Pvt. Limited, Kanpur, U.P.
20. Dream Bake private Limited, Dhulaghar, Howrah.
21. Big Boss Foods private Limited, saktigarh, Burdwan.
22. Abhishek Foods, Latur, Maharashtra
23. Marino Food Products Pvt. Ltd, Hyderabad, Telengona.
24. Ulter Worldwide Pvt. Ltd. Mumbai / Madagascar (Maharashtra).
25. Amrita super Snacks Pvt. Ltd. Chattishgarh.
26. North East Nutrients Pvt. Ltd, Mongaldoi, Assaun.
27. Al Sallan Food Industries Co., SAOG (OMAN).
28. Strategic Food International Co., (L.L.C) [DUBAI].
29. National Food Products (NEPAL).

Required PDF Copy.