



Fabcon[®]
INDIA 



FOOD PROCESSING & PACKAGING SOLUTIONS



GLOBAL PRESENCE: 70+ COUNTRIES & ADDING

MAJOR EXPORT MARKETS:

- NORTH AMERICA • GCC • AMESA • APAC • EU • RUSSIA • LATAM



SOME OF OUR REGULAR PATRONS:





Welcome to Fabcon India

Hello (नमस्ते),

Since 1977, we are in business of providing Solutions for Snack & Food Industry. We Specialize in Customized Processing & Packaging Solutions & pride ourselves in delivering the best results by helping customer Go Live & realize their R.O.I within the defined budget & time line.

We master customization from Pre-Processing to Post-Packaging Solutions. We have been regularly meeting the diverse requirements of all our customers & have been regularly working with the Top Snack Manufacturers & OEM Companies in the Food & FMCG segment.

We are based out of Delhi NCR, India. Our setup is established over 100,000 square feet & has a motivated team of 150+ members. Our manufacturing facility is equipped with latest engineering technologies like Laser Cutting, Laser Weld, CNC forming, CNC Machining, GBB finishing & proper PDI area for Quality Assurance & Packing.

We have supplied & successfully commissioned multiple processing lines all over India & overseas. Our customers are a testament of our quality & services. We are already exporting to over more than 50 Countries including US, Canada, UK, Australia (APAC), Gulf & Africa (MENA). Our equipment are CE / CSA / ULC / SASO compliant & adhere to GMP to ensure Food Hygiene & EHS.

We sincerely hope to work with you & look forward to discuss your current & future requirements & address them to your full satisfaction.

Kind regards (सादर धन्यवाद),

Please visit us at www.fabcon-india.com for more information on us.



Scan QR for more information.

We advocate : #MakeinIndia #Makelocalgoglobal #Farmtofork #HealthySnacking



48 YEARS OF STRENGTH & GLOBAL GROWTH

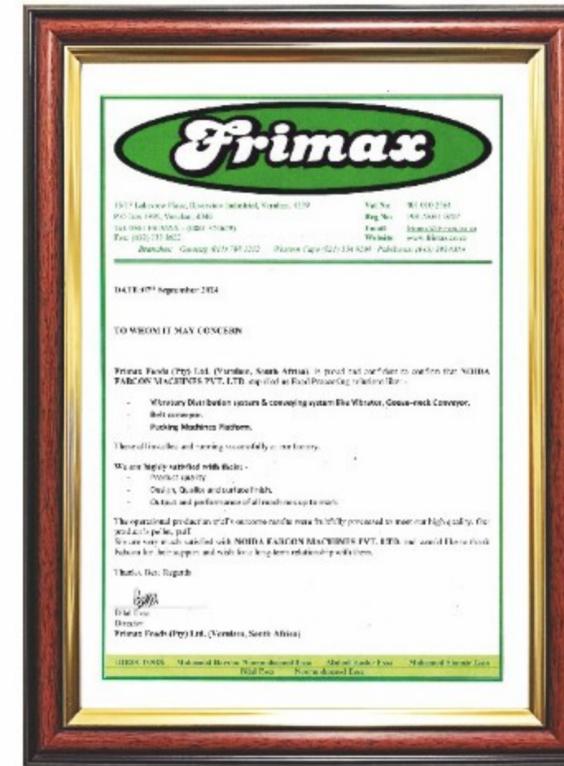
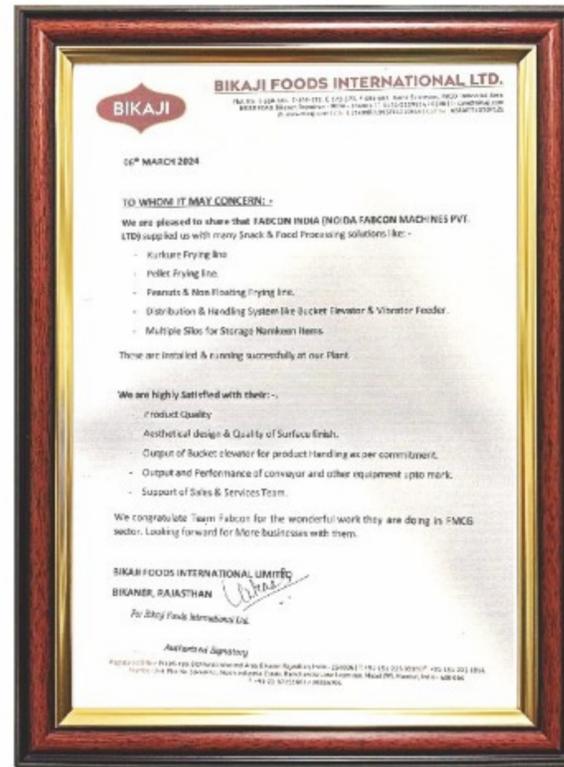
ESTABLISHED 1977 | EXPORTING TO 50+ COUNTRIES

EXPANDING TEAM | EVOLVING TECH | GROWING COMPANY



BIGGER. BETTER. STRONGER PROUDLY INDIAN





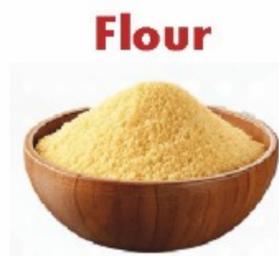
WE PROCESS BETTER!



A to Z of Snack Food



From Concept to Crunch... We Build it Better



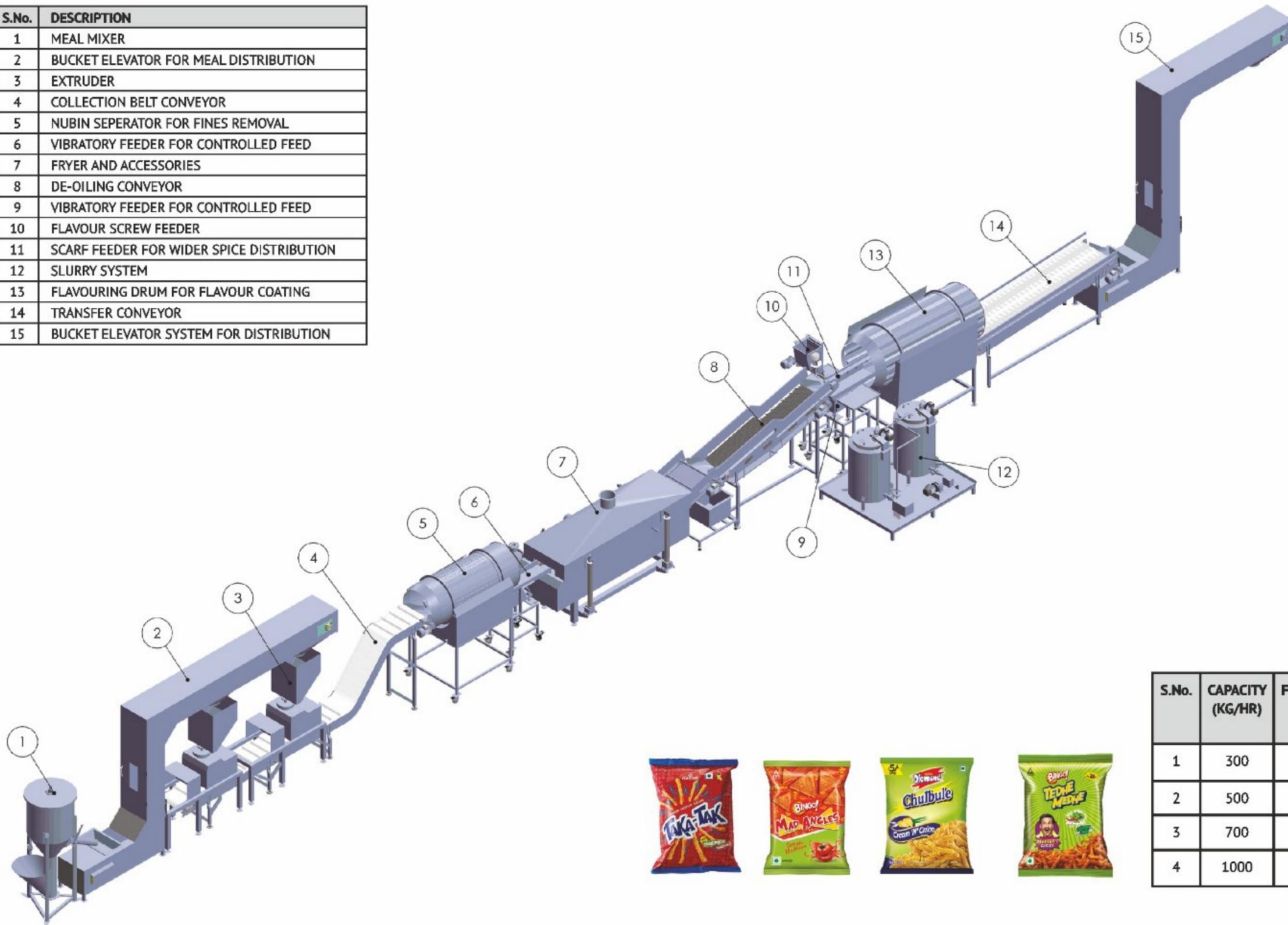
1. Low Oil Volume as compared to industry standards
2. Quick O.T.T. ensures longer product life as oil remains healthy longer.
3. Customized Solutions
 - Choice of capacity
 - Choice of seasoning
 - Choice of heating source
4. 1 Fryer: Multiple Seasoning Stations
5. Capacities: 100-2000 kgh
6. Suitable for Snacks like Kurkure, Pellets etc
7. Heating Source: Electric / Gas / Diesel / TF
8. GMP based design: Hygienic & 100% washdown
9. Food safety orientation with no residue areas
10. CE & UL certified electrical & electronic components*
11. 100% Laser Cut and CNC sheet metal fabrication



EXTRUDED SNACK LINE

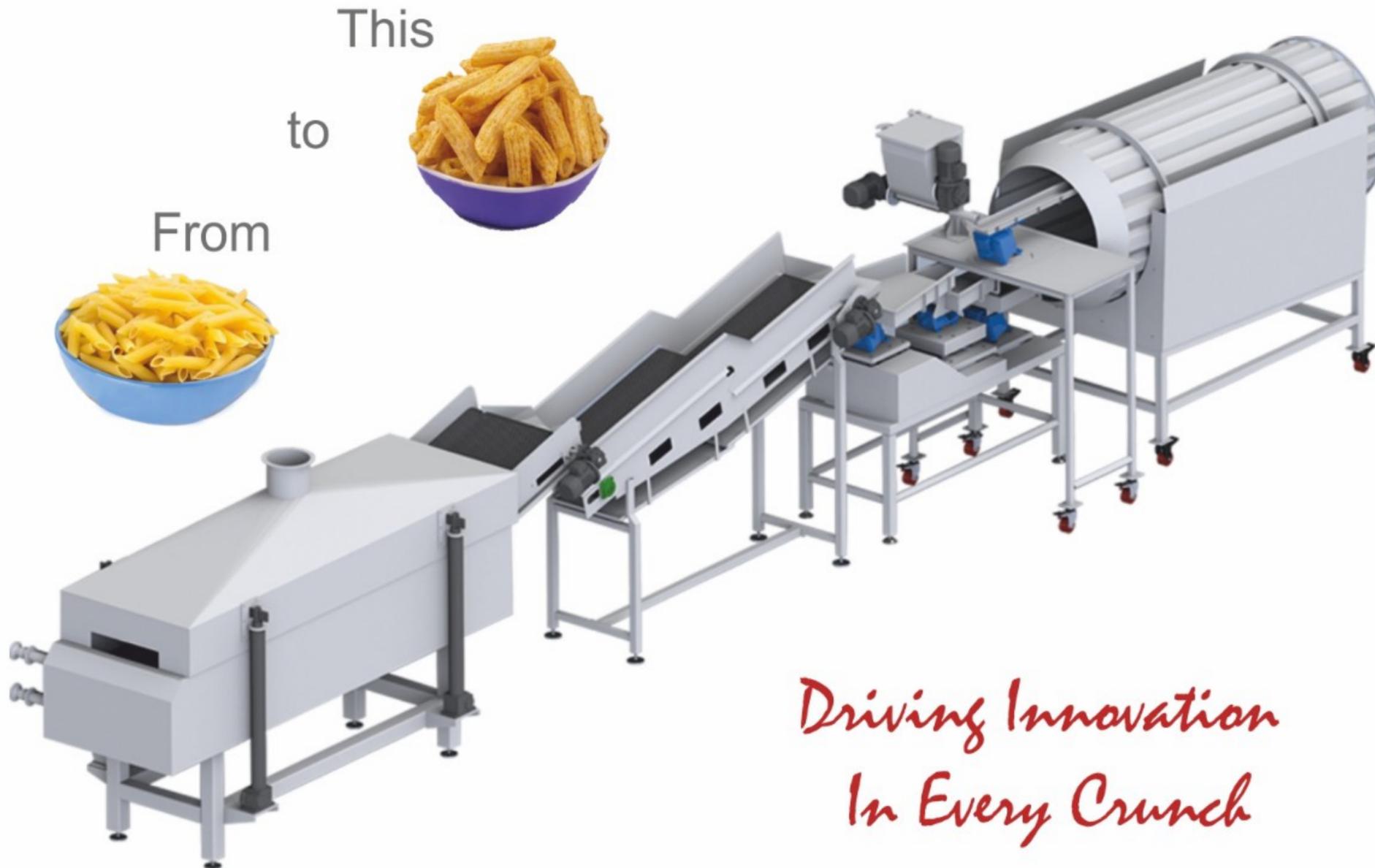


S.No.	DESCRIPTION
1	MEAL MIXER
2	BUCKET ELEVATOR FOR MEAL DISTRIBUTION
3	EXTRUDER
4	COLLECTION BELT CONVEYOR
5	NUBIN SEPERATOR FOR FINES REMOVAL
6	VIBRATORY FEEDER FOR CONTROLLED FEED
7	FRYER AND ACCESSORIES
8	DE-OILING CONVEYOR
9	VIBRATORY FEEDER FOR CONTROLLED FEED
10	FLAVOUR SCREW FEEDER
11	SCARF FEEDER FOR WIDER SPICE DISTRIBUTION
12	SLURRY SYSTEM
13	FLAVOURING DRUM FOR FLAVOUR COATING
14	TRANSFER CONVEYOR
15	BUCKET ELEVATOR SYSTEM FOR DISTRIBUTION



S.No.	CAPACITY (KG/HR)	FRYER BELT WIDTH (MM)	TOTAL FLOOR AREA (MM)	POWER CONSUMPTION (KW)
1	300	500	22,000 x 5000	24 KW
2	500	700	25,000 x 5000	30 KW
3	700	800	28,000 x 8000	32 KW
4	1000	1000	32000 x 8000	35 KW





1. Capacities: 200-2000 kgh
2. Quick Frying Time of 8-30 seconds
3. Very Low Oil Volume: longer product shelf life
4. Oil Turnover ratio/time of about ~3-3.5
5. Heating Source: Electric / Gas / Diesel / TF
6. 1 Fryer: Multiple Seasoning Stations*
7. Fryer also suitable for Cheetos type Extruded products
8. GMP based design: Hygienic & 100% washdown
9. Food safety orientation with no residue areas
10. CE & UL certified electrical & electronic components*
11. 100% Laser Cut and CNC sheet metal fabrication

*Driving Innovation
In Every Crunch*



PELLETS PROCESSING LINE



S.No.	DESCRIPTION
1	VIBRATORY FEEDER FOR CONTROLLED FEED
2	FRYER AND ACCESSORIES
3	DE-OILING CONVEYOR
4	VIBRATORY FEEDER FOR CONTROLLED FEED
5	FLAVOUR SCREW FEEDER
6	SCARF FEEDER FOR WIDER SPICE DISTRIBUTION
7	SLURRY SYSTEM
8	FLAVOURING DRUM FOR FLAVOUR COATING



S.No.	CAPACITY (KG/HR)	FRYER BELT WIDTH (MM)	TOTAL FLOOR AREA (MM)	POWER CONSUMPTION (KW)
1	300	500	22,000 x 5000	24 KW
2	500	700	25,000 x 5000	30 KW
3	700	800	28,000 x 8000	32 KW
4	1000	1000	32000 x 8000	35 KW





1. PLC operated Line; Touch panel based
2. Capacities: 100-1000 kgh
3. Choice of multiple seasoning stations
4. Choice of Extruders
5. Possible to incorporate Dryer from Planet Dryer, Seasoning from KMG



*Makhana.. Fox Nuts Water Lilies
Cracking The Code To Crunchy Makhana*



BAKED SNACKS LINE



S.No.	DESCRIPTION
1	MEAL MIXER / BLENDER
2	SCREW CONVEYOR
3	EXTRUDER
4	COLLECTION CONVEYOR
5	DRYER SYSTEM (GAS/ELECTRIC)
6	PRODUCT TRANSFER CONVEYOR
7	DYNAMIC WEIGHING SYSTEM
8	SLURRY KETTLES
9	SEASONING DRUM

Guilt Free Snacking

- Multigrain & Protein
- Vegan
- Gluten Free
- Healthy



EXTRUDED: SNACKS HEALTHY & TASTY



The Soul of **Indian Snacks** Engineered to Perfection



We have multiple designs:

1. Floating for all dough based light weight snacks
2. Sinking for all heavy non floating products
3. Capacities: 200-2000 kgh
3. Heating Source: Electric/Gas/Diesel/TF
4. Very Low Oil Volume: longer product shelf life
5. GMP bases design: Hygienic & 100% washdown



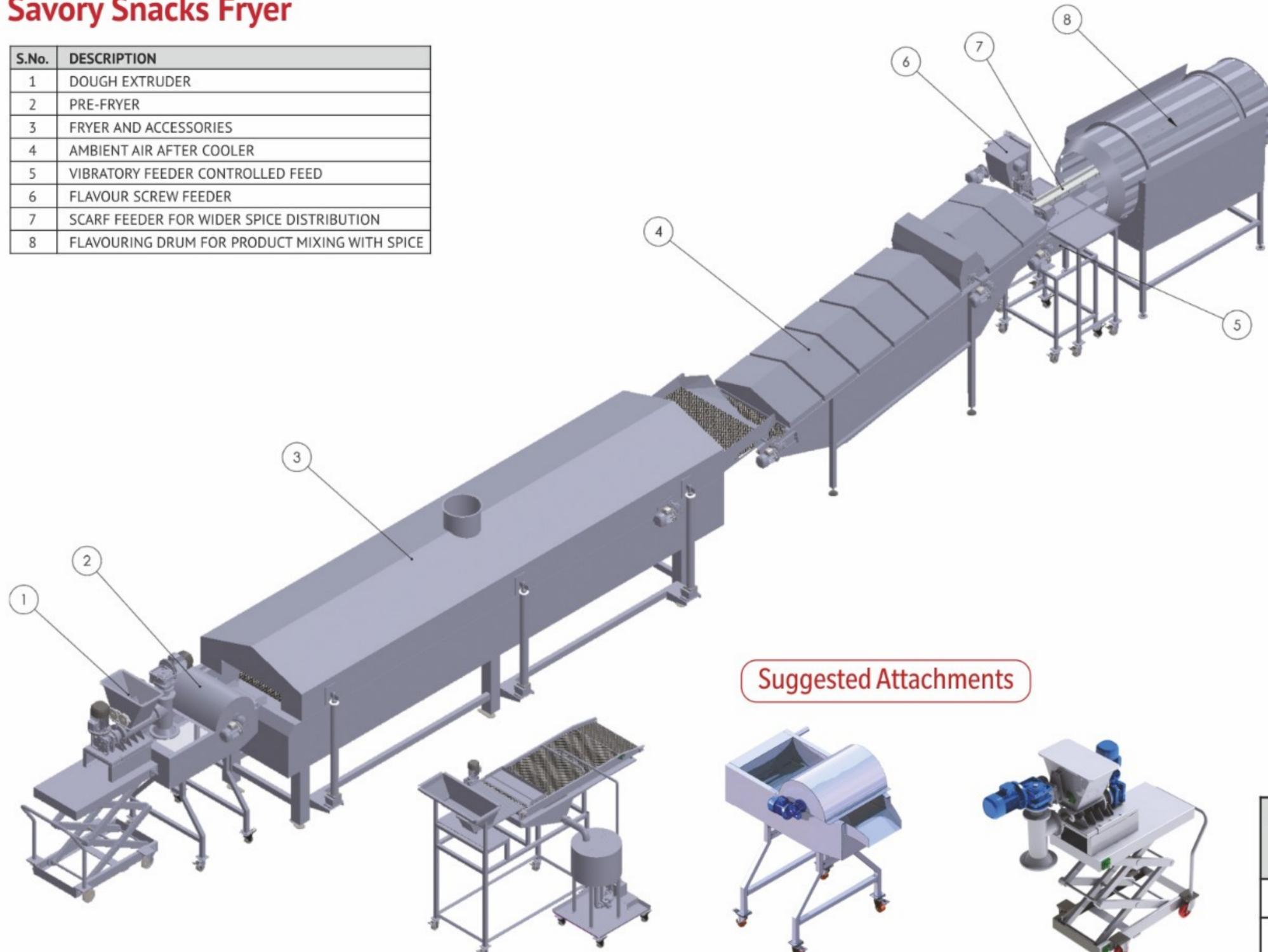
Every Line is Custom Built to Requirement

Graphical representation only for reference



Savory Snacks Fryer

S.No.	DESCRIPTION
1	DOUGH EXTRUDER
2	PRE-FRYER
3	FRYER AND ACCESSORIES
4	AMBIENT AIR AFTER COOLER
5	VIBRATORY FEEDER CONTROLLED FEED
6	FLAVOUR SCREW FEEDER
7	SCARF FEEDER FOR WIDER SPICE DISTRIBUTION
8	FLAVOURING DRUM FOR PRODUCT MIXING WITH SPICE



Suggested Attachments



ENROBER
Nuts Coating
& Batter Preparation



PRE-FRYER
For Added Flexibility



DOUGH EXTRUDER
Low Pressure Dough
Extrusion For Bhujia Type Snacks

Possible Snack options:

- 1) Soft Dough based like Bhujia, Sev, Gathia, Papri & Noodle style.
- 2) Cereal based like daals, corn etc.
- 3) Nuts based like peanut, cashew etc.

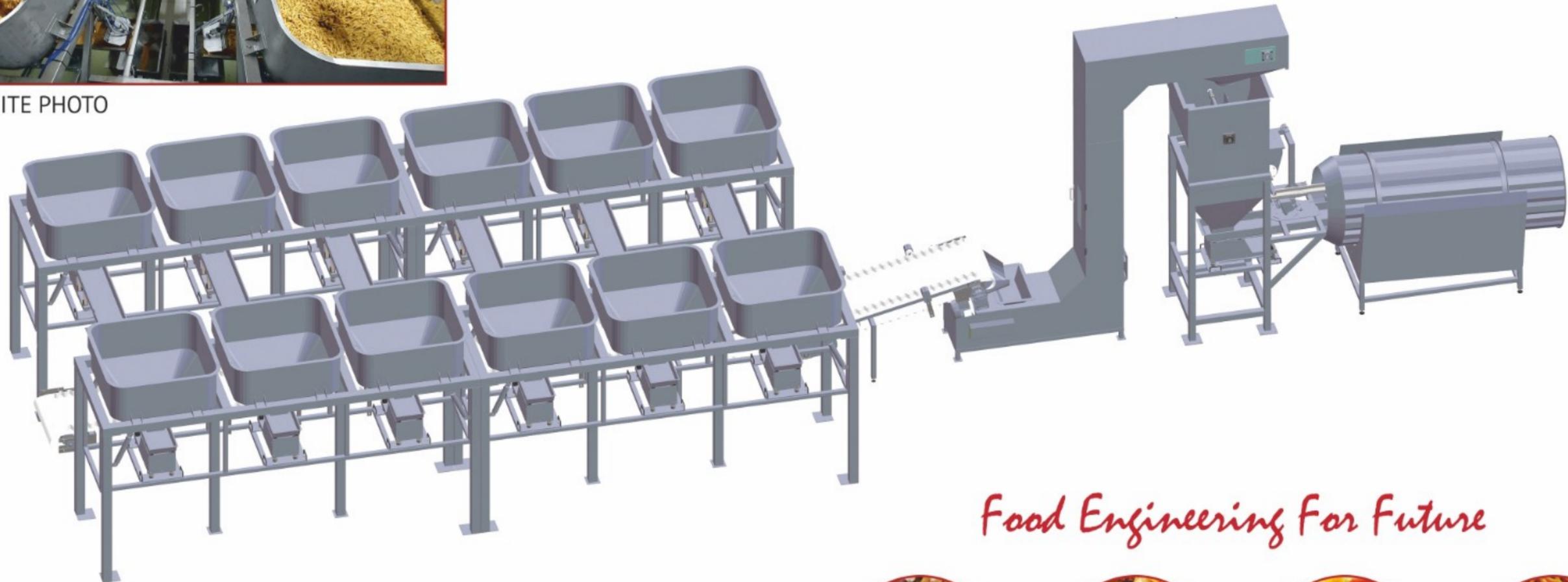
S.No.	CAPACITY (KG/HR)	FRYER BELT WIDTH (MM)	TOTAL FLOOR AREA (MM)	POWER CONSUMPTION (KW)
1	300	500	14,000 x 5000	14 KW
2	500	700	14,000 x 5000	18 KW
3	700	800	16,000 x 7000	20 KW
4	1000	1000	16000 x 7000	22 KW

Every Line is Custom Built to Requirement





ACTUAL SITE PHOTO



Food Engineering For Future

Relevant Features*

- | | |
|---|-------------------------------|
| 1. Recipe Management System | 5. CE & UL Certified |
| 2. Load Cell Based PLC System | 6. Zero Man Involvement |
| 3. Easy to Operate & Clean | 7. Hygenic & 100% Washdown |
| 4. Option of Weight & time (Volume) based | 8. Cost Saving & Quick R.O.I. |



**Trail Mix/ Muesli/
Granola Mix**



Nut Mixture



Bombay Mix



Chana Chur Mix





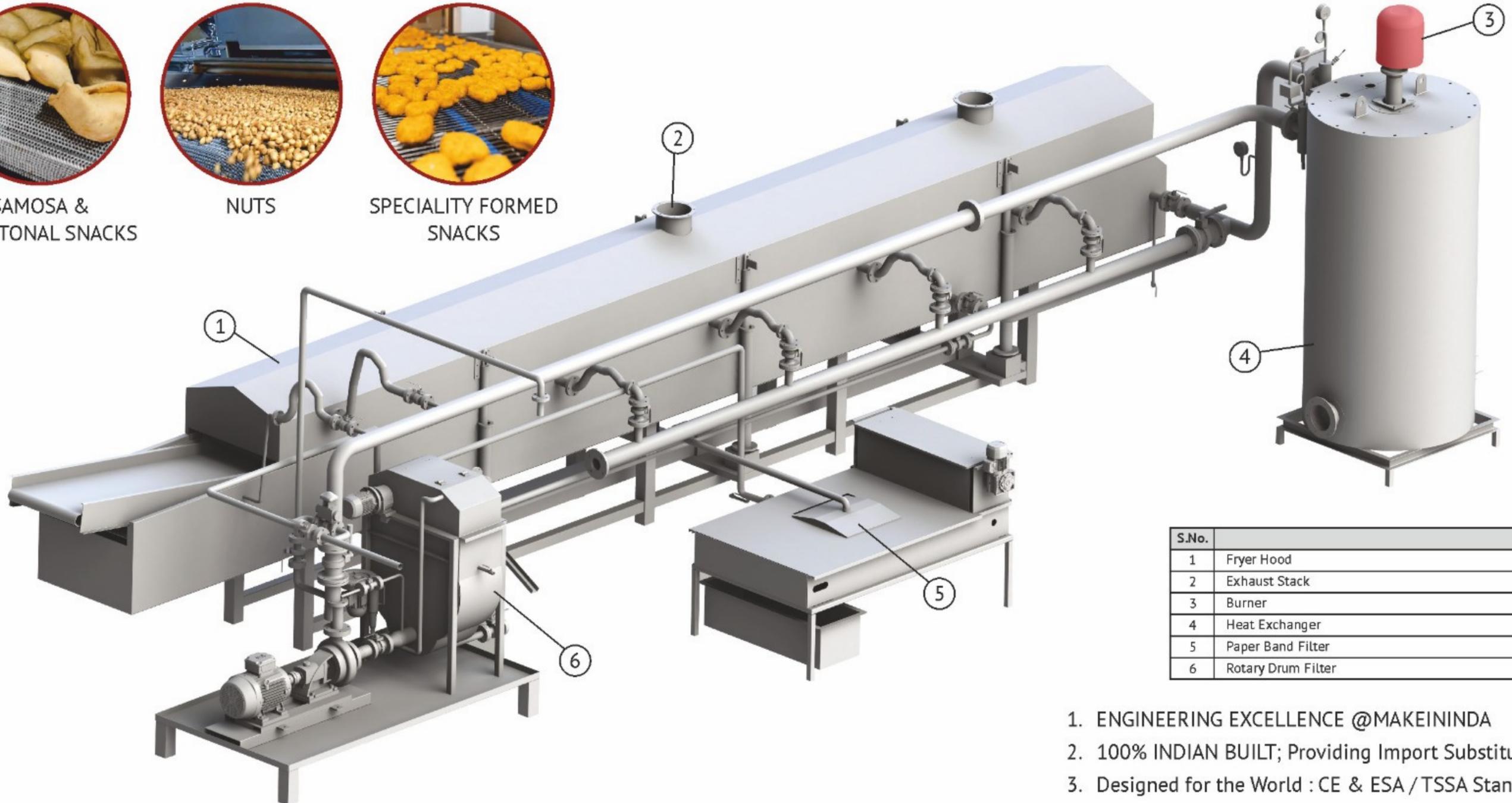
SAMOSAS &
TRADITIONAL SNACKS



NUTS



SPECIALITY FORMED
SNACKS



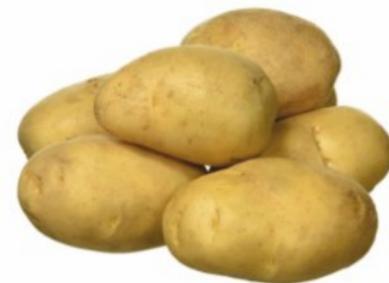
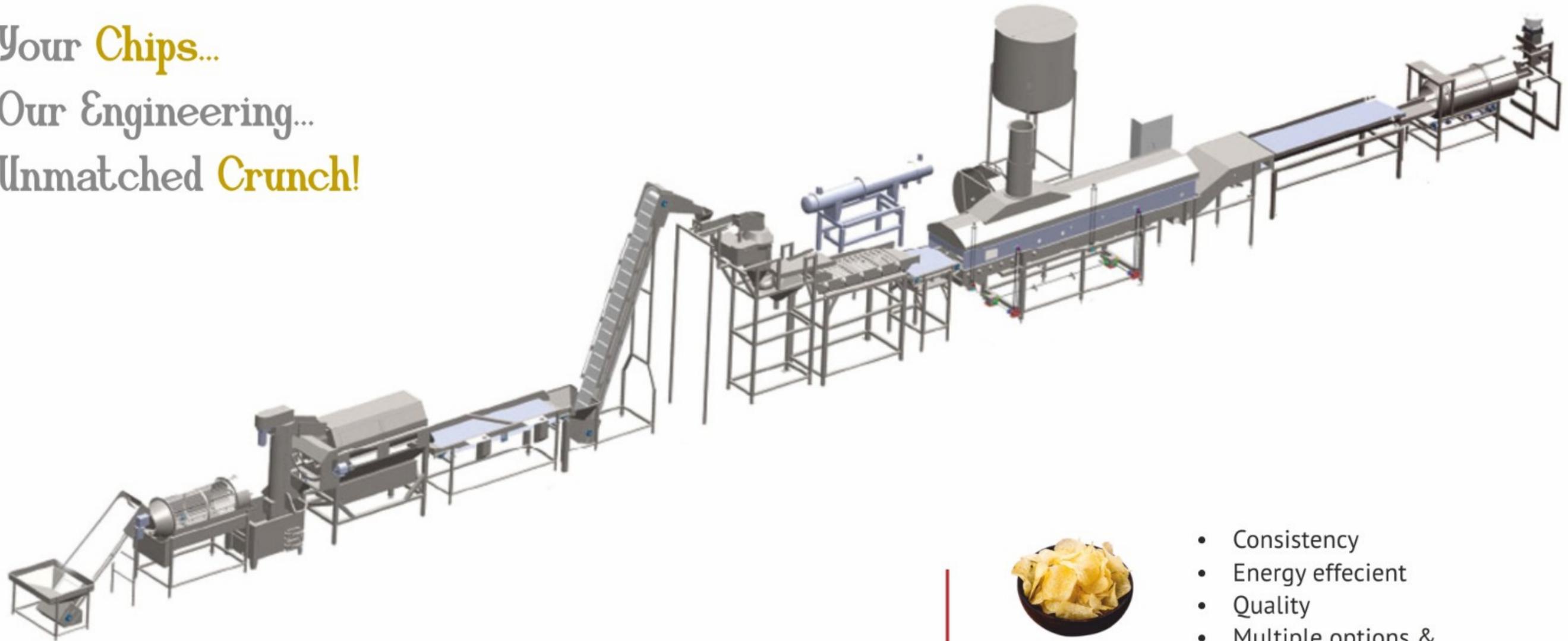
S.No.	
1	Fryer Hood
2	Exhaust Stack
3	Burner
4	Heat Exchanger
5	Paper Band Filter
6	Rotary Drum Filter

1. ENGINEERING EXCELLENCE @MAKEININDA
2. 100% INDIAN BUILT; Providing Import Substitution
3. Designed for the World : CE & ESA / TSSA Standards
4. Revolutionary Design
5. Incredibly low Oil Capacity
6. Multi Product Capability

One Fryer, Endless Possibilities



Your **Chips...**
Our Engineering...
Unmatched **Crunch!**



POTATO

CHIPS



- Consistency
- Energy efficient
- Quality
- Multiple options & capacities possible

Custom Built Frying Lines for a variety of Chips made from

- Potato
- Cassava, Tapioca
- Banana & more



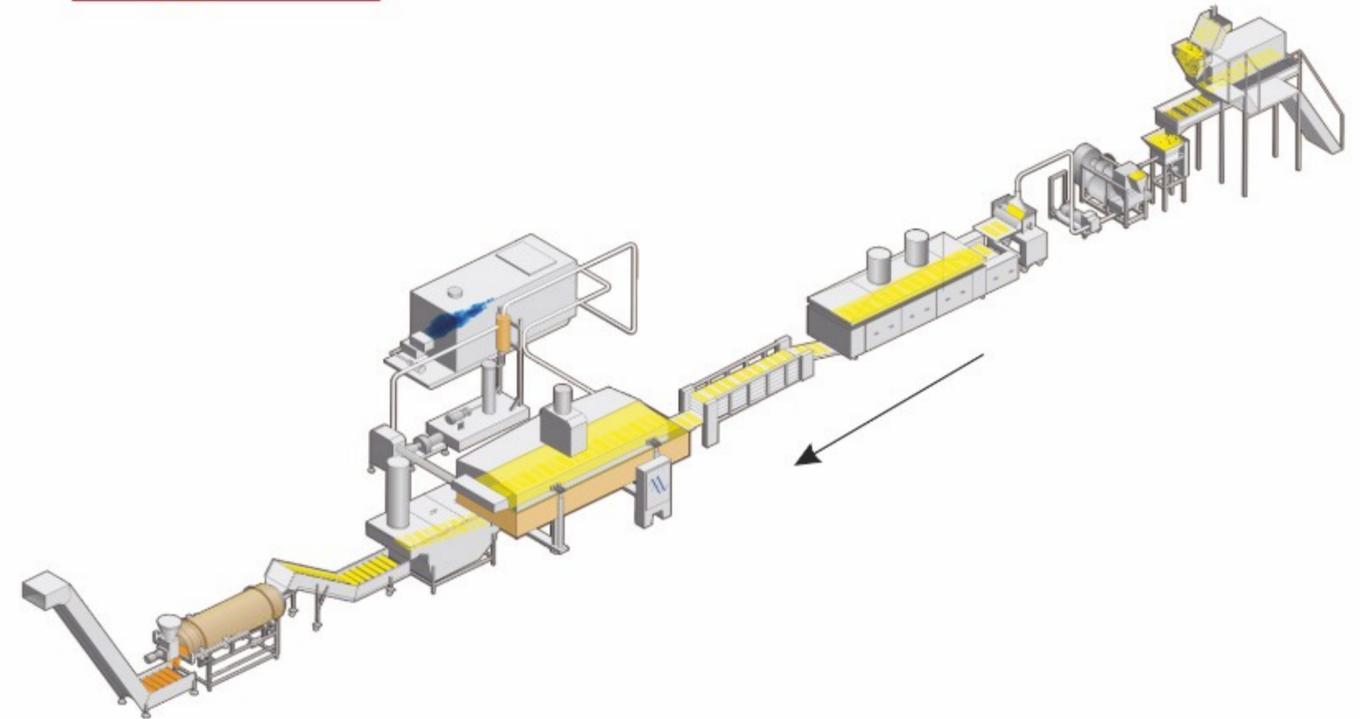
Designed To Provide That Perfect Crunch With Every Bite

KETTLE CHIPS



- Low Temperature
- Long Fry Time
- Slow Cooked
- Perfect Bite
- 100-200 kgs / hour

TORTILLA CHIPS/ NACHOS



- From Massa & Massa Flour
- Formed, Toasted, Fried & Flavoured
- 200-1000 kgs / hour





Features:

- Precise Temperature Control.
- Efficient Oil Management.
- Designed to optimize productivity and enhance product quality across various food applications.
- Superior Efficiency and Productivity.



AUTOMATIC FORMING AND COATING PRODUCTION



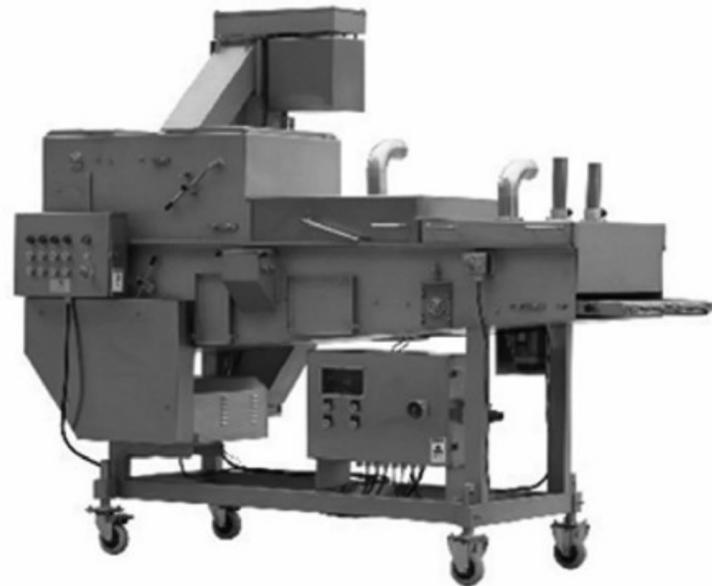
FORMING

Automatic forming machine, it can finish the filling, forming, discharging automatically. Well-matched with battering machine, breading machine, frying machine, quick-freezer to form an full automatic production line.



BATTERING

Special design of batter pump can greatly reduce the cutting of the batter, less damage to the viscosity of the batter. can be precisely combined to a forming machine, a breading machine or a fryer to realize the continue producing.



PREDUSTER

Predusting machine coat product with different types of four or dry batter mix. Predust will help improve the adhesion of the next step. Predusting machine can connect with battering machine to form a complete coating line for different product.



BREADING

Breading machine coats product with a layer of breadcrumbs. Adapts not only to crumbs, but also to coarse crumbs. It is suitable for free-flowing crumbs. Using frequency conversion speed regulation, easy to adjust, easy to realize standardized production.



POP CORN

Automatic Savory & Caramelized Popcorn Line

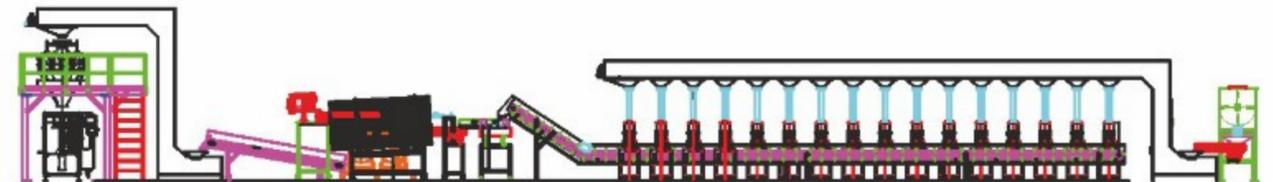
1. No oil used for popping corn kernels
2. Variable capacities
3. Consistent product quality
4. Fully automatic
5. Easy maintenance



POP CHIPS

Automatic Pop chips Line

1. Unmatched Precision and Control
2. Enhanced Productivity
3. Popping through high heat and pressure
4. Versatility and Customization
5. Reliable and Durable Performance



Key Features:

- Designed for the perfect coating.
- Choice of Multiple Drum Profiles & Size to suit all product varieties

Options of:

- 1 Dry Seasoning only
 - 2 Slurry based application
 - 3 Oil Mist & Dry Dosing together
- **Capacities:** Varying per product 100-3000 kgh
 - **Best suited for:** Pellets, Extruded, Nuts, Indian Noodles, Sev, Namkeen, Bhujia, Mixes.
 - **NOW WITH:** DYNAMIC CLOSE LOOP WEIGHT BASED SEASONING CONTROLS



DYNAMIC WEIGH BASED SEASONING SYSTEM

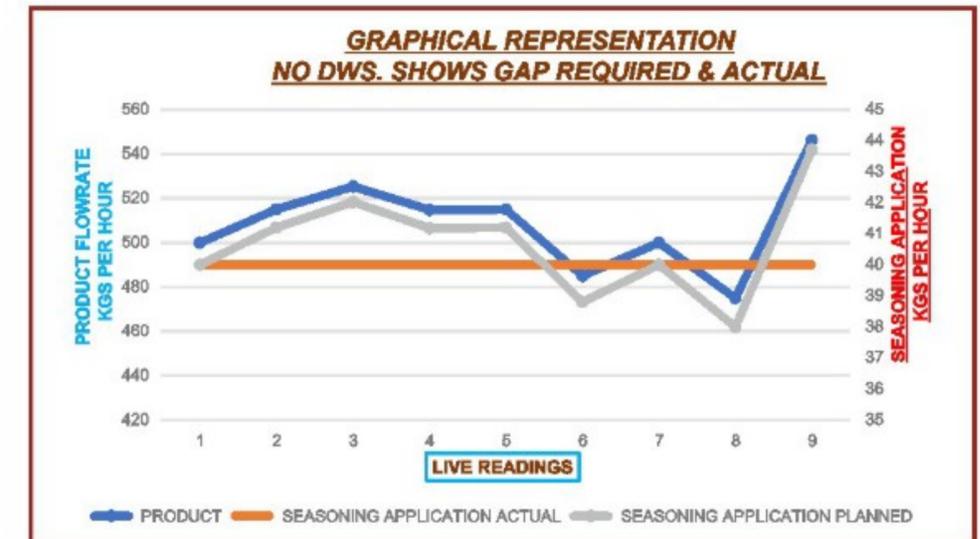


Features :

- Ensures Compliance
- Calibrated Seasoning
- Consistent Product Coating
- Prevents Seasoning Loss
- Prevents Product Breakage
- Easy to Clean

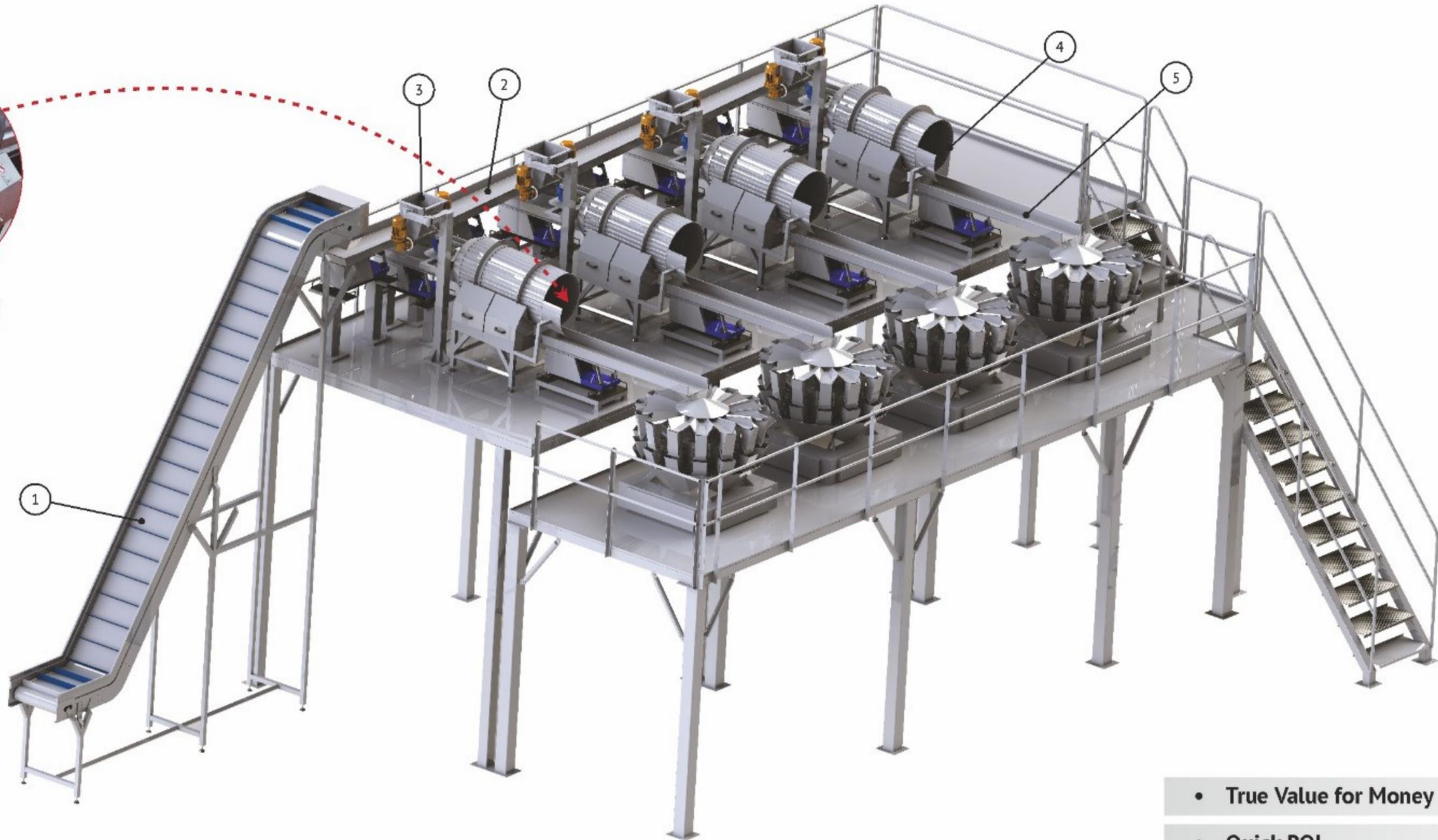
Best For:

- Chips
- Extruded Snacks
- Pellets
- Nuts
- Trail Mixes





SECTIONAL VIEW

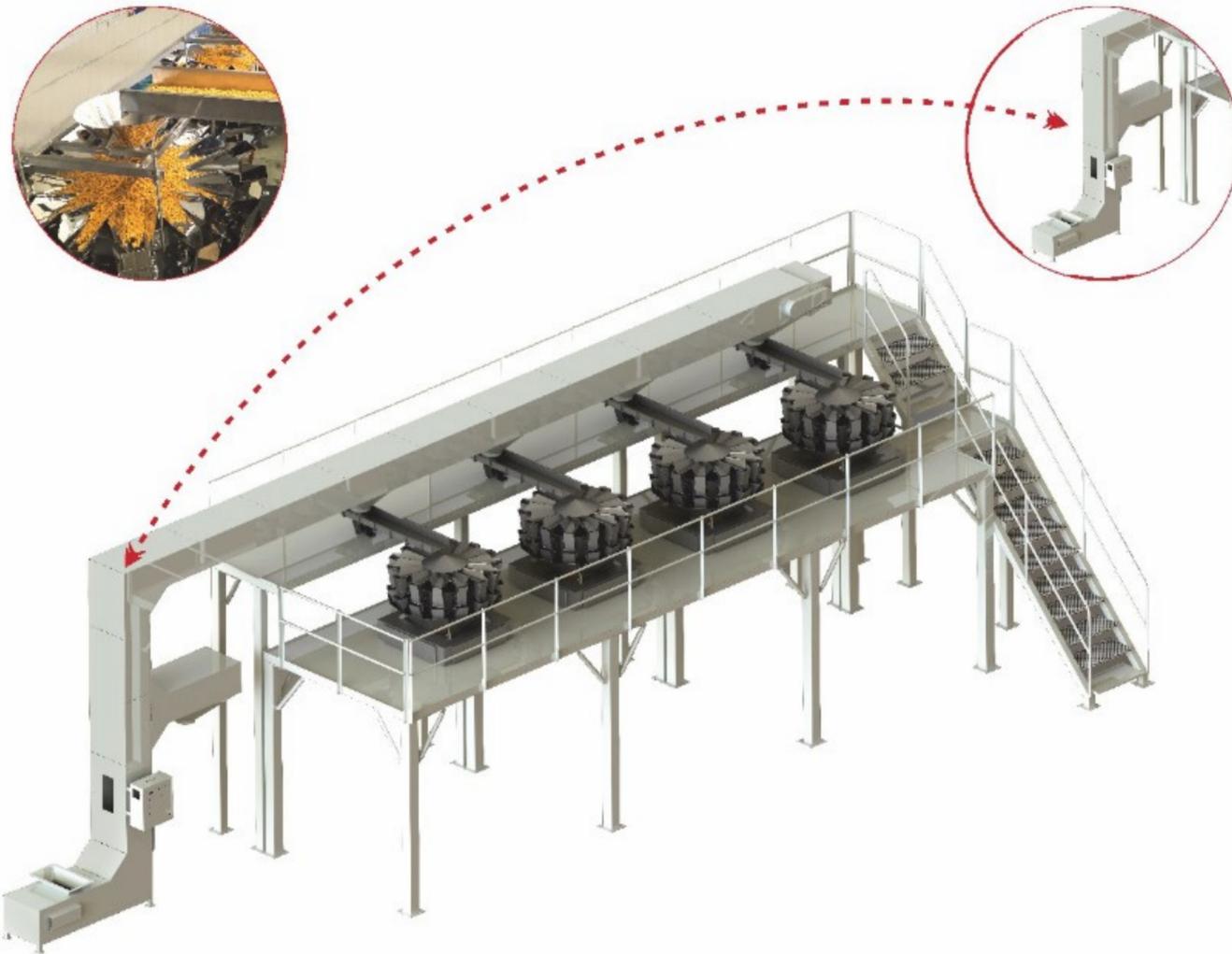


S.No.	
1	GOOSE NECK CONVEYOR
2	VIBRATORY DISTRIBUTION SYSTEM
3	SEASONING APPLICATION
4	FLAVORING DRUM
5	CROSS VIBRATORY FEEDER

- True Value for Money
- Quick ROI
- Made in India for World
- CE/ULC/CSA Compliant
- EHS Complaint



BUCKET ELEVATOR DISTRIBUTION SYSTEM



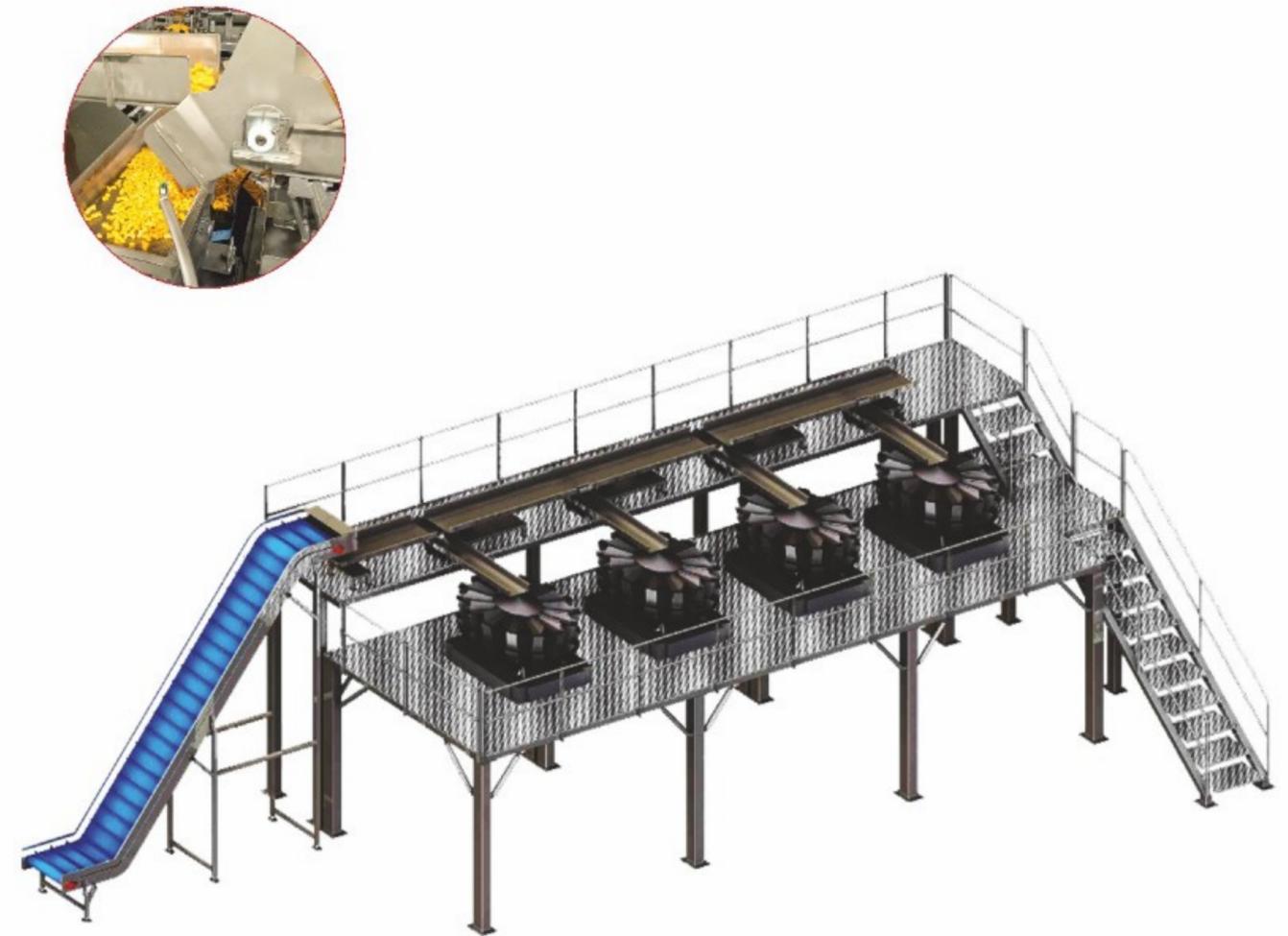
Advantages

- Only 1 Motor... Power Saving!
- Multiple Drops
- Multiple Configurations
- Combination of Vertical & Horizontal Conveying
- Easy to Clean at Ground Level
- Fully Modular
- No Brackage

Best For

- Nuts
- Convenience Snack Food Products
- Confectionery Items
- Wrapped Candies
- High Bulk Density Food Products

VIBRATORY DISTRIBUTION SYSTEM



Advantages

- No Moving Parts
- Multiple Drops
- 100% Sanitary Rigid Construction
- Large Carrying Capacity... Good for Low Density Products
- Noiseless System Operation
- Fully Modular

Best For

- Chips
- Wafers
- Extruded Snacks
- Slurry Coated Snacks
- Low Bulk Density Food Products



RAW MATERIAL



Automatic Weigh Based
Conveying, Storage & Processing



FDA Certified Thermodriven Sidewall
GooseNeck Conveyor for Process Line



Flexible Screw Conveyor for Meal Distribution
for Snack Extruder

IN PROCESS



Weigh



Mix



Bin Lifter & Tilter Upto 300 kg/Bin

FINISHED GOODS



Pro Runner Carton Vertical Lift System



Ambient Air After-Cooler



Spiral Conveyor from Top Floor to
Ground CB Transfer



Flexible Screw Conveyor

1. Suitable for Powder, Salt, Spices, Sugar etc
2. Flexibility in design
3. Quick and Easy Commissioning
4. Dust Free
5. Gentle handling
6. Low in Maintenance



Bulk Bag Discharge System

1. Volume & Weigh Based both options.
2. Suitable for all Bulk Bag types and sizes
3. Quick and Easy Commissioning
4. Dust Free
5. Bag tensioner
6. Massagers for complete discharge



RECENT PROJECTS:




BELT CONVEYORS




Machinery Designed For Quality And Perfection



Precision-Crafted To Maximize Productivity

Pretzel Crisps
Twisting Innovation into Every Crunch





FABCON Boondi FORMER
PRECISION IN EVERY DROP

DYNAMIC WEIGH BASED FLAVORING SOLUTION

- ← Precision Weighing
- ← SMART
- ← AI BASED
- ← REAL TIME
- ← Integration Capabilities
- ← Flavor Consistency





Driven By Design. Powered By Process Improvement

Driving Innovation In Every Crunch



PITA CHIPS TORTILLA CHIPS





Fabcon India flying high with National Pride.

#makeinindia #makelocal #goglobal #sustainablesnacksolutions #indianfoodprocessingsolutions
#dedicatedteam #growwithcustomer #continuousdevelopment

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Website : www.fabcon-india.com

We can provide other related equipments as well like:

• Extruder • VFFS • Kettle Chips Setup etc.

MSME
सूक्ष्म, लघु एवं मध्यम उद्यम
MICRO, SMALL & MEDIUM ENTERPRISES



Website



G.MAP