CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE, MYSORE - 570 020

A DEVICE FOR CONTINUOUS FORMING AND FRYING MACHINE FOR BOONDI

1. Introduction:

The present invention relates to a continuous boondi-forming and frying device, as an Indian traditional food. The continuous boondi-forming and frying device henceforth referred to as a device. The device is useful for forming and frying of boondi globules, particularly the once which are formed, fried and consumed in globule form. The continuous forming and frying device can form besan batter into globule form, into spherical shape. The formed food material obtained by using this device is of uniform dimension and geometry and is obtained in a continuous manner. The food material employed for forming may be such as besan batter, maize batter, besan rice and maize blended batter etc. to mention a few.

2. Features of the machine:

On comparison with conventional process of preparation of boondi, the one obtained from Continuous forming and frying machine for boondi are more uniform in dimension. Due to the flexibility of operating parameters, a wide range of raw materials can be handled.

3. Technical specifications:

- Capacity of forming of boondi: 50 kgs/h of Besan batter
- Type of fuel for frying: LPG
- LPG consumption/h: 2kgs/h
- Edible oil holding capacity: 45 litres
- Frying Temperature: 180°C and has a temperature controller
- Heat up time: 30 Min
- Material of construction of the unit: SS-316
- Type of product handled: varied
- Type of mounting: Mounted on castors

Suggested capacity of the fabrication unit: 25 machines per annum

4. Project Economics- Fixed Cost – Working Capital (in Rs.'000)
(Estimate for a model project)

(a)	Land (300Sq. M)	75.00
(b)	Building (200 Sq. M)	800.00
(c)	Principal plant & equipment	1657.00
(d)	Auxiliary equipment	65.00
(e)	Other fixed assets	50.00
	Preliminary/ preoperative expenses	237.00
	Total Fixed Capital	**2884.00**
	Working capital (Margin)	200.00
	Total project cost	**3084.00**

5. Technology/Manufacturing Process – Availability:

The design drawing for **Continuous forming and frying machine for boondi** has been developed at CFTRI, Mysore, after taking up sufficient trails on the proto type machine. The CFTRI has the necessary expertise to provide technical assistance and guidance for setting up of fabrication unit of this machine (the facilities can also be used for fabrication of other food processing equipments also). The CFTRI can offer further technical assistance for development and problem solving under technical consultancy arrangements.

For Technology and Technical assistance please contact

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