



ISO 9001:2015 CERTIFIED MANUFACTURER & EXPORTER

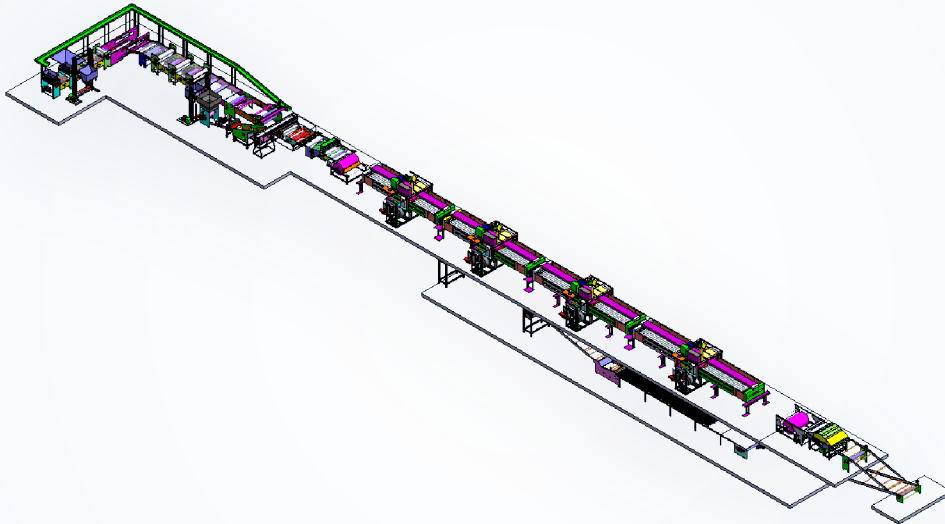
PRIME ENGINEERING WORKS

Complete Automated Biscuit Manufacturing Solutions

01 Mixing • 02 Feeding • 03 Forming • 04 Baking • 05 Cooling • 06 Packing

+ CAD BLUEPRINT MODEL

100% TURNKEY INTEGRATION +



PRODUCTION CAPACITY: 100 - 2500+ KG/HR

SS 304 HYGIENIC FABRICATION

TURNKEY PLANTS
Complete Line Integration

MANUFACTURING STANDARD
ISO 9001:2015 Certified

GLOBAL REACH
25+ Countries Exported



Why Choose Prime Engineering Works?

30+ Years of Manufacturing Mastery, Precision Engineering & Global Trust

PAGE 2 OF 10

Why Choose Prime Engineering Works?

Prime Engineering Works combines decades of engineering experience with practical, customer-focused manufacturing solutions. We design and manufacture reliable biscuit processing machinery with a strong focus on precision, SS 304 food-grade build, automation, and production efficiency. From plant layout to commissioning and after-sales support, we work closely with our customers to deliver tailored turnkey solutions.

01 30+ Years Industry Experience

Over 30 years of specialized engineering mastery in automated biscuit and bakery production machinery.

02 100% SS 304 Food-Grade Build

All food-contact components built strictly with SS 304 stainless steel following ISO 9001:2015 standards.

03 Turnkey Execution & Recipe Setup

Complete service from initial plant layout to FAT trial testing, installation, and dough recipe training.

04 99.4% Uptime & OEM Spares

Dedicated after-sales technical support, quick OEM spare parts dispatch, and remote PLC diagnostics.

30+ Years
INDUSTRY MASTERY

50+ Lines
INSTALLED
WORLDWIDE

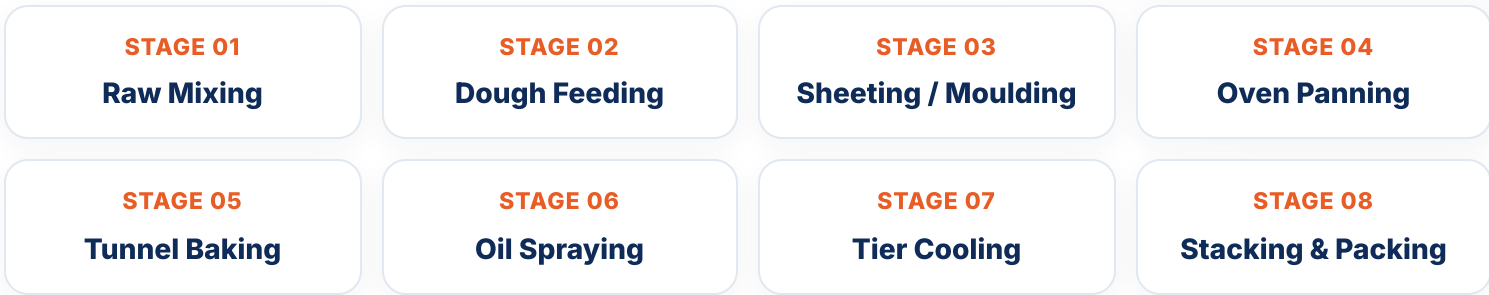
25+
Countries
GLOBAL
DESTINATIONS

ISO
9001:2015
CERTIFIED
OPERATIONS



"Complete production-line engineering from factory layout to commissioning and staff training."

8-Stage Biscuit Production Workflow Pipeline



5-Step Turnkey Execution Pipeline



Small Scale Lines

100 - 300 kg/hr

Artisan & regional specialty bakery production lines.

Medium Production Lines

500 - 1000 kg/hr

Optimal balance of throughput, automation & ROI.

Large Industrial Plants

1500 - 2500+ kg/hr

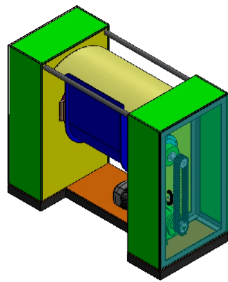
High-speed 24/7 continuous production plants.



Mixing 200 to 1000 kg / batch

Single Arm Dough Mixer

Industrial batch mixer engineered for uniform gluten matrix development and controlled dough temperature.



KEY ENGINEERING FEATURES:

- ✓ SS 304 food-grade contact bowl & mixing arm
- ✓ Dual water-jacketed trough for temperature regulation
- ✓ Hydraulic bowl tilting up to 90° for auto discharge
- ✓ Digital PLC panel for timed mixing cycles
- ✓ Heavy-duty TEFC motor drive with safety interlocks

SUITABLE APPLICATIONS:

Marie Biscuits

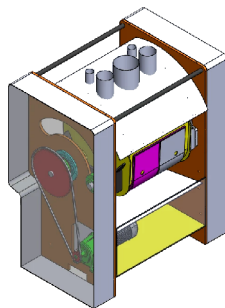
Glucose Biscuits

Hard Dough Crackers

Mixing 250 to 800 kg / batch

Z-Arm (Sigma) Dough Mixer

High-shear kneader designed for thorough dispersion of fat and sugar in dense cookie formulations.



KEY ENGINEERING FEATURES:

- ✓ Dual SS 304 Z-arm blades operating at 40/20 RPM
- ✓ Cast iron side frame for vibrationless operation
- ✓ Hydraulic trough tilting for direct hopper discharge
- ✓ Jacketed mixing bowl for hot/cold water circulation
- ✓ Built for dense, high-fat, high-sugar dough mixing

SUITABLE APPLICATIONS:

Soft Cookies

Shortbread

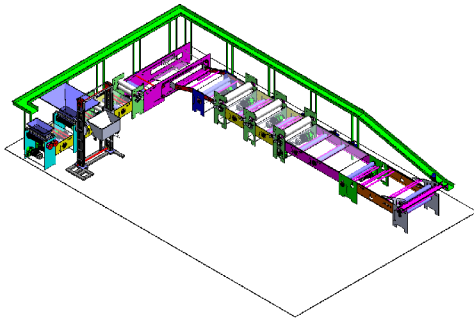
Cream Shell Doughs



Forming Width: 1020 mm (32" to 60" Customizable)

Rotary Cutting Line & Multi-Layer Laminator

Precision sheeting, laminating, and rotary cutting for hard dough biscuits and crackers.



KEY ENGINEERING FEATURES:

- ✓ Servo-driven 4 to 12 layer dough laminating unit
- ✓ 300mm chilled cast iron gauge rolls (55-58 RC hardness)
- ✓ Zero-backlash precision screw jacks for gap regulation
- ✓ Rotary cutter with dual embossing & cutting rollers
- ✓ Continuous automatic scrap return conveyor system

SUITABLE APPLICATIONS:

Marie Biscuits

Glucose Biscuits

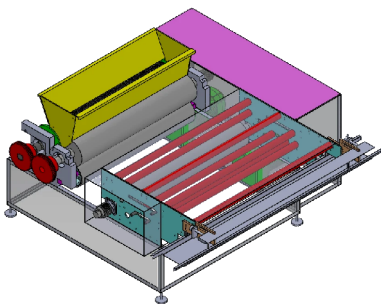
Soda Crackers

Cream Crackers

Forming Width: 10.2" Moulding Roller, 9.4" Feed Roller

High-Speed Rotary Moulder

High-speed moulding machine for soft doughs with precision die engraving for clean product definition.



KEY ENGINEERING FEATURES:

- ✓ 58mm solid CNC-machined steel side frame plates
- ✓ Quick-release interchangeable bronze/brass die rollers
- ✓ 100% dough conversion with zero dough scrap yield
- ✓ Micrometric scraper knife adjustment with tilt control
- ✓ Seamless woven cotton extraction belt with VFD drive

SUITABLE APPLICATIONS:

Butter Cookies

Digestive Biscuits

Shortbread

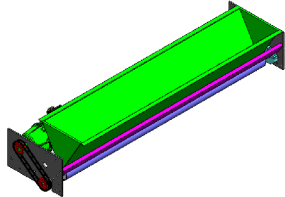
Cream Shells



Finishing

Sugar & Seed Sprinkler System

Applies dry toppings evenly onto moving dough pieces prior to entering the baking tunnel.



KEY ENGINEERING FEATURES:

- ✓ Full SS 304 food-grade construction
- ✓ Grooved dosing roller with micro-gap control brush
- ✓ Oscillating recovery mesh with return screw conveyor

SUITABLE APPLICATIONS:

Granulated Sugar

Sesame Seeds

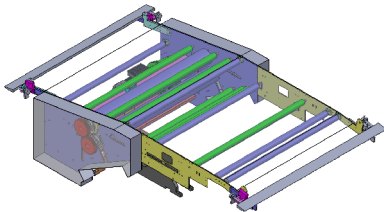
Salt

Poppy Seeds

Feeding

Swivel Panner Conveyor

Dynamically pivots to align formed dough pieces with lateral movements of the oven band.



KEY ENGINEERING FEATURES:

- ✓ Electro-pneumatic photo-electric tracking sensors
- ✓ Pivoting swivel frame for precise center alignment
- ✓ Heavy-duty cotton canvas transfer belt

SUITABLE APPLICATIONS:

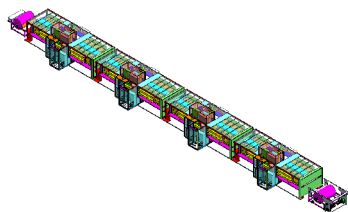
Oven Infeed Section

Forming-to-Baking Interface

Baking Custom Chamber Length (120+ Feet) Width: 32" / 39" / 48" / 54" / 60"

Mark III Continuous Tunnel Oven

Multi-zone industrial tunnel oven engineered for precise temperature profile control and energy efficiency.



KEY ENGINEERING FEATURES:

- ✓ 4 independent temperature zones for precise baking
- ✓ Heating options: Direct Gas (DGF), Indirect Radiant, Convection
- ✓ 150mm high-density ceramic fiber insulation

SUITABLE APPLICATIONS:

Hard Biscuits

Soft Cookies

Crackers

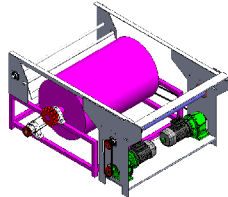
Wafer Shells



Finishing

Post-Bake Oil Spray Machine

Applies a uniform atomized mist of edible oil onto hot biscuits exiting the tunnel oven.



KEY ENGINEERING FEATURES:

- ✓ Spinning disc atomizing nozzles operating at high RPM
- ✓ Dual SS mesh filter sump with electric oil heating
- ✓ Variable-speed oil supply pump for dosing control

SUITABLE APPLICATIONS:

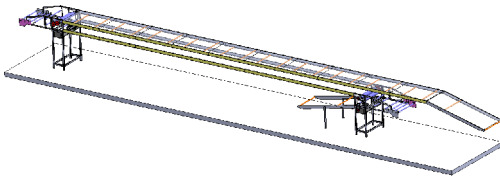
Flavor Coating

Post-Bake Sheen Application

Cooling

Multi-Tier Stress-Relief Cooling Conveyor

Multi-tier cooling conveyor that allows biscuits to cool gradually to room temperature prior to packaging.



KEY ENGINEERING FEATURES:

- ✓ Compact multi-tier S-snake conveyor layout
- ✓ Food-grade anti-static polyurethane (PU) belting
- ✓ Gradual cooling gradient prevents hairline checking

SUITABLE APPLICATIONS:

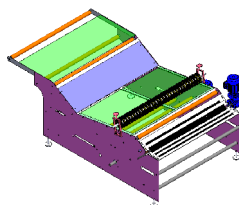
Post-Oven Thermal Equalization

Moisture Stabilization

Packaging Up to 2500 pcs/min Throughput

Star-Wheel High-Speed Stacker

High-speed stacking machine that transforms flat cooling biscuits into dense on-edge rows for wrapping.



KEY ENGINEERING FEATURES:

- ✓ Star wheel / paddle wheel indexing mechanism
- ✓ Adjustable channel guides for quick product changes
- ✓ Converts flat-lying biscuits into dense on-edge rows

SUITABLE APPLICATIONS:

On-Edge Slug Packaging

Flow-Wrap Machine Infeed



Core Engineering Standards

Food-Grade Standard

100% SS 304 stainless steel contact components with sanitary frame designs.

Electrical & Controls

Schneider Electric PLC, VFD drives, and IP55 sealed stainless control cabinets.

Precision Machining

58mm CNC-machined side plates and chilled CI rollers for zero vibration.

Thermal Efficiency

Up to 25% fuel savings in Mark III Oven with ceramic fiber insulation.

EQUIPMENT AT A GLANCE — Master Performance Matrix

EQUIPMENT MODEL	CAPACITY RANGE	POWER / DRIVE	MATERIAL BUILD
Single Arm Mixer	200-1000 kg	25 - 45 HP	SS 304 Contact
Z-Arm Mixer	250-800 kg	40 HP + 1 HP	SS 304 Blades & Trough
Rotary Cutter Line	1000-2500 kg/h	18 kW Servo	Chilled CI 55-58 RC
Rotary Moulder	800-2000 kg/h	7.5 kW VFD	Solid 58mm Side Frame
Mark III Tunnel Oven	1200 kg/h	Gas / Diesel / Electric	Ceramic Fiber Insulated
Oil Spray Machine	Up to 2500 kg/h	5.5 kW Pump & Discs	SS 304 Sump & Hood
Multi-Tier Cooling	Custom Length	3.0 HP Multi-VFD	60mm Ball Bearings
Paddle Stacker	2500 pcs/min	3.0 HP Geared Drive	SS 304 Guides & Canvas

✓ All equipment models built with 100% SS 304 food-contact components and ISO 9001:2015 certified engineering.



50+

INSTALLED LINES
WORLDWIDE

25+

EXPORT DESTINATION
COUNTRIES

99.4%

PLANT UPTIME
RELIABILITY

30+

YEARS
MANUFACTURING
MASTERY



Official Quality & Export Credentials

INTERNATIONAL ISO STANDARD



ISO 9001:2015 Quality Certificate



CLIENT EXPORT CERTIFICATE



Sunveat Foods Export Credential



Selected Client Partners (National & Global)

NATIONAL PARTNERS (INDIA) — 12 KEY ACCOUNTS



Parle Products
Mumbai



Britannia Industries
Bangalore



ITC Limited
Bangalore



Anmol Industries
Kolkata



Patanjali Ltd
Uttarakhand



Pran Beverages
India



Sumo Biscuit
Hyderabad



RPA Foods
Gujarat



Bani Foods LLP
Mumbai



Siddharth Flavours
Gujarat



Bhagwati Foods
Kanpur



Raja Biscuit
Kolkata

INTERNATIONAL CLIENTS (GLOBAL EXPORT)



Sunveat Foods
Kenya



Mjengo Ltd
Kenya



Britannia Allied
Uganda



Gulkies Comercio
Angola



Jambo Foods
Tanzania



Go Congo
DR Congo



Pokhra Foods
Nepal



Kwality Foods
Nepal



AFTER-SALES SUPPORT & SERVICES

Installation & Commissioning

On-site deployment by expert engineers for mechanical assembly, wiring, and trial runs.

Operator & Staff Training

Hands-on training for client personnel covering line operation, safety, and daily PM.

OEM Spare Parts Supply

Direct dispatch of genuine spare parts including die rollers, cutter blades, and belting.

AMC & Maintenance

Preventative maintenance packages and remote PLC diagnostics to maximize plant uptime.

LET'S BUILD YOUR PRODUCTION LINE

Request a line proposal or technical consultation with our engineering team today.

Global Headquarters & Factory Works

Factory Address

Sr.No. 155, Shop No 1, Mahatma Sushant Industrial Estate, Behind Hotel Pyramid, Krishna Nagar, Bhosari-411039

Phone & WhatsApp

+91 95617 62908
+91 99221 66766
+91 98815 35844

Email & Web

Primeengineeringworks685@gmail.com
primeengineeringworks.com

OFFICIAL WEBSITE



primeengineeringworks.com

DIRECT WHATSAPP



+91 95617 62908