



ONION & GARLIC DEHYDRATION PLANT
LIST OF MACHINERIES

(Total Production : 10 Tons / Day)

1. Boiler, capacity - 30 Lacs K/Calary.
2. Sieve – 1 to remove skin and sand from Onion.
3. Elevators – 3 for Onion.
4. Onion De-skining machine – 6.
5. Onion Slizer – 3.
6. Imperial Drier – 3, length 45 feet each, fully automatic plant.
7. Automatic Bin Drier – 3, each 20 feet length.
8. Chips Drier Machine – 1, 25 feet length.
9. Cold Bin Drier – 1.
10. Huller machines – 2
11. Colour Sortex Machine – 1.
12. Vibro Cleaner Machine – 1.
13. Digital Metal Detector Machine – 1.
14. Manual Magnet Machine – 1.
15. Weighing Scales – 3.
16. Poly bags Sealing Machine – 2.

For Further details, please contact :

Suman Project Consultants Pvt. Ltd., B-168, East of Kailash,
New Delhi – 110065, Mobile #: 9811445569
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OTHER DETAILS

1. Cost : Rs. 7,00,00,000/-
2. 4.4 Acre Land = 1,91,664 Sq.Ft.
3. Total Construction about 25000 Sq.Ft.
4. Well -1 with full (yearly) water.
5. Water Tank – 1, storage capacity 25,000 Ltrs.
6. 3000 Sq. Ft. Construction for Powder Section.
7. Sheds – 2 to keep Raw Onion, 1] 25 x 200 = 5000 Sq.Ft. 2] 30 x 200 = 6000 Sq.Ft.
8. E.T.P. Tank fully equipped.
9. Quarters for labours with common toilets and bathrooms.
10. Garages – 3 & Sheds – 5 for car parking.
11. Security Quarter – 1, Security Office – 1.
12. Internal road, Factory & Office Building Oil painted inside and outside.
13. Laboratory, 500 Sq.Ft.
14. 2 AC Plants of 10 MT and 15 MT capacity.

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