

# OPERATION

# MANUAL

## Pulveriser



### **Oberai Equipments**

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## INTRODUCTION

Capacities: 60 Kgs per hour

Capacity / Batch: 60 Kgs / Per Hr

Electrical: 440V 3Phase 5HP moto

Net Weight: 120 Kgs

## PURPOSE OF MANUAL

Instant masala grinders helps producing bulk quantities of wet masala instantly. This machine helps in protecting the flavor and taste of the masalas. Helps in preparing large quantities in a lesser time.

Ideal for: Restaurants, Industrial Canteens, Hotels & Catering

## PROCEDURE FOR OPERATION

MCB BOX IS FITTED ON WALL NEAR THE MACHINE.

RED & GREEN BUTTOMS ARE ON THAT BOX

3 POLE MCB IS FIXED NEAR THE MCB BOX

SWICH ON THE MCB THEN PRESS THE GREEN BUTTOM MACHINE WILL START

DIFFERENT TYPE OF PILLING GRATINGS **the well-proven RETSCH woven wire mesh sieves consist of a solid stainless steel sieve frame of high stability for reliable sieving results**

Heavy duty machine that is fitted with 5 HP, 3 Phase motor Ideal for grinding 1 kg of masala or chutney in 60 second The inner frame is made of SS 304 grade Stainless Steel There are no adjustments or tightening required to control the grinding.