



Date: 25.07.22

To,

**M/s. Parashra Krishi Farmer Producer Company Limited,
Fulanbri, Aurangabad, Maharashtra, India.**

***Aayush** the global supplier of **Hot Air Batch dryers, Rotating Dryers and Continuous Dryers** for spices, herbals ,fruits and vegetables, cereals, seeds, mushroom, fish, leaves, meat, Coconut etc..*

We can assure you that we never compromise on our quality standards and are one of the best in the market at present. This product has its grasp on overseas market also and has a very good repute. Our products are available at very competitive prices. Our new product is attracting a great positive feedback from the customers.

Our Special Features....

- ❖ Flavour lock drying technology*
- ❖ Providing output without losing its natural values, colour ,vitamins , minerals , aroma , flavour and antioxidants*
- ❖ Dehydrating and reusing technology*
- ❖ Low fuel technology(LFT)*
- ❖ Multi fuel options*
- ❖ Elegant customer service*

AAYUSH LFT MIRACLE J2:/CD-A REVOLUTION IN DEHYDRATION TECHNOLOGY

The continuous dryer machine is one of the efficient and maintenance free dehydrator which created a revolution in dehydration technology. This will avoid the wastage of agricultural products by drying and preserving for a long period of time without losing its natural values, vitamins, minerals, antioxidants and aroma. This is achieved by the advanced flavor lock technology in the drying system.



SUB: FINAL OFFER LETTER FOR MANUFACTURING AND SUPPLY OF CONTINUOUS SLICED TURMERIC DRYER MACHINE

Dear sir,

Thanking very much for your enquiry. We submit the details and our most competitive rate for the subject cited items as under.

Item description:

1: Ginger & Turmeric Rotary Washing Machine.



Model	:	Rotary Drum Type Washing Machine.
Model No	:	AW/M-303
Control System	:	Semi Automatic
Processing Time	:	1000 Kg/Hr
Chamber	:	304 Food Grade SS

Motor HP : 10 Hp Gear Motor, 3 Hp Water Pump

Rate : Rs. 18, 50,000.00 (Rupees Eighteen Lakh Fifty Thousand Only)

2: Ginger & Turmeric Bubble Washer.

Model : Continues

Model No : AW/M-303

Capacity : 1000 kg/Hr

Quantity : 1

Construction : 304 food grade SS steel with 2 mm thickness

Design : The body will be fabricated with SS 304 G 2 mm thickness sheet. Bracket: 75x45x1.5 mm thickness SS 304 gauge square tube with adjustable ball feet. Net belt Poly Propylene belt width 800 mm. Net Belt Track: 40x40x4mm thickness SS 304 Gauge angle

Accessories : 3 Hp Motor, 50:1 Gear box, 3Hp-2 Nos bubble Generator, 5 Hp Spray Pump. Food Grade Brush, 2 Hp Geared Motor

Remote Control Panel Board : Completely pre wired remote control panel board containing ON/OFF push buttons and Indicating Lamps for all the motors. Along with emergency stop switch.

Rate : Rs. 20, 75,000.00 (Rupees Twenty Lakh Seventy Five Thousand Only)

TURMERIC BOILER



3: TURMERIC BOILER KETTLE WITH STAND AND STEP

Model	:	Boiler Kettle including Stand and Ladder with Mechanized Unloading Door
Input Capacity	:	500 Kg/Batch
Quantity	:	1 no
Processing Time	:	30 Minute

Contact Area : 2mm and 1.5 mm tick 304 food grade SS

Stand and Step : Mild Steel

RATE:- Rs.7,50,000.00 (Rupees Seven Lakh Fifty Thousand Only)

4: SLICING MACHINE



Model : Cosmos VG 250 Cutter

Model No : VG 250

Motor HP : 1 HP

Model : Continues

Input Capacity : 250 Kg/Hr

Quantity : 4 nos

RATE: RS. 1, 80,000.00 x 4 =7, 20,000.00 (Rupees Seven Lakh Twenty Thousand Only)

5: FEEDING CONVEYOR



Model : Automatic Feeder

Model No	:	AA/111/T
Quantity	:	1
Frame & Body	:	304 food grade ss
Dimension	:	3000mm (L) × 2400mm (W)
Conveyor Belt	:	SS 304
Control System	:	Automatic

RATE : RS. 4, 20,000.00 (RUPEES FOUR LAKH LAKH TWENTY THOUSAND ONLY)

6: SLICED TURMERIC DRYER MACHINE.

Model	:	Mechanical dryer, Continues line (Hot air flow system)
Model No	:	AD/C-909
Model Name	:	Aayush L F T Miracle J 2:11
Model	:	Continues
Input Capacity	:	1000 Kg/Hr(+/-20%)(cutting size upto 5mm thickness)
Quantity	:	1 no
Contact Area	:	2mm and 1.5 mm tick 304 food grade SS
Chamber dimension	:	30,000mm (L) x2,400mm(W) x 4,000mm (H)
Over all dimension	:	35,000mm(L) x 6,000mm (W) x 5,500mm (H)
No. of Conveyer Belt	:	9Nos.
Duct and other parts	:	Mild steel
Chain mesh	:	1.5 mm gap PTFE Glass Coated Food Grade Belt
Conveyer parts	:	304 SS food grade
Control System	:	Automatic (Runs with Electricity)
Motor HP (Including conveyers)	:	80 HP

RATE : RS.1,35,00,000.00 (RUPEES ONE CRORE THIRTY FIVE LAKH ONLY)

7: THERMIC FLUID HEAT EXCHANGER



MAIN UNIT

- One - **Heat Exchange Unit** - Three concentric helical coils of Boiler quality Seamless tubes fabricated in a MS shell.
- One - **Cyclonic Combustion Furnace** - Lined with refractory bricks, backed up by insulation bricks, Cast Iron fire gratings, Fuel Charging Door and Ash Cleaning Door.
- One - **Air pre-heater** - Recover waste heat from exhaust flue gases and to improve efficiency.

ACCESSORIES

- One - Centrifugal type Main Circulating pump directly coupled to an electric motor mounted on a common base frame.
- One - Uniquely designed Expansion cum De-aerated tank.
- One - Induced Draft fan with motor, base frame and control damper.
- One - Forced Draft fan with motor, base frame and control damper.
- One - Over flow tank.

ELECTRICAL

- One - Automatic control panel board with isolation switch, necessary contactor, relays, timers, fuses etc.

INSTRUMENTS AND CONTROLS & SAFETIES

- One - Pressure indicator with Siphon tube on Heat Exchange unit inlet line indicating Circulating pump discharge pressure.
- One - Gauge glass on Expansion cum De-aerated tank.
- One - Temperature indicator on Heat Exchange unit inlet line for combustion control.
- One - Temperature indicator on Heat Exchange unit outlet line.
- One - Audio-Visual alarms for temperature variations and abnormal working conditions.

PIPELINE & FLUE GAS DUCTS

- Pipe & Control Valves from Expansion cum De-aerated tank to Circulation Pump and to Heat Exchange Unit inlet.
- Flue Gas Ducts from Heat Exchange Unit to Chimney through Air Preheater & ID Fan.

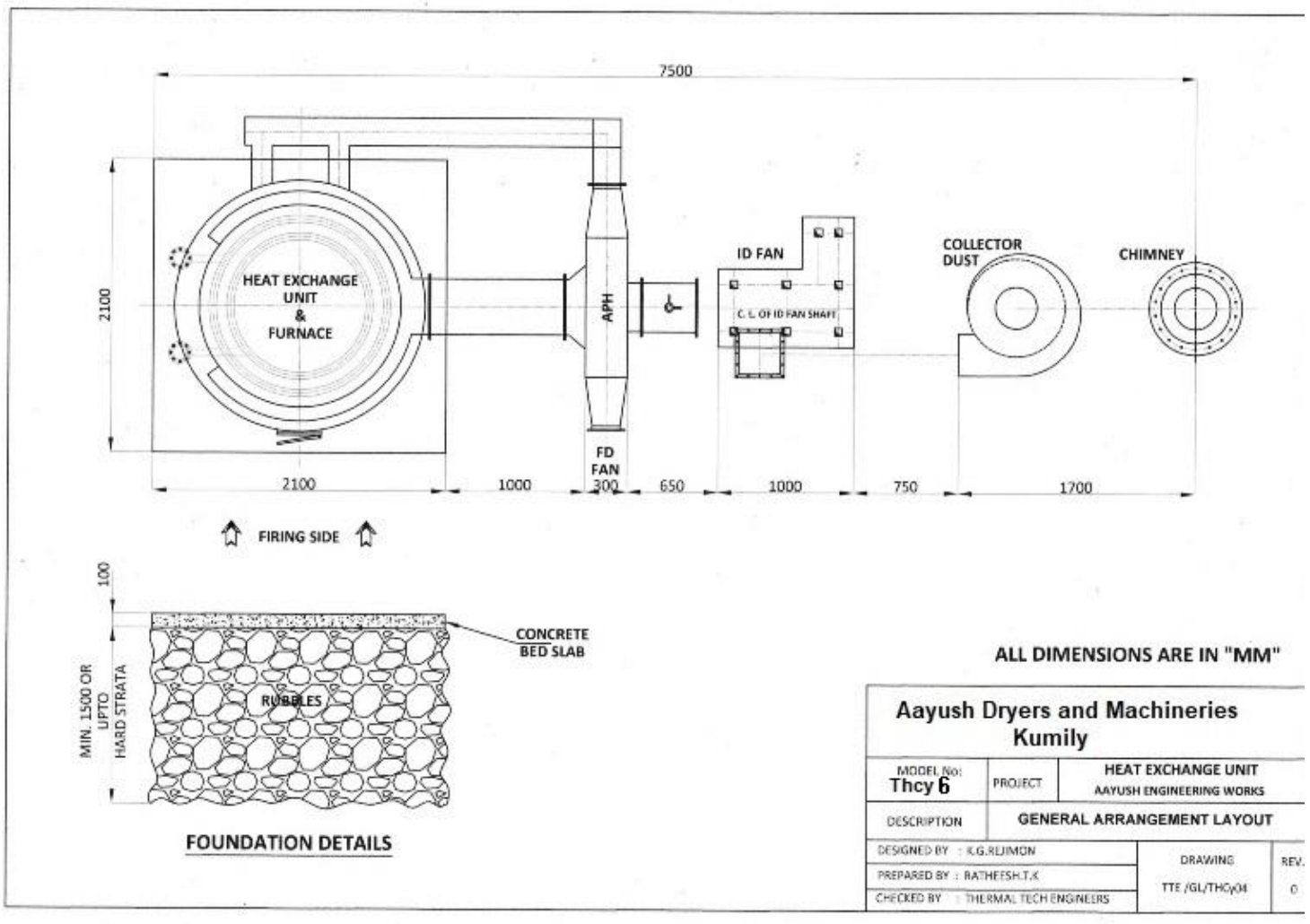


TECHNICAL SPECIFICATION

Table-1

SL. No.	PARTICULARS	UNITS	SPECIFICATION
1	Model	--	THCy12
2	Capacity	Kcal/hr.	1200000
3	Maximum Fluid Temperature Out Put	°C	280
4	Volumetric Capacity (Coil Volume)	Ltr.	1600
5	Efficiency *(Wood Logs of 25% moisture)	%	75 - 80
6	Heating Coil	Material Grade	-- BS 3059 ERW
		Tube Outer Diameter (OD)	mm 50.8
		Tube Thickness	mm 3.66
7	Coil Structure	--	Vertical, Three Pass
8	Flow rate - Circulation Pump	M ³ /hr.	80
9	Motors	Circulation Pump	HP 20
		ID Fan	HP 10
		FD Fan	HP 8
10	Total Power Required	HP	38
11	Fuel Consumption - Wood (GCV - 3100 Kcal/hr.)	Kg/hr.	625

*Efficiency calculated as per BS 845 Part 1 indirect method



MAKES OF MAJOR COMPONENTS

Table - II

SL. NO.	COMPONENTS	TYPE	MAKE
1	Tube - Heat Exchanger	BS 3059 Part-1 ERW	TPI / JINDAL
2	Electric Motors	TEFC Induction	Crompton/ Kirlosker
3	Circulation Pump	Mechanical Sealed	FAC 40/200
4	I D Fan	Belt drive	TTE
5	F D Fan	Belt drive	TTE
6	Switch Gear	Electro-Mechanical	Siemens / L&T

OUR BATTERY LIMITS

- ✚ Supply of Heat Exchange and Accessories as per our scope.
- ✚ Refractory Brick work for Combustion Furnace.
- ✚ All connection ducting for Heat Exchange Unit, Air Pre heater, ID Fan, FD Fan and Chimney.

THIS OFFER INCLUDES

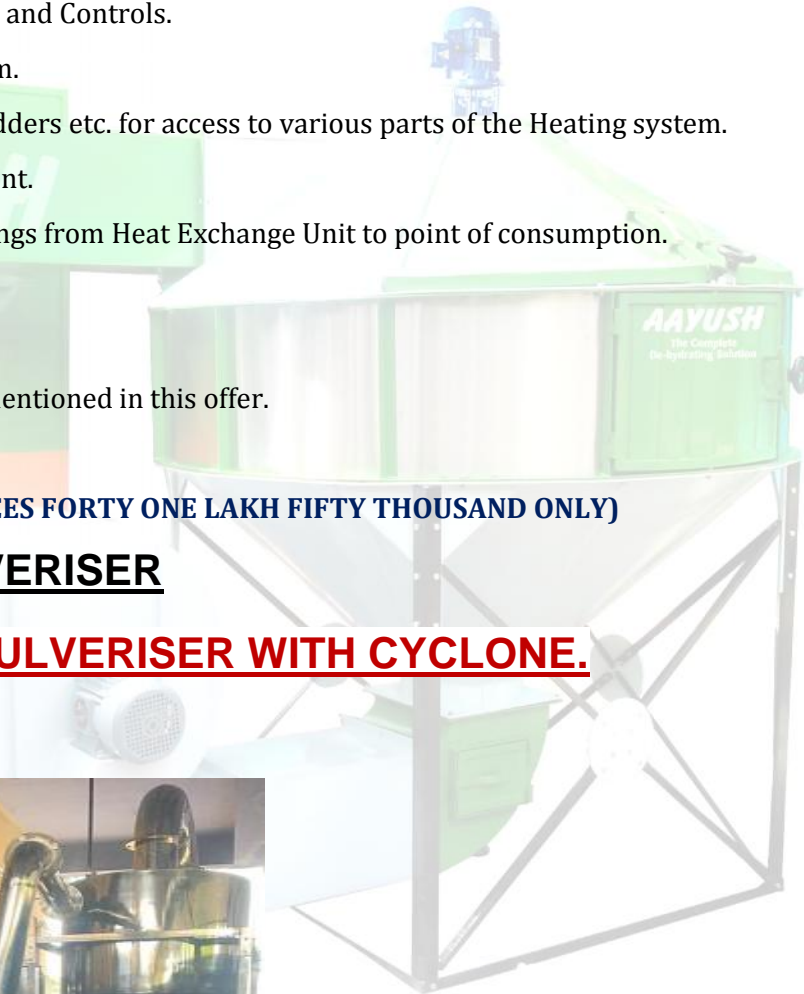
1. De-aeration Tank & Pipeline.
2. Control panel, Motors, Instruments and Controls.
3. Heat Transfer Oil for whole system.
4. Structural platforms, approach ladders etc. for access to various parts of the Heating system.
5. All fuel and ash handling equipment.
6. To & fro Pipeline, Valves and Fittings from Heat Exchange Unit to point of consumption.
7. Red Brick for Furnace Ash pit.
8. Chimney.
9. Any other items not specifically mentioned in this offer.

RATE : RS.41,50,000.00(RUPEES FORTY ONE LAKH FIFTY THOUSAND ONLY)

8. HAMMER MILL PULVERISER

HAMMER MILL PULVERISER WITH CYCLONE.

(Sample image -09)



DESIGN STRUCTURE:

Model	:	Hammer Mill Pulveriser
Model No	:	SELVIN 18x9
Motor HP	:	CYCLONE ATTACHED WITH 20 HP CROMPTON MOTOR
Machine Bed	:	4 Nos Contact area: 304 Food Grade SS
Quantity	:	1nos
Capacity	:	300 kg/hr

RATE : RS.9, 20,000.00 (RUPEES NINE LAKH TWENTY THOUSAND ONLY)

TRANSPORTATION CHARGES: Rs. 12,00,000.00 (RUPEES TWELVE LAKH ONLY)

ERECTION CHARGES: Rs. 3,00,000.00 (RUPEES THREE LAKH ONLY)

TOTAL: RS.2,58,85,000.00(RUPEES TWO CRORE FIFTY EIGHT LAKH EIGHTY FIVE THOUSAND ONLY)

GST 18%:- Rs.46,59,300.00(RUPEES FORTY SIX LAKH FIFTY NINE THOUSAND THREE HUNDRED ONLY)

**GRAND TOTAL:- RS.3,05,44,300.00(RUPEES THREE CRORE FIVE LAKH
FOURTY FOUR THOUSAND THREE HUNDRED ONLY)**

FUNCTIONING OF CONTINUES DRYER

The continues dryer is a combination of a *feeding conveyor, heat exchanger ,ID fan , control panel, drying chamber* etc.. The hot air blown from the heat exchanger or hot air generator by the help of an ID fan and passed through the conveyor belts in the drying chamber. Forced ventilation and adjustable air distribution ensure the temperature

balance; the materials can be dried evenly. Control panel is the overall control system. Feeding conveyor is used for inputting the products into the dryer. We can receive the output through the 9th bottom layer.



DRYER CONTROL PANEL

Fully automatic control system with standard specifications, with breakers, contacts, indicators, VFD drives, temperature controller, volt meters, ampere meters etc....



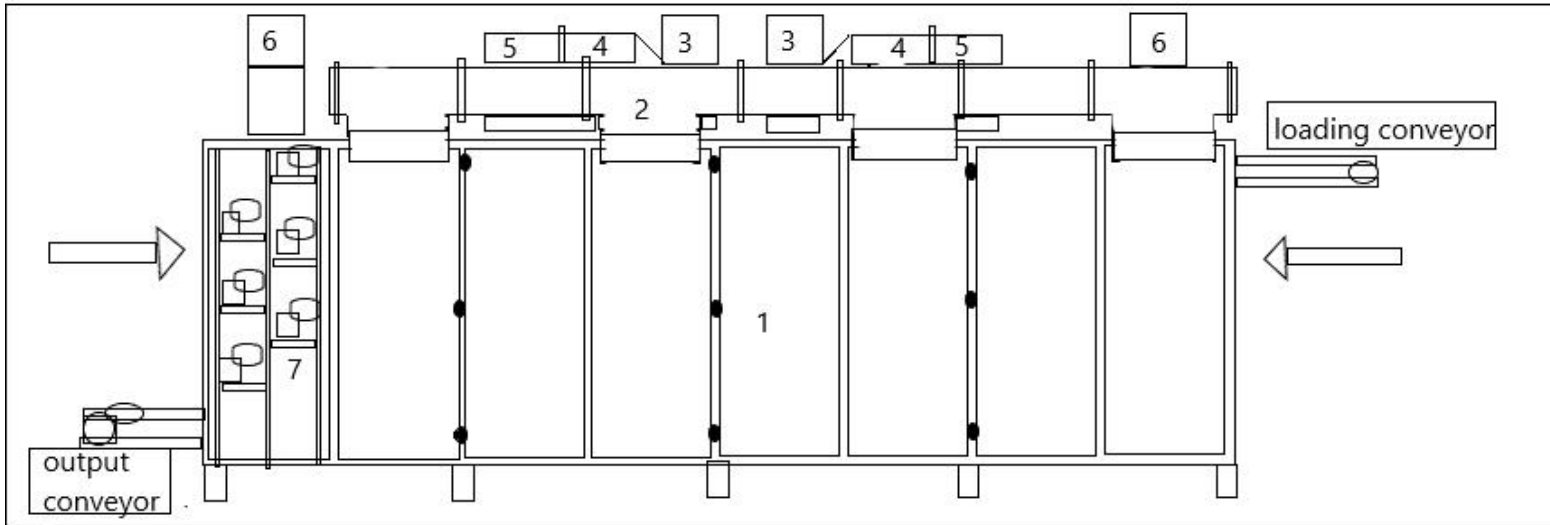
DESIGN STRUCTURE & TECHNICAL SPECIFICATIONS

SL. NO.	DESCRIPTION	SPECIFICATIOIS
1	Equipment	Continues Conveyor Dryer
2	Feed capacity	1000 kg/hr
3	MOC of dryer	All contact parts are 304 food grade SS & non contact parts are MS coated

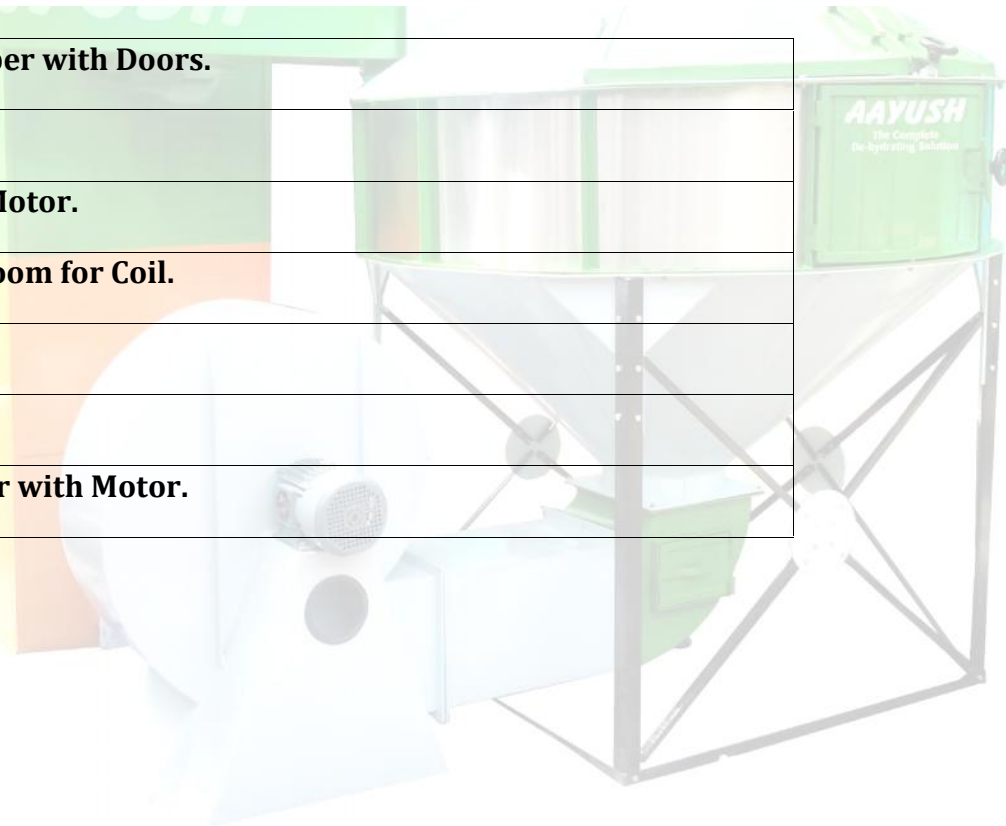
4	Number of layers	9 layers
5	Drying cycle time	3 - 3.5 hrs(up to 5 mm thickness slices)
6	Total power consumption	80 HP
7	Conveyor media	304 food grade SS
8	Heat Source	Biomass, Diesel, LPG, Electricity etc
9	Drying temperature	Optional(We can set the temperature from atmosphere temperature to maximum 100°C)
10	Dryer efficiency	76%
11	Moisture in feed stock	80 %
12	Material bed thickness	10 mm thickness
13	Inner dimension of dryer	30,000 mm (L) x 24000 mm (W) x 3000mm(H)
14	Outer dimensions	35000 mm(L) excluding feeding conveyor, duct and blower accessories 6000mm +4000mm (W)including the operating and cleaning purpose of dryer 4500 mm(H)
15	Effective dryer bed area	7200 sq feet
16	Moisture Evaporation	84 % (as per your requirement)
17	Power supply	440v/three phase /50 Hz
18	Conveyor drives/VFD drives	ABB Makes
19	Drive motors	STARK Make
20	ID fans capacity	50000 m3 /hr×4 nos
21	Electric Control panels	YES
22	Cleaning Provision	YES
23	SS Surface finish	YES
24	Evacuation duct	YES

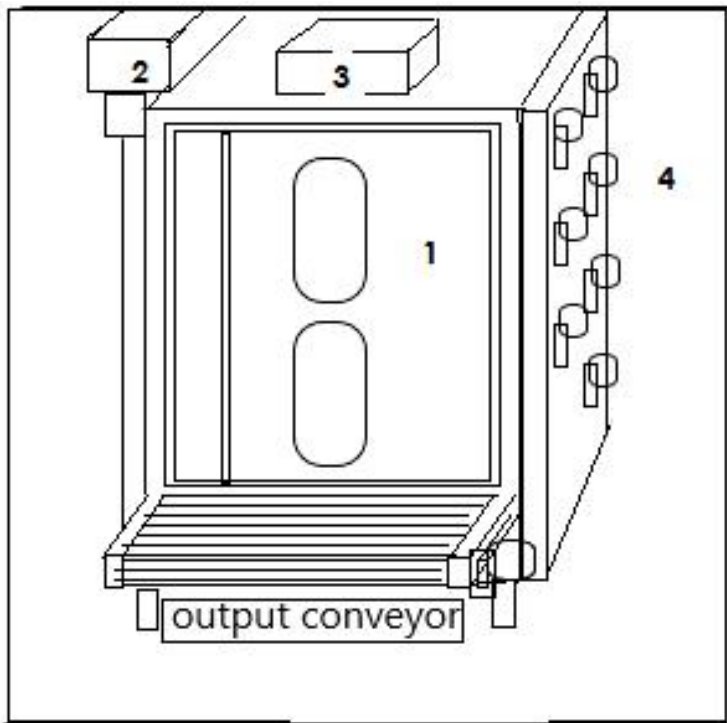
25	Side Spillage guards	YES
26	Panel doors	YES
27	Cleaning access	YES
28	Drive & Driven shafts	YES
29	Discharge chute	YES
30	Spreader & Leveler	Manual(Not providing by our side, as per our experience manual leveling and spreading is more suitable)
31	Temperature Sensors	YES, Two temperature sensors
32	Humidity Sensors	Optional
33	Spent air evacuation	YES

SCHEMATIC DRAWING OF 500 KG /HR CAPACITY TURMERIC/GINGER SLICES CONTINUES DRYER MACHINE



1	Drying Chamber with Doors.
2	Duct.
3	Blower with Motor.
4	Connecting Dooom for Coil.
5	TF Radiator.
6	Exhaust Duct.
7	Conveyor Gear with Motor.



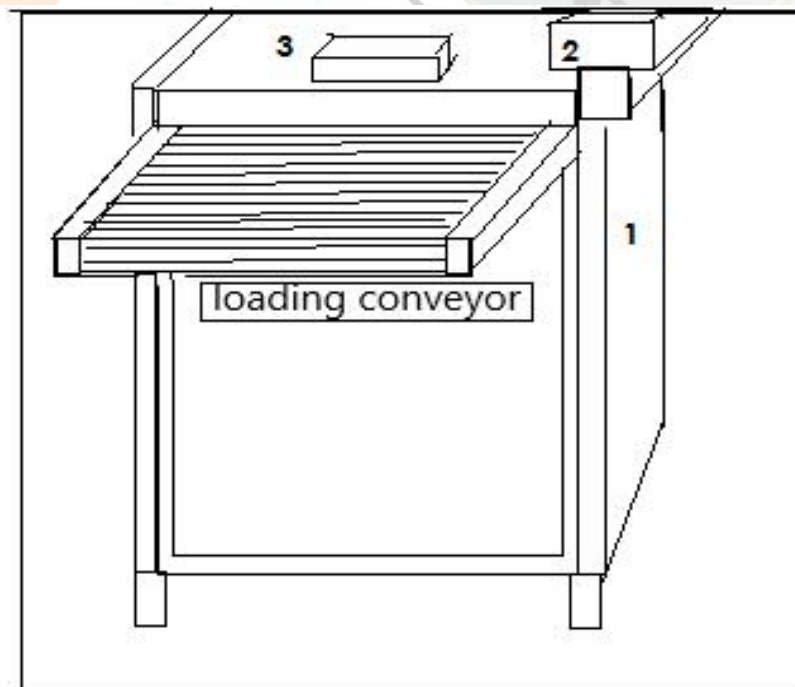


1. Drying Chamber with Doors.

3. Exhaust Duct.

2. Duct.

4. Conveyor Gear with Motor.



1. Drying Chamber with Doors.

2. Duct.

3. Exhaust Duct.

Terms and Conditions

Price	: Ex – works, Kumily
GST 18%	: Included
Transporting charge	: Included
Packing Charge	: Included
Erection charge	: Included
Delivery	: Within 90–110 days after the receipt of your firm order along with necessary advance.
Payment	: 60% advance along with your firm order, 40% against pro – forma invoice prior to dispatch
Warranty	: One year after the date of invoice, for any manufacturing defect.

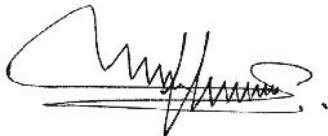
NB:- Buyer should provide appropriate space for Dryer instillation.
Any civil work before, during or after instillation of dryer should be done by the Buyer.
Any other charges at site including unloading charges should be paid by buyer itself.
Any need of crane or fork lift during the erection time, it should be arrange by buyer.

Jurisdiction : Peermedu (Idukki . Dt),Kerala, South India.

(Quotation valid for 15 days only)

Thanking you and awaiting for your valued order.

for **Aayush Engineering Works**



Joby Jose



An ISO 9001:2015 Certified Company
Dehydrating Solutions for Spices, Herbs, Vegetables, Fruits, Cereals, Seeds, Food Items, etc
AAYUSH.....the green colour of trust..!!