



COMPANY PRODUCT CATALOGUE

www.naytrix.in



COMPANY OVERVIEW

About Us

Naytrix Foodtek Pvt. Ltd., based in Ahmedabad, Gujarat, India, is a leading manufacturer and supplier of premium food processing equipment. We specialize in delivering turnkey solutions for frozen food processing, dehydration processing lines, and fruits and vegetables packhouses. With a strong focus on quality and innovation, our state-of-the-art machinery is designed to enhance efficiency and meet global food safety standards across diverse applications.

At **Naytrix Foodtek Pvt. Ltd.**, we are committed to providing end-to-end project support, from design and manufacturing to installation and maintenance. Our expertise extends to developing customized food processing lines that cater to specific industry needs, ensuring seamless operations and maximum productivity.

Our **Service**

At Naytrix Footek Pvt Ltd, we are dedicated to revolutionizing the food processing industry by providing comprehensive, turnkey solutions tailored to our customers' needs. As leading manufacturers of food processing equipment, we specialize in delivering end-to-end services that streamline operations, enhance efficiency, and ensure sustainable growth.



Product Consultancy

Our product consultancy services are designed to help you make informed decisions for your food processing operations. Our team of industry experts collaborates with you to analyze your requirements, identify challenges, and recommend the most suitable equipment and processes. Whether you're launching a new facility or upgrading an existing one, we provide tailored solutions that align with your goals, ensuring optimal performance and costeffectiveness.



Design Layout & Manufacturing

We specialize in designing and manufacturing state-of-the-art food processing equipment that meets global standards. Our design layout services focus on creating efficient, spaceoptimized, and ergonomic production lines tailored to your specific operations. With cuttingedge technology and precision engineering, we deliver highquality, durable machinery that ensures seamless integration into your workflow. From concept to creation, we are committed to delivering solutions that drive operational excellence.



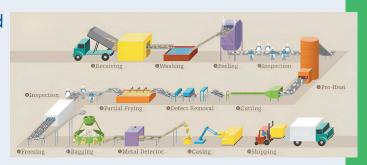
Plant Implementation

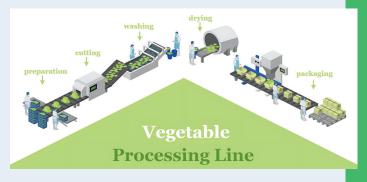
Our plant implementation services ensure a hassle-free transition from planning to production. We handle every aspect of the process, including equipment installation, system integration, and operational testing. With a focus on minimizing downtime and maximizing efficiency, we deliver turnkey solutions that get your plant up and running smoothly. Our commitment to quality and reliability ensures your facility is ready to meet the demands of the food processing industry.

Our Food Processing Lines

Naytrix Foodtek Pvt. Ltd. is a trusted provider of top-quality equipment for food processing facilities, specializing in complete turnkey projects. From assisting customers in understanding the right product for their needs to offering customized layout designs, seamless machine implementation, and exceptional after-sales service.

Our commitment to innovation and customer satisfaction makes us a reliable partner for all food processing requirements.





OUR MAIN PROCESSING SOLUTION ARE



Frozen Food Processing Line



Ready-to-Eat Food Processing Line



Powder Processing Line



Beverage Processing Lines



Fruits, Vegetables & Eggs Packhouses



Seafood Processing Line

SUPPLY CONVEYORS

Our Supply Conveyor is a versatile and efficient solution designed to optimize material handling in food processing facilities. Built with robust food-grade stainless steel (SS304), it ensures the highest hygiene standards while catering to a wide range of food products.

Featuring modular belt technology and adjustable speed control, it seamlessly integrates into various production lines, enhancing workflow efficiency and reducing manual effort. Designed for durability and easy maintenance, the Supply Conveyor is the ideal choice for improving operational productivity in food processing applications.



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PREPARATIONS CONVEYORS

Our Pre-Preparation Conveyor is designed to streamline the initial stages of food processing, ensuring efficient handling and transportation of raw materials.

Constructed from food-grade SS304 stainless steel, it provides superior hygiene and durability.

The conveyor features modular belts, adjustable speed control, and ergonomic design to accommodate various pre-processing tasks such as sorting, cleaning, and inspection. Ideal for fruits, vegetables, and other food items, this conveyor enhances workflow efficiency, reduces manual labor, and ensures a smooth transition to subsequent processing stages.

ROLLER INSPECTION

Our 360° Silicone Roller Inspection Conveyor is a cuttingedge solution designed for precise and efficient product inspection in food processing facilities. Equipped with food-grade silicone-coated rollers, it ensures gentle handling of delicate items while providing 360° product rotation for thorough inspection.

Built with robust SS304 stainless steel, the conveyor maintains the highest hygiene standards. Its adjustable speed and ergonomic design make it ideal for detecting defects in fruits, vegetables, and other food products, streamlining quality control and enhancing production efficiency.



GRADING MACHINE



Our Size Grading Machine is an essential solution for precise sorting of food products by size, ensuring uniformity and quality. Designed with advanced grading mechanisms and constructed from durable food-grade materials, it delivers exceptional performance and hygiene.

The machine features adjustable rollers, multiple grading options, and a user-friendly interface, making it suitable for fruits, vegetables, and other food items. Ideal for improving efficiency in food processing facilities, it simplifies sorting processes and enhances product presentation standards.

BATCH TYPE PEELER

Our Batch Type Brush Peeling Machine is specifically designed for efficient peeling of fruits and root vegetables, with a capacity of 250-400 kg/h. Equipped with food-grade nylon brushes and constructed from durable SS304 stainless steel, it ensures gentle peeling while maintaining high hygiene standards.

Ideal for medium-scale food processing facilities, this machine delivers uniform results with minimal wastage. Its batch operation system, user-friendly controls, and low-maintenance design make it a reliable and efficient solution for enhancing productivity and product quality.





CONTINOUS EMERY PEELER

Our Continuous Screw Type Emery Peeler Machine is designed for high-capacity peeling of root vegetables and similar food products, with a throughput of 500-3000 kg/h. Featuring a robust emery-coated screw mechanism, it ensures efficient and uniform peeling with minimal product loss.

Constructed from food-grade SS304 stainless steel, the machine maintains strict hygiene standards while offering durability and reliability. Its continuous operation, adjustable speed control, and low-maintenance design make it an ideal choice for large-scale food processing facilities, streamlining productivity and improving peeling efficiency.

SLICER & DICER MACHINES

Our Slicer & Dicer Machine is expertly designed for precise and efficient slicing & dicing of fruits, vegetables, and other food products, with a capacity of 500-1200 kg/h. Constructed from food-grade SS304 stainless steel, it ensures hygiene and durability, making it ideal for food processing facilities.

The machine features adjustable slicing thickness, a user-friendly interface, and a high-speed operation for consistent results. With its robust construction and low-maintenance design, the Slicer & Dicer Machine enhances productivity while delivering uniform slices & dices to meet diverse processing needs.



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DE-WATER VIBRO SHAKER

Our De-Watering Vibro Shaker Machine is an innovative solution designed to efficiently remove excess water from washed food products in processing facilities. Utilizing advanced vibratory conveyor technology, it ensures gentle handling and effective water removal while maintaining product integrity.

Constructed with food-grade SS304 stainless steel, the machine adheres to the highest hygiene standards. Its compact design, dual vibro drive, and adjustable speed control make it ideal for fruits, vegetables, and other food items. Easy to clean and maintain, this machine is a reliable choice for enhancing processing efficiency.

BELT BLANCHER MACHINE

Our Belt Blancher Machine is a high-performance solution designed for efficient blanching of food products, with a capacity ranging from 500-6000 kg/h. It offers versatile heat sources, including heat pumps, electric heaters, or steam, providing precise temperature control for optimal blanching results.

The machine's continuous belt design ensures consistent product flow, making it ideal for large-scale food processing facilities. Constructed with durable foodgrade materials, it guarantees high hygiene standards and easy maintenance, delivering both efficiency and reliability in the blanching process.



AUGER (SCREW) BLANCHER

Our Auger Screw Blancher Machine is designed for efficient blanching of food products, with a capacity ranging from 500-2000 kg/h. This machine utilizes versatile heat sources, including heat pumps, electric heaters, or steam, ensuring precise temperature control for consistent and high-quality blanching.

The auger screw mechanism provides effective and even heat distribution, making it ideal for various food processing applications. Constructed with food-grade materials, it ensures durability, hygiene, and ease of maintenance, offering reliable performance for medium to large-scale processing operations.



BRUSH WASHER

Our Soft Brushes Washer Machine is designed for gentle washing and polishing of food products, with a capacity range of 500-4000 kg/h. Equipped with soft, food-grade brushes, it effectively cleans delicate fruits, vegetables, and other products without causing damage.

The machine ensures thorough cleaning while maintaining product quality and appearance, making it ideal for food processing facilities. Constructed from durable SS304 stainless steel, it guarantees hygiene and reliability. With adjustable speed and easy maintenance, this machine enhances the efficiency and quality of your washing and polishing processes.





DRUM WASHER (ROOT-VEG)

Our Drum Washer Machine for Root Vegetables is specifically designed to efficiently wash and clean root vegetables in food processing facilities, with a capacity range of 1000-8000 kg/h. The rotating drum mechanism ensures uniform cleaning, effectively removing dirt, debris, and surface contaminants while maintaining product integrity.

Built with durable, food-grade SS304 stainless steel, the machine adheres to the highest hygiene standards. Its robust design, along with adjustable settings, makes it ideal for large-scale processing, offering reliable performance and easy maintenance for enhanced productivity.

BATCH TYPE WASHER

Our Batch Type Basket Lifted Washer (Semi-Automatic) is designed for efficient washing of food products in commercial kitchens, with a capacity range of 100-350 kg/h. This semi-automatic machine features a basket lifting system for easy loading and unloading, ensuring thorough and consistent cleaning.

Built with food-grade SS304 stainless steel, it guarantees high hygiene standards and durability. Perfect for small to medium-scale food processing, it offers ease of operation, enhanced productivity, and simple maintenance, making it an ideal solution for streamlining washing tasks in commercial kitchens.



OZONE BUBBLE WASHER

Our Continuous Type Ozone Bubble and Water Spray Washer Machine is designed for high-efficiency washing and sanitizing of food products, with a capacity range of 1000-5000 kg/h. Featuring ozone treatment, bubble agitation, and water sprays, it effectively removes dirt, pesticides, and contaminants while ensuring thorough sanitization.

Built with food-grade SS304 stainless steel, the machine maintains stringent hygiene standards and durability. Ideal for large-scale food processing, it offers continuous operation, ease of maintenance, and enhanced cleaning efficiency, making it an essential solution for commercial kitchens.

VORTEX WASHER

A vortex washer is an advanced cleaning system designed to efficiently and thoroughly clean leafy greens and vegetable slices. By creating a powerful swirling water flow, it effectively removes dirt, pesticides, and other contaminants from the produce. The gentle yet vigorous agitation ensures that even hard-to-reach areas of leafy greens are cleaned without causing damage, preserving their texture and freshness.

This method is not only time-efficient and water-saving but also enhances food safety by reducing the risk of contamination. Ideal for commercial use, vortex washers are a reliable solution for delivering clean, high-quality produce.





BATCH TYPE BLANCHER MACHINE

A batch-type electric blancher machine is a versatile and efficient kitchen appliance designed for blanching vegetables, fruits, and other food items in small to medium batches. It uses electric heating to quickly immerse produce in hot water or steam, preserving color, texture, and nutrients while deactivating enzymes that cause spoilage.

This machine is ideal for food processing, meal prep, or small-scale commercial operations, offering precise temperature control and consistent results. Its compact design and batch operation make it a practical choice for maintaining food quality and extending shelf life.

RIBBON BLENDER MACHINE

Our Ribbon Blender Machine is designed for efficient and uniform mixing of powders, granules, and other dry materials in food processing, pharmaceuticals, chemicals, and other industries. Featuring a specially engineered ribbon agitator, it ensures gentle yet thorough blending with minimal material degradation.

Constructed from high-quality SS304 stainless steel, the machine guarantees durability, hygiene, and easy maintenance. With customizable capacities and options for automation, it provides a reliable and efficient solution for achieving consistent and homogenous mixing in industrial applications.





VIBRO SIEVES SEPARATORS

Vibro Sifter Separator Machine is designed for efficient screening, grading, and separation of powders, granules, and liquid slurries in food processing, pharmaceuticals, chemicals, and other industries. Utilizing high-frequency vibration technology, it ensures precise and uniform particle separation, improving product quality and consistency.

Constructed with high-grade SS304 stainless steel, the machine offers durability, hygiene, and easy maintenance. With multiple deck options and customizable mesh sizes, it provides a versatile and reliable solution for achieving efficient material separation in industrial applications.

CENTRIFUGAL DRYER

Our Centrifugal Dryer Machine is designed for efficient and rapid drying of food products in commercial kitchens and food processing industries, with a capacity of 30-50 kg per batch. Using high-speed centrifugal force, it effectively removes excess water from fruits, vegetables, and other food items, ensuring quick drying without compromising product quality.

Built with food-grade SS304 stainless steel, the machine guarantees hygiene, durability, and easy maintenance. Ideal for small to medium-scale operations, it enhances productivity and ensures fast, reliable drying for improved processing efficiency.



AIR DRYER WITH AIR KNIFE



Our High-Quality Air Knife Air Dryer Conveyor Machine is designed for efficient and effective drying of food products in food processing facilities, with a capacity range of 500-4000 kg per hour. Using powerful air knife technology, it directs high-velocity air streams to rapidly remove excess moisture from products, ensuring fast drying without damaging the food.

Built with durable food-grade SS304 stainless steel, it ensures hygiene and longevity. Ideal for large-scale food processing, this machine enhances drying efficiency, reduces product handling time, and is easy to maintain for optimized productivity.

BOTTLE COOLING TUNNEL

Our Cooling Bottle Tunnel for Pasteurization is designed for the efficient pasteurization and cooling of beverages in processing facilities, with a capacity range of 1000-5000 bottles per hour. This system ensures precise temperature control during pasteurization, followed by an effective cooling process to maintain product quality and extend shelf life.

Constructed with food-grade SS304 stainless steel, the machine adheres to the highest hygiene standards. Ideal for large-scale beverage production, it provides reliable performance, consistent quality, and enhanced efficiency, making it a valuable solution for any beverage processing facility.





CRATE/TRAYS/INDUSTRIAL WASHER

Our Crate/Tray/Other Industrial Washing Machine is designed to efficiently clean crates, trays, and various containers used in food processing facilities, with a capacity range of 300-2500 crates per hour. Equipped with advanced washing technology, it ensures thorough cleaning by effectively removing dirt, grease, and contaminants.

Constructed with durable, food-grade SS304 stainless steel, the machine guarantees hygiene, reliability, and easy maintenance. Ideal for large-scale operations, it enhances productivity and streamlines the cleaning process, making it a must-have for food processing facilities that require consistent and efficient washing of their industrial containers.

EGG CLEANING SOLUTION

At Naytrix Footek Pvt. Ltd., we take pride in being the leading manufacturer of Egg Cleaning Solutions tailored for modern egg pack houses. With a commitment to excellence, we deliver cutting-edge technology and unmatched quality to meet the diverse needs of our customers.

Our state-of-the-art machines are designed to handle capacities ranging from 4,000 eggs per hour to 25,000 eggs per hour, ensuring efficiency and scalability for businesses of all sizes. We understand that every customer is unique, which is why we offer fully customizable solutions to meet specific requirement





360° Washing System – Ensuring thorough egg cleaning with food-grade brushes and water sprays.



High Beam Light Candling – Detects cracks, internal defects, and irregularities for quality control.



Air Drying System – Efficient drying to maintain egg quality and prevent contamination.



Oil Coating System – Extends shelf life by applying a protective layer on eggs.



UV Sanitization – Eliminates harmful bacteria and enhances egg safety.



Automatic Packaging Solutions – Designed according to standard crate sizes for seamless integration.



OZONE GENERATOR

Our categorization of ozone generators based on their usage and capacity:

Large-Scale Industrial Use (200-500 GPH)

- Applications:
 - Heavy industrial water treatment plants
 - Large-scale food processing industries
 - Wastewater treatment facilities
 - Large fish farming and aquaculture
 - Pharmaceutical and chemical industries
 - Cooling tower water treatment
 - Air purification in large factories

Medium-Scale Industrial Use (50-150 GPH)

- Applications:
 - Tea processing units
 - Fish processing industries
 - Medium-scale food and beverage processing
 - Water bottling plants
 - Dairy industry sanitation
 - Air and surface disinfection in food packaging units

Small-Scale & Commercial Use (5-50 GPH)

- Applications:
 - RO water plants
 - Beverage industry sanitation
 - Small-scale food processing
 - Cold storage disinfection
 - Medical and pharmaceutical sterilization
 - Air purification in hospitals and hotels
 - Poultry farm disinfection
 - Vegetable and fruit washing

This classification helps in choosing the right ozone generator based on specific industry.







HEAT PUMP DEHYDRATION SYSTEM

Product Overview:

The Closed-Loop Heat Pump Dehydration Dryer by Naytrix Foodtek Pvt Ltd offers an energy-efficient and high-performance solution for drying various products. Utilizing advanced closed-loop heat pump technology, it ensures consistent drying quality with minimal energy consumption.

Key Features:

- → High Energy Efficiency:
 - Recycles heat energy within the drying chamber.
 - 1 KW/HR of electricity can dry 10-20 kg of agricultural products, removing over 6 kg of water.

→ Climate Adaptability:

- Operates efficiently in all seasons and climates.
- Effective even at low external temperatures.

→ Uniform Drying:

- Adjustable airflow ensures even drying with no dead zones.
- Strong airflow prevents water film formation on product surfaces.

→ Product Quality Preservation:

- Retains nutrients and quality, ideal for aromatic items like medicinal herbs and scented tea.
- Maintains pharmaceutical-grade cleanliness.

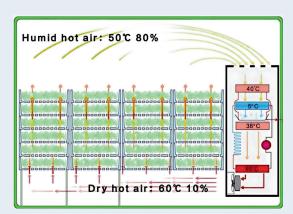
→ User-Friendly Design:

- No need to turn items during drying.
- Easy installation with an integrated design.
- Multi-purpose use for various products.

→ Advanced Control System:

- Customizable language options and programmable settings.
- Full computer control reduces labor costs.





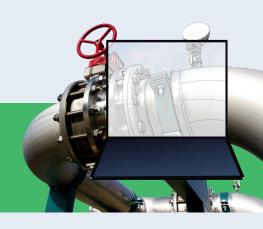
Technical Specifications:

- Dry Hot Air: 60°C, 10% relative humidity
- Humid Hot Air: 50°C, 80% relative humidity
- Temperature Range: 5°C to 90°C

Applications:

 Agricultural products, medicinal herbs, seafood, and scented tea

Overview of Our solutions





As seasoned experts and innovators, we are committed to delivering the perfect solution for every customer—ranging from individual industrial machines to cutting-edge, fully-engineered processing facilities.

Why> Preserving the freshness of food products is our top priority, contributing to healthier living for everyone.

How> With unwavering dedication and passion for the food industry, we work tirelessly every day to achieve this goal.

What> We design and deliver tailored solutions that are efficient, safe, and hygienic—ensuring freshness at every step of the process.



Single Machine

We specialize in cutting, washing, peeling, drying, and more. Our designs prioritize productivity, efficiency, and lasting reliability.



Processing Line

Our processing lines seamlessly integrate our machines, offering a perfect combination of efficiency and compatibility. Build your ideal processing line by leveraging the adaptability of our equipment.



Customized Solution

We specialize in designing, engineering, and building complete processing lines from the ground up. Your goals and operational requirements serve as the cornerstone of our tailored solutions.



LET'S WORK TOGETHER



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