



SAFCON
BUILT FOR TOMORROW

— **WELCOME TO THE NEXT LEVEL** —

SPECIALIST IN: **PASTA MACHINE**



**PREMIUM
QUALITY**

Best in class quality
you can trust.



**RELIABLE
PERFORMANCE**

Engineered for reliability
and long life.



**BUILT FOR
EFFICIENCY**

Maximum output,
minimum wastage.



**EXPERT
SUPPORT**

Dedicated support
whenever you need.



**AN ISO 9001:2015
CERTIFIED COMPANY**



TAHIR SAIFI

MANAGING DIRECTOR



Dear young founders,

I am thrilled to hear that you are embarking on an entrepreneurial journey at such a young age. Starting a business is no easy feat, but it is a rewarding one that will teach you valuable life skills and help you make a difference in the world.

As you begin this journey, I want to offer you some words of wisdom that I have learned along the way. First and foremost, believe in your dreams. When you have a vision for something you want to create or achieve, hold onto it tightly and never let go. Your dreams are what will fuel you through the ups and downs of entrepreneurship.

Secondly, work hard towards your goals. Starting a business takes a lot of effort and dedication, but it is worth it when you see your ideas come to life. Remember that success does not come overnight and that you will face setbacks along the way. Stay committed to your vision, stay resilient, and keep pushing forward.

Next, never give up. Failure is a part of the entrepreneurial journey, but it does not define you. Instead, it is an opportunity to learn and grow. When you face challenges, take a step back, re-evaluate, and come up with a new plan of attack. You have the power to overcome any obstacle, and your determination will help you succeed.

Finally, know that you have the power to make a difference, no matter how young you are. You have unique perspectives, ideas, and experiences that can contribute to a better world. Use your entrepreneurial spirit to create something that solves a problem or makes the world a better place. You can inspire others to do the same and make a positive impact on society.

In conclusion, I am inspired by your passion and drive to start a business at such a young age. Remember to believe in your dreams, work hard, never give up, and know that you can make a difference. The journey ahead will be challenging, but the reward of creating something meaningful is worth it. Good luck on your entrepreneurial journey, and I look forward to seeing the great things you will accomplish.

Sincerely,

Managing Director, Safcon

COMPANY PROFILE

BUILT FOR **TOMORROW** DELIVERED **TODAY**

Innovation, Quality & Commitment
to deliver the best Pasta Machines
for a better tomorrow.



ABOUT US

Every story has a beginning, our began at 1995 from an idea –since our inception, we have had a strong desire and vicious hunger to do that well and it is the dedication that has positioned us today as one of the most successful Pasta Plant Manufacturers in the world.

Located In the National Capital Region of the country, Noida we have reached to every corner of the country to provide simple and excellent performing equipment. The design of all our products are exclusive and attractive and is such that the is easy to operate and easy to handle with zero or minimum wastage, our products effectively deliver the required products each and every time.



OUR VISION & MISSION

To offer best in class products as per customized requirement of the various Industries. Continuously developing products that would help In Improving efficiency and reducing cost for various Industries.



QUALITY ASSURANCE

Maintaining the quality of our range is one of the major concerns of our company. In order to attain supreme quality, we make use of fine quality raw materials, which are procured from our reliable and dependable vendors.

Furthermore, we make sure that all the existing industry standards and norms are followed to maintain the flawlessness of the range. Moreover, we conduct multiple tests on the selected, before handling over to the customers. From the very beginning, we have been offering high quality and in future, we wish to continue with the same.



TEAM S. K. GROUP OF COMPANIES

Coming together is beginning, staying together is progress and working together is success. At S. K. Industries, our qualified and experienced team is core competency.



PREMIUM QUALITY

Best in class quality
you can trust.



RELIABLE PERFORMANCE

Engineered for reliability
and long life.



BUILT FOR EFFICIENCY

Maximum output,
minimum wastage.



EXPERT SUPPORT

Dedicated support
whenever you need.



INNOVATING TODAY
FOR A BETTER TOMORROW

SHAPES OF PASTA



• • A VARIETY OF ITALIAN PASTA SHAPES FOR EVERY RECIPE •

FARFALLE



Farfalle pasta, also known as bow-tie pasta, is a type of pasta that is shaped like a butterfly or bow-tie. It is made from durum wheat and water, and its unique shape makes it a popular choice for both hot and cold pasta dishes.

FUSILLI



Fusilli pasta is a type of Italian pasta that is characterized by its corkscrew or spiral shape. It is made from durum wheat semolina and water, and it has a slightly chewy texture that makes it a popular choice for a wide variety of dishes.

FARFALLE



Farfalle pasta, also known as bow-tie pasta, is a type of pasta that is shaped like a butterfly or bow-tie. It is made from durum wheat and water, and its unique shape makes it a popular choice for both hot and cold pasta dishes.

PENNE



Penne pasta is a type of tube-shaped pasta that is often associated with Italian cuisine. It is typically made from durum wheat semolina and water, and it is characterized by its cylindrical shape and cut ends.

MACCHERONI



Maccheroni pasta is a type of Italian pasta that is similar to elbow macaroni in shape. It is typically made from durum wheat semolina and water, and it is characterized by its short, curved shape with ridges on the outside.

FETTUCCINE



Fettuccine pasta is a type of Italian pasta that is flat and ribbon-like in shape. It is typically made from durum wheat semolina and water, and it is similar in shape to linguine and tagliatelle.



PREMIUM QUALITY PASTA

Made from high-grade ingredients for superior taste and texture.



MADE FROM DURUM WHEAT SEMOLINA

Ensures perfect texture, firmness and authentic Italian taste.



PERFECT FOR EVERY DISH

Ideal for soups, salads, sauces and baked recipes.

PASTA MACHINE - AUTOMATIC



TECHNICAL SPECIFICATION

-  Easy to operate and maintain.
-  Contact parts are food grade.
-  Standard parts ensure long life.
-  Main Motor : 10 HP.
-  Capacity : 200 kg/h.
-  Electric control panel fully automatic.
-  Main motor speed variable.
-  Cutter motor speed variable.
-  Temperature controller automatic.

IDEAL FOR PASTA PRODUCTION



PENNE



FUSILLI



MACARONI



SHELL



ELBOW

A **pasta industrial machine**, also known as a pasta extruder or pasta maker, is a machine used to mass-produce pasta products in a factory setting. These machines come in a variety of sizes and configurations, from small table-top models to large-scale industrial machines that can produce thousands of pasta shapes and sizes per hour. The basic process of a pasta industrial machine involves mixing flour and water to form a dough, which is then extruded through a die to form the desired shape of pasta. The pasta is then cut to length and dried before being packaged and shipped.



HIGH PERFORMANCE

Engineered for continuous operation with maximum output and consistent quality.



RELIABLE & DURABLE

Built with high-quality components for long life and dependable performance.



EFFICIENT PRODUCTION

Fully automatic system ensures high efficiency, low labor, and faster production with minimal waste.



FOOD GRADE CONTACT PARTS
Safe & hygienic for food production.



CONSISTENT OUTPUT
Uniform pasta quality every time.



PRECISE TEMPERATURE CONTROL
Better drying & quality retention.



TIME & ENERGY SAVING
High productivity with low energy consumption.



**BUILT FOR TODAY
ENGINEERED FOR TOMORROW**

Delivering innovation, reliability and performance.

PASTA AUTOMATIC LINE



SMART TECHNOLOGY

SUPERIOR QUALITY

The **Pasta Automatic Line** is a fully integrated and automated processing solution designed for the continuous production of high-quality pasta products with consistent shape, texture, and cooking performance. The line combines advanced extrusion technology with precision drying and handling systems to ensure maximum productivity, hygiene, and operational efficiency. Engineered for industrial-scale manufacturing, the system is suitable for producing a wide variety of pasta products including macaroni, penne, fusilli, shell pasta, elbow pasta, spaghetti, vermicelli, and customized shapes using interchangeable dies.



FULLY INTEGRATED SYSTEM

Seamless integration for continuous and efficient pasta production.



CONSISTENT QUALITY

Precision extrusion and uniform drying ensure superior product quality.



HIGH PRODUCTIVITY

Designed for large-scale production with minimal downtime.



HYGIENIC & SAFE

Constructed with food-grade SS304 materials for safe and hygienic operation.



WIDE RANGE OF PRODUCTS

Produce various pasta shapes with interchangeable dies for maximum flexibility.

COMPLETE SOLUTION FOR MODERN PASTA MANUFACTURING



ADVANCED EXTRUSION TECHNOLOGY

High performance & precise shaping



PRECISION DRYING SYSTEM

Uniform drying for perfect texture & cooking quality



AUTOMATED OPERATION

PLC control for smooth & reliable performance



EASY MAINTENANCE

User-friendly design for quick cleaning & service

CONTINUOUS CONVEYOR DRYER



TECHNICAL SPECIFICATION

	Motor Power	: 1.5 KW.
	Dimension (m)	: 8.4 × 1.3 × 1.8
	Heating Power	: 96.0 KW.
	Belt Speed	: 0.1–10 Mtr/minute
	Temperature	: 20–160°C
	Belt Width	: 1000 mm
	Belt Type	: SS-304 Wire-Mesh
	Capacity	: 450–500 kg / hour
	M / O Hopper	: Stainless Steel, 304
	MOC	: Mild Steel With S.S Cladded
	Layer	: 7 Layer



A **continuous conveyor food dryer** is a type of dryer used in the food processing industry to dry a wide variety of food products, including pasta. It is a large-scale industrial dryer that is designed to handle high volumes of product and provide a consistent drying process. The dryer consists of a long conveyor belt that moves the product through the dryer chamber. The belt is made of durable and heat-resistant material such as stainless steel mesh and is driven by a motor at a controlled speed. The pasta is fed onto the belt in a continuous stream, and hot air is circulated through the chamber to dry the product.



The dryer may use different types of heating sources such as gas, electricity or steam, and the temperature and airflow rate are controlled to ensure that the pasta is dried evenly and at the appropriate rate.



DURABLE CONSTRUCTION
Built to last with robust materials.



PRECISE TEMPERATURE CONTROL
Ensures uniform drying for perfect results.



EFFICIENT AIR CIRCULATION
Optimized airflow for consistent drying.



HIGH PERFORMANCE & ENERGY EFFICIENT
Delivers high output with low energy consumption.



CONSISTENT DRYING, SUPERIOR QUALITY
Engineered for excellence in every batch.

PASTA MACHINE – SEMI-AUTOMATIC



TECHNICAL SPECIFICATION

-  Easy to operate and maintain.
-  Contact parts are food grade.
-  Standard parts ensure long life.
-  Main Motor : 7.5 HP.
-  Capacity : 100 kg/h.
-  Electric control panel : fully automatic.
-  Main motor speed variable.
-  Cutter motor speed variable.
-  Temperature controller automatic.

PASTA EXTRUDERS FOR INDUSTRIAL

much larger and more powerful those used in home kitchens. They are designed to produce large quantities of pasta quickly and efficiently, are often used in commercial making facilities. Industrial extruders typically consist of hopper or mixing chamber where pasta dough is prepared, and of extrusion heads or dies that the pasta as it is forced through. They may also include ad components such as drying tunnels or cooling systems to ensure that pasta is properly processed.



BUILT BY EXPERTS

These machines are typically operated by trained personnel and require regular maintenance to ensure their smooth operation. They are available in a wide range of sizes and configurations, depending on specific needs of the production facility.



ESSENTIAL FOR PASTA PRODUCTION

all, industrial pasta extruders are an essential piece of equipment for any e-scale pasta production operation, as they allow for efficient and consistent production of high-quality pasta products.



**DURABLE
CONSTRUCTION**



**HIGH
PERFORMANCE**



**RELIABLE
& EFFICIENT**



**EASY
MAINTENANCE**



**FOOD GRADE
CONTACT PARTS**
Safe & hygienic



CONSISTENT OUTPUT
Uniform pasta quality
every time



**PRECISE TEMPERATURE
CONTROL**
Better drying & efficiency



**TIME & ENERGY
SAVING**
High productivity



**BUILT FOR TODAY
ENGINEERED FOR TOMORROW**

STATIC DRYER – TRAY DRYER



TECHNICAL SPECIFICATION

-  Easy to operate and maintain.
-  Standard parts ensure long life.
-  Heating Load : 6 kW
-  Trolley : 4 no.
-  Tray : 80 no.
-  Capacity : 250–300 kg/batch
-  Fully automatic control panel.



CONSISTENT DRYING SUPERIOR QUALITY

Designed for efficient performance and long-lasting reliability.

A **static tray dryer** is a type of dryer commonly used in the food processing industry to dry pasta. It consists of a series of trays that are stacked on top of each other and placed inside a closed chamber. The trays are usually made of stainless steel and have perforations to allow hot air to circulate through them.

To dry pasta using a static tray dryer, the freshly made pasta is spread out in a single layer on the trays and the chamber is closed. Hot air is then circulated through the trays, either by natural convection or by a fan, to remove moisture from the pasta. The temperature and airflow rate are controlled to ensure that the pasta is dried evenly and at the appropriate rate.

Static tray dryers are commonly used for batch processing of small to medium quantities of pasta. They are relatively simple to operate and maintain, and are a cost-effective solution for small to medium-sized pasta production facilities.



RUST PROOF
STAINLESS STEEL
CONSTRUCTION



UNIFORM AIR
CIRCULATION
FOR EVEN DRYING



PRECISE TEMPERATURE
& AIRFLOW CONTROL



LOW MAINTENANCE
& EASY OPERATION



BUILT FOR TODAY
ENGINEERED FOR
TOMORROW

ROTARY ROASTER



TECHNICAL SPECIFICATION

	Hopper with vibro feeder for uniform feeding.	
	Gear Motor	: 1.0 HP.
	AC Drive	: 1.0 HP.
	Contact Parts	: S.S.-304
	MOC	: S.S.-202
	Capacity	: 80–100 kg / hour
	Power	: 12 kW.
	Length	: 12 feet.

A **food rotary roaster** is a type of roasting equipment used in the food processing industry to roast a variety of food products, including pasta. It is a large-scale industrial roaster that is designed to handle high volumes of product and provide a consistent roasting process.

The roaster consists of a rotating drum that holds the product and tumbles it as it is heated. The drum is made of a heat-resistant material such as **stainless steel** and is driven by a motor at a controlled speed. The pasta is fed into the rotating drum and is exposed to a flow of hot air, which roasts the pasta evenly. The roaster may use different types of heating sources such as gas, electricity or steam, and the temperature and airflow rate are controlled to ensure that the pasta is roasted evenly and at the appropriate rate. The roasting time and temperature can be adjusted according to the specific requirements of the product being roasted.



KEY FEATURES



Consistent & Uniform Roasting
Ensures even heat distribution for high quality output.



Durable Construction
Made with SS-304 contact parts & robust SS-202 structure.



High Capacity
Designed for large-scale industrial production (80–100 kg/hr).



Adjustable Control
Temperature, airflow & time can be easily adjusted as per requirement.



ROBUST & DURABLE
Built to last with high grade materials.



EFFICIENT PERFORMANCE
High productivity with low energy consumption.



PRECISE TEMPERATURE CONTROL
Ensures perfect roasting with uniform heat & airflow.



HYGIENIC & SAFE
Food grade materials for safe & hygienic operation.



**CONSISTENT ROASTING,
SUPERIOR QUALITY**
Engineered for Excellence

BATCH ROASTER



A food batch roaster is a type of roasting equipment used in the food processing industry to roast a variety of food products, including pasta. It is a smaller-scale roaster that is designed to handle batches of product at a time, making it suitable for small to medium-sized production facilities.



EFFICIENT ROASTING

The roaster consists of a stationary chamber or oven where the product is loaded onto trays or racks, which are then placed inside the chamber. The pasta is exposed to a flow of hot air, which roasts the pasta evenly. The roaster may use different types of heating sources such as gas, electricity or steam, and the temperature and airflow rate are controlled to ensure that the pasta is roasted evenly and at the appropriate rate.



ADJUSTABLE OPERATION

Batch roasters may have different capacities and can be operated manually or automatically, depending on the specific requirements of the production facility. The roasting time and temperature can be adjusted according to the specific requirements of the product being roasted.



IDEAL FOR SMALL & MEDIUM FACILITIES

Food batch roasters are preferred for small to medium-sized pasta production facilities as they can process smaller batches of product at a time, making them more efficient for smaller production runs. They are also relatively easy to operate and maintain, and can be more cost-effective than larger-scale roasters for smaller production facilities.



UNIFORM ROASTING

Ensures even roasting with consistent quality.



TEMPERATURE CONTROL

Adjustable temperature for perfect roasting.



MULTIPLE HEATING OPTIONS

Available in gas, steam or electric heating systems.



DURABLE CONSTRUCTION

Built with high-quality stainless steel for long service life.



COST-EFFECTIVE & RELIABLE

Ideal solution for efficient and reliable small-batch roasting.

BATCH MIXER



TECHNICAL SPECIFICATION

	Gear Motor	: 2.0 HP
	Contact Parts	: S.S.-304
	MOC	: S.S.-304
	Capacity	: (50 kg / Batch)
	Power	: 1.5 kW

A **batch mixer** is a type of mixing equipment used in the food processing industry to mix a variety of food products, including pasta dough. It is a versatile and widely used piece of equipment that is commonly found in small to medium-sized food processing facilities.

A **batch mixer** consists of a mixing bowl or tank, a mixing tool or agitator, a power drive mixing tool. The mixing tool rotates inside the bowl or tank, mixing the ingredients together to form a homogeneous mixture. The mixing tool may be a paddle, ribbon, or spiral mixer, depending on the specific application.



EFFICIENT MIXING

The mixing tool rotates inside the bowl or tank, ensuring uniform and homogeneous mixing of ingredients.



ADJUSTABLE OPERATION

The mixing time, speed, and intensity can be adjusted according to the specific requirements of the product being mixed.



FLEXIBLE & VERSATILE

Batch mixers may have different capacities and can be operated manually or automatically, depending on the specific requirements of the production facility. The roasting time and temperature can be adjusted according to the specific requirements of the product being mixed.



IDEAL FOR SMALL TO MEDIUM FACILITIES

Food batch mixers are preferred for small to medium-sized pasta production facilities as they can process smaller batches of product at a time, making them more efficient for smaller production runs. They are also relatively easy to operate and maintain, and can be more cost-effective than larger-scale mixers for smaller production facilities.



DURABLE CONSTRUCTION

Made with high-quality stainless steel for long service life.



POWERFUL PERFORMANCE

Equipped with reliable gear motor for consistent and efficient mixing.



EASY TO OPERATE

User-friendly controls for smooth and hassle-free operation.



EASY TO CLEAN

Stainless steel contact parts ensure hygiene and easy cleaning.



CONSISTENT MIXING, SUPERIOR QUALITY

Perfect solution for uniform and reliable mixing.

SCREW CONVEYOR



TECHNICAL SPECIFICATION

	Gear Motor	: 2.0 HP
	Contact Parts	: S.S.-304
	MOC	: S.S.-304
	Screw Speed	: 300 rpm
	Power	: 1.5 kW
	Frame	: Stainless Steel
	Screw	: Stainless Steel
	Barrel	: Stainless Steel
	Conveyor Height Range	: 1.5 – 2.5 Mtr.
	Barrel Diameter	: 141 mm

A **screw conveyor** is a type of conveyor system commonly used in the food processing industry to move various types of food products, including pasta. It consists of a rotating screw or auger that moves the product along a trough or tube.



DURABLE & EFFICIENT DESIGN

The screw is typically made of a metal or plastic material, and the trough or tube is made of a durable material such as stainless steel. The screw rotates inside the trough or tube, pushing the product forward and causing it to move along the length of the conveyor.



VERSATILE & CUSTOMIZABLE

Screw conveyors can be designed to handle a variety of types and sizes of pasta, including long and short pastas, as well as various shapes and densities. For both horizontal and inclined transport, and can be configured to fit into a variety of layouts and production lines.



WIDE RANGE OF APPLICATIONS

Screw conveyors can be used for a variety of applications in pasta production, including transporting pasta from one processing station to another, transferring pasta between processing and packaging equipment, and feeding pasta into a dryer or roaster. They are versatile, reliable, and can be designed to fit into a variety of production processes.



ROBUST CONSTRUCTION

Built with high-quality stainless steel for long service life.



SMOOTH OPERATION

Precision-engineered screw ensures consistent and efficient material flow.



FLEXIBLE CONFIGURATION

Available in different lengths and inclinations to suit your production needs.



LOW MAINTENANCE

Simple design for easy cleaning, maintenance and reliable operation.



**BUILT FOR TODAY.
ENGINEERED FOR TOMORROW.**



FOOD GRADE MATERIAL

Entire contact parts made of SS 304 for food safety and hygiene.



EFFICIENT TRANSPORT

Ensures gentle handling and minimal product breakage.



IMPROVE PRODUCTIVITY

Reliable conveying solution for continuous and smooth production flow.



RELIABLE CONVEYING SOLUTIONS

For Every Pasta
Production Need

BELT CONVEYOR



TECHNICAL SPECIFICATION

	Gear Motor	: 1.0 HP
	Contact Parts	: S.S.-304
	MOC	: S.S.-202
	Length	: 12 feet
	Width	: 400 mm
	Power	: 0.75 kW
	Clint Height	: 50 mm

A **belt conveyor** is a type of conveyor system used in the food processing industry to move a variety of food products, including pasta. It consists of a continuous belt made of a durable material such as rubber, plastic, or metal that is supported by rollers or a flat pan.

The **belt** is driven by a motor, which moves it along a set path, typically in a straight line or in a series of curves. The pasta is placed on the belt at one end and is carried along by the belt to the other end, where it can be directed to the next processing station or packaging equipment.



VERSATILE & CUSTOMIZABLE

Belt conveyors can be designed to handle a variety of types and sizes of pasta, including long and short pastas, as well as various shapes and densities. They can be used for both horizontal and inclined transport, and can be configured to fit into a variety of layouts and production lines.



WIDE RANGE OF APPLICATIONS

Belt conveyors are commonly used in pasta production to transport pasta from one processing station to another, to transfer pasta between processing and packaging equipment, and to feed pasta into a dryer or roaster. They are versatile, efficient, and can be designed to fit into a variety of production processes.



DURABLE CONSTRUCTION

Built with high-quality stainless steel for long service life.



SMOOTH OPERATION

Ensures gentle handling and minimal product damage.



FLEXIBLE DESIGN

Suitable for horizontal and inclined transport applications.



EASY TO CLEAN

Hygienic design for quick cleaning and maintenance.



HIGH EFFICIENCY

Reliable performance for continuous and smooth material flow.



**BUILT FOR TODAY.
ENGINEERED FOR TOMORROW.**



RELIABLE PERFORMANCE

Consistent conveying for improved productivity.



ADAPTABLE SOLUTION

Customizable to suit different production requirements.



AFTER-SALES SUPPORT

Dedicated support for installation and service.



**EFFICIENCY IN EVERY STEP,
QUALITY IN EVERY MOVE.**

The smart choice for modern pasta production lines.

DIE'S & INSERTS

PRECISION ENGINEERED. PERFECT EXTRUSION.

Safcon offers a comprehensive range of pasta dies and inserts designed for consistent performance, longer life and superior product quality. Manufactured with high precision and premium materials, our dies ensure uniform shape, smooth texture and maximum output.



PREMIUM QUALITY MATERIAL

Food grade brass & SS304



HIGH PRECISION ENGINEERING

Uniform extrusion & accurate shapes



LONG LIFE & DURABILITY

Wear resistant for continuous operation



CUSTOMIZED SOLUTIONS

Wide variety of shapes as per requirement



BRASS INSERTS



CUSTOM SHAPES



APPLICATIONS



MACARONI



PENNE



FUSILLI



SHELL



ELBOW

KEY FEATURES

- ✓ High precision machining for perfect extrusion
- ✓ Smooth surface finish for better pasta quality
- ✓ Corrosion resistant & easy to clean
- ✓ Consistent performance & high productivity
- ✓ Suitable for all major pasta extruders
- ✓ Available in standard & customized sizes

MATERIAL OPTIONS

DIE HOLDERS

SS304 / EN8



INSERTS

Brass (High Grade)



PRECISION TODAY,
PERFECTION TOMORROW.

www.safconindia.com

SOME OF OUR CLIENTS



Contact us

SAFCON FOOD MACHINES PVT. LTD.

+91-93503 78368, 94574 72321

safconnoida@gmail.com

A-66, Sector - 8, Noida - 201301

G.B. Nagar, Uttar Pardesh - IN



www.safconfoodmachines.com

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