SN ENGINEERS

CHOCOLATE MAKING MACHINES

EXPORTERS, MANUFACTURERS AND SUPPLIERS IN HYDERABAD, INDIA.











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About Us

Established in 2020 by **Mr. SK Niranjan**, **SN Engineers** began with a clear vision to bridge the gap between high-cost imported machinery and the need for affordable, yet uncompromisingly reliable, food processing equipment in India. What started as a dedicated venture in a modest workshop has rapidly evolved into a recognized name in the confectionery and snack machinery industry, powered by a passion for engineering excellence and an unwavering commitment to our clients' success.



Our Mission:

To engineer and deliver world-class chocolate machinery that helps businesses produce high-quality chocolate with efficiency, reliability, and innovation.
We aim to support both small and large manufacturers with robust, hygienic, and technology-driven solutions that enhance production performance.

Our Vision:

To become a global leader in chocolate machinery manufacturing by setting new benchmarks in innovation, product performance, and customer satisfaction.
We envision a future where SN Engineers India is recognized worldwide for transforming chocolate production with smart, efficient, and high-precision engineering. We aim to support both small and large manufacturers with robust, hygienic, and technology-driven solutions that enhance production performance.

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Our Products

At SN Engineers India, we design and manufacture a wide range of advanced chocolate processing machines engineered for efficiency, hygiene, and consistent output. Whether you are a small chocolatier or a large-scale production plant, our machinery is built to meet your exact requirements with precision and durability.



Chocolate Ball Mill (India & Turkey Models)

- **Description:** A precision grinding machine for refining chocolate to a perfectly smooth consistency. The Turkey model often includes advanced features for finer particle size control.
- **Key Features:** Jacketed cooling system, variable speed control, food-grade grinding media.
- **Benefits:** Produces superior gloss, mouthfeel, and viscosity for high-quality chocolate.



Chocolate Melting Tank

- **Description:** A temperature-controlled tank for gently melting chocolate or cocoa butter.
- **Key Features:** SS 304 construction, double-jacketed for water/oil heating, automatic temperature control, tilting mechanism.
- **Benefits:** Prevents chocolate from burning, ensures even melting, and is easy to clean.





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Chocolate Auto Moulding Line

- **Description:** A fully automated system for producing solid, filled, or patterned chocolate bars and novelties.
- **Key Features:** Automatic depositing, vibration, cooling tunnel, and de-moulding.
- **Benefits:** High-volume production, consistent product size and weight, and reduced labor costs.



Chocolate Tempering Machine

- **Description:** Essential for pre-crystallizing chocolate to ensure a stable, glossy finish and perfect snap.
- **Key Features:** Multi-stage tempering, digital temperature controls, continuous operation.
- **Benefits:** Prevents chocolate bloom, provides professional-quality finish, and improves shelf life.



Choco Chips Auto Line

- **Description:** Fully automatic system for depositing and forming uniform chocolate chips with high speed and hygiene.
- **Key Features:** High-speed depositing, precise temperature control, efficient cooling tunnel, stainless steel construction.
- **Benefits:** Boosts production output, ensures uniform chip quality, reduces labor cost, and maintains superior hygiene.

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Chocolate Dispenser Machine

- **Description:** Used for manually or automatically depositing precise amounts of chocolate for enrobing, molding, or decorating.
- **Key Features:** Foot-pedal or automatic operation, temperature-controlled hopper.
- **Benefits:** Improves accuracy, reduces waste, and enhances production speed for small batches or decoration.



Chocolate Enrober & Cooling Tunnel

- **Description:** A system that coats confectionery centers (biscuits, nuts, fruits) with a layer of chocolate and then solidifies it in a controlled cooling tunnel.
- **Key Features:** Variable speed conveyor, adjustable curtain, multi-zone cooling tunnel.
- **Benefits:** Uniform coating, high efficiency, and perfect crystallization for a professional product.



Chocolate Coating Pan

- **Description:** A rotating pan used for coating nuts, fruits, or other centers with chocolate or sugar in a batch process.
- **Key Features:** Rotating drum, variable speed, angled for optimal tumbling.
- **Benefits:** Ideal for small batches, specialty products, and creating a traditional coated confection.

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Chocolate Cone Filling Machine

- **Description:** A specialized machine designed to fill ice cream cones with two different colors or flavors of chocolate lining.
- **Key Features:** Dual-hopper system, precise nozzle control, rotary or linear indexing.
- **Benefits:** Creates attractive, marketable products and provides a moisture barrier for crisp cones.



Chocolate Jar Filling Machine

- **Description:** An automated system for filling jars or containers with chocolate spreads, syrups, or small chocolate pieces.
- **Key Features:** Pneumatic filling, adjustable volume, conveyor-based.
- **Benefits:** High-speed, hygienic packaging solution for retail-ready goods.



Spiral Blender Machine

- **Description:** A high-efficiency mixer for blending dry and semi-dry ingredients like flour, spices, and starches.
- **Key Features:** Spiral agitator, SS 304 construction, gentle yet thorough mixing action.
- **Benefits:** Homogeneous mixing in less time, easy to load and unload.

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Wafer Biscuit Divider

- **Description:** Divides a continuous sheet of dough into individual biscuit portions using a specialized wafer mechanism for clean cuts.
- **Key Features:** Adjustable cutting dies, synchronized with conveyor, durable blades.
- **Benefits:** Consistent shape and size, high output, and reduced dough sticking.



Manual Wafer Dies

- **Description:** Custom-shaped cutting attachments for use with wafer cutting machines to create various biscuit and snack shapes.
- **Key Features:** Made from food-grade materials, designed to customer specification.
- **Benefits:** Enables product variety and brand-specific shapes.



Wafer Cutting Machine

- **Description:** A machine that uses wafer to cleanly cut through sticky or layered doughs and confections without deformation.
- **Key Features:** Wafer injection system, interchangeable dies.
- **Benefits:** Clean cuts for intricate shapes, perfect for jelly-filled or layered biscuits.

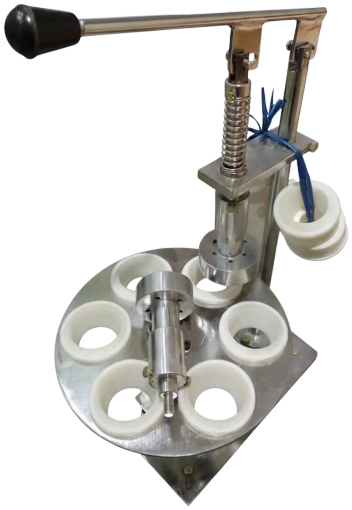
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Rice Crispy Line

- **Description:** A complete production line for mixing, forming, cutting, and packaging rice crispy treats or similar cereal bars.
- **Key Features:** Cooking/mixing vessel, forming station, guillotine cutter, cooling conveyor.
- **Benefits:** Turnkey solution for a popular product category, from raw material to finished bar.



Ice Cream Cone Manual Machine

- **Description:** A semi-automatic machine for baking and shaping wafer cones.
- **Key Features:** Manual operation, heated baking plates, rolling mechanism.
- **Benefits:** Affordable entry into cone production, ideal for small to medium bakeries.



Jelly Cube Cutting Machine

- **Description:** Cools and cuts solidified jelly or fruit gels into uniform cubes.
- **Key Features:** Multi-wire cutting system, adjustable cube size.
- **Benefits:** High-speed, consistent sizing for gummy candies and dessert jellies.

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Vanaspathi Cube Cutting Machine

- **Description:** Designed to cut blocks of vanaspathi (shortening) or butter into precise retail-sized cubes.
- **Key Features:** Heated blade for clean cuts, adjustable sizing, automatic feeding.
- **Benefits:** Improves packaging efficiency and creates a uniform, marketable product.



Gem Making Machines

- **Description:** Forms and sizes hard-boiled sugar candy gems or similar confections.
- **Key Features:** Batch roller, sizing die, polishing drum.
- **Benefits:** Automates the traditional, labor-intensive process of gem making.



Butterscotch Making Machines

- **Description:** A complete setup for cooking, aerating, and forming butterscotch candy.
- **Key Features:** Cooker, cooler, pulling machine, and forming station.
- **Benefits:** Consistent texture and flavor, scalable production.

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Energy Protein Bar Making Plant

- **Description:** A customized line for mixing, compressing, and cutting high-density nutrition and energy bars.
- **Key Features:** Heavy-duty mixer, forming press, guillotine or multi-blade cutter.
- **Benefits:** Handles dense, sticky formulations, enabling production in the fast-growing health food sector.









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Pista Grinder

- **Description:** A specialized grinder for achieving the perfect coarse or fine grind for pistachios and other nuts.
- **Key Features:** Adjustable grind size, minimal heat generation.
- **Benefits:** Preserves nut oil and flavor, ideal for toppings and fillings.



Wafer Grinders

- **Description:** Grinders that use wafer injection to process sticky or oily substances without clogging.
- **Key Features:** Vapour-assisted grinding chamber.
- **Benefits:** Efficiently grinds challenging materials like dates, figs, and nut pastes.

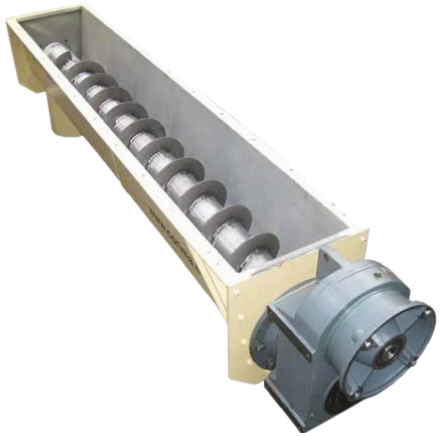


Wafer Cream Mixture Machine

- **Description:** A mixer that uses wafer to cook and mix batters simultaneously, used for certain traditional Indian snacks.
- **Key Features:** Jacketed cooking vessel, wafer injection, agitator.
- **Benefits:** One-step process for specific batter preparations, improving consistency.

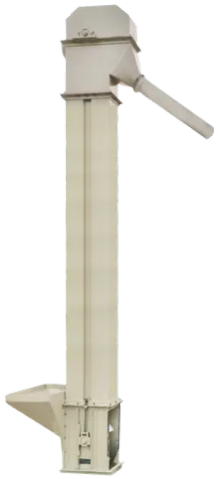
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Screw Conveyor Machine

- **Description:** A mechanical handling equipment for moving powdered, granular, or small lump materials horizontally or at an incline.
- **Key Features:** Enclosed tube, SS 304 screw, various inlet/outlet options.
- **Benefits:** Hygienic, efficient, and dust-free transport of raw materials.



Rice Ball Bucket Elevator

- **Description:** A vertical conveying system using buckets to elevate rice balls, pellets, or similar products between different processing stages.
- **Key Features:** Food-grade buckets, gentle handling, compact footprint.
- **Benefits:** Saves floor space and enables multi-level plant layout.



Roaster Machine

- **Description:** A machine for dry-roasting nuts, grains, spices, or coffee beans.
- **Key Features:** Rotating drum, even heat distribution, temperature control.
- **Benefits:** Develops uniform color and flavor, improves shelf life by reducing moisture.

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Imported Customized Machines

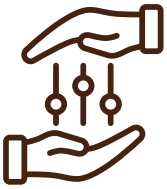
- **Description:** We source and extensively customize high-end imported machinery to suit specific Indian raw materials, power standards, and production requirements.
- **Key Features:** Tailored to client needs, local technical support, integration with existing lines.
- **Benefits:** Access to global technology with the assurance of local service and customization.



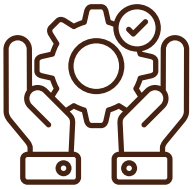
Why Choose SN Engineers?



Uncompromising Quality & Hygiene



Bespoke, Custom-Built Solutions



Proven Expertise & Product Range



Robust Warranty & Reliable Support



Customer-Centric Partnership



Value-Driven Investment

Working Process

1. **REQUIREMENT & CONSULTANCY**
2. **DESIGN & ENGINEERING**
3. **MANUFACTURING & QUALITY CONTROL**
4. **INSTALLATION & COMMISSIONING**
5. **MAINTENANCE & SUPPORT**

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