

APIT

PROCESS ▸ INNOVATION ▸ TECHNOLOGY



HYGIENIC
PROCESS



NUTRITION
PRESERVATION



ENVIRONMENT
FRIENDLY

PADDY MILL



PADDY to BROWN RICE

The
World's Best
Paddy Process Specialists

www.apit.co.in

i-5 DRYER

For Batch & Continuous Process Drying



INTELLIGENT



INNOVATIVE



INTERACTIVE



INGENIOUS



INFORMATIVE

- ▶ Suitable for
 - Harvest Drying ($\approx 23\%$ moisture)
 - Parboiled Paddy Drying ($\approx 32\%$ moisture).
- ▶ Tapered panes for improved flow pattern.
- ▶ Corrosion resistant steel components with sturdily designed structures.
- ▶ Heat exchangers with extruded fins for better heat transfer.
- ▶ Draught fans for suction of moist air, to achieve optimum moisture gradient.
- ▶ Platforms with ladder access for operation/ maintenance.
- ▶ Automated control system regulates the air temperature irrespective of relative humidity of the ambient.
- ▶ Automatic control system senses the exit moisture level and discharges paddy/grain automatically.

**Next Generation
Automated Dryers**
Save batch time & energy cost



SUPER-AGEING PLANTS



HIGH
WATER UPTAKE



MORE
VOLUME EXPANSION



EXTRA
ELONGATION



12+ HOURS
MAX
SHELF LIFE



20%
WATER SAVING



20%
ENERGY SAVING

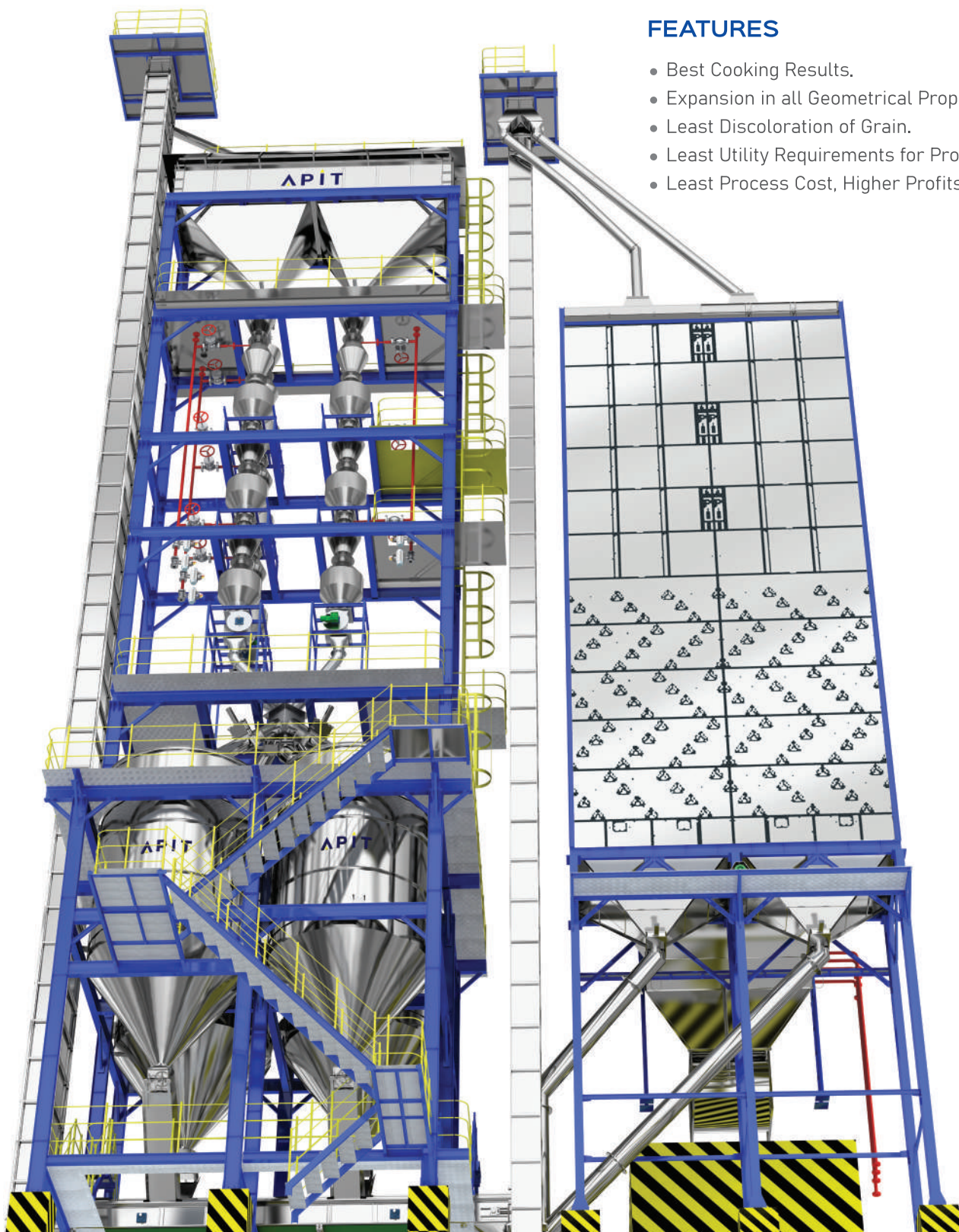


20%
LESS CONSUMPTION
OF HUSK



12-15%
EXTRA COOKED
RICE YIELD

The process of inducing the changes in rice in a short time to obtain cooking properties, which resemble that of naturally aged rice, is referred to as accelerated or super-ageing of rice.

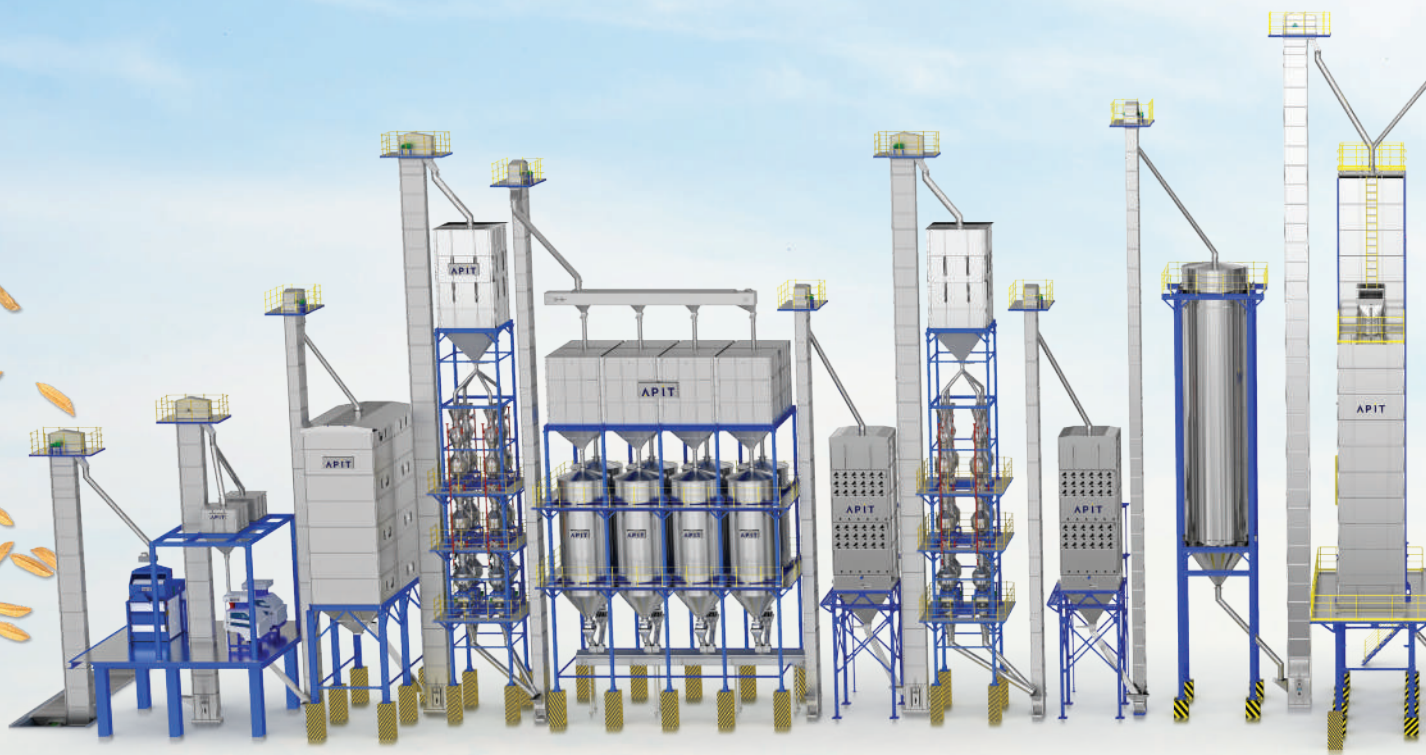


FEATURES

- Best Cooking Results.
- Expansion in all Geometrical Properties.
- Least Discoloration of Grain.
- Least Utility Requirements for Process.
- Least Process Cost, Higher Profits.

PADDY MILL

Continuous Paddy Processing



Paddy intake



Pre cleaning & destoning



Ageing



Parboiling & Gel Cook



Loose and surface moisture drying

PADDY to B



HIGH
WATER UPTAKE



MORE
VOLUME EXPANSION



EXTRA
ELANGATION



MAX
SHELF LIFE



PROCESS ▶ INNOVATION ▶ TECHNOLOGY



Continuous kernel moisture drying



Core moisture drying



Fine cleaning



De-husking



Husk separating



Brown rice sorting



Brown rice storing & packing

BROWN RICE



20%
WATER SAVING



20%
ENERGY SAVING

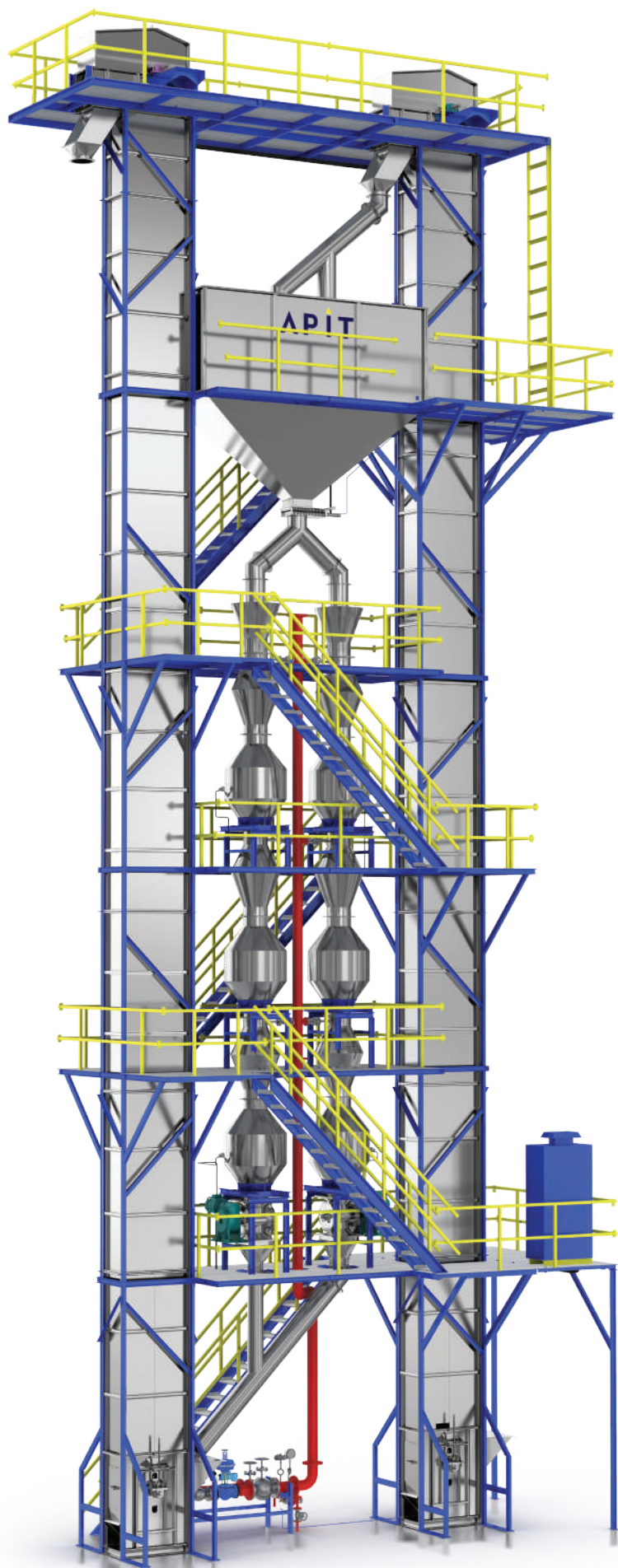


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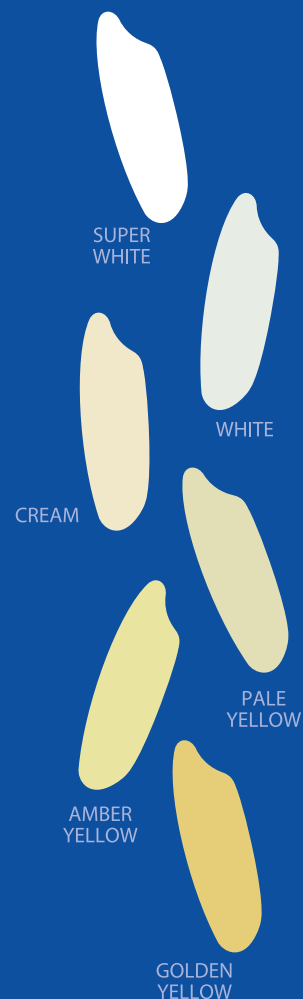




COOK MASTERS

SUPER THERMAL TREATMENT
SYSTEM

ANY GRAIN ANY PROCESS

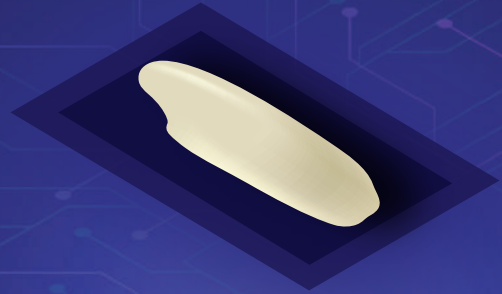


AUTOMATE YOUR
PARBOILING SYSTEM
WITH

PROSE
SMART ▶ EFFICIENT



DATA SCIENCE



Building a bridge
between rice and
Artificial Intelligence

AUTOMATION

Now turn everything
into Automation

SIMPLE PROCESS



INTERNET
OF THINGS



ARTIFICIAL
INTELLIGENCE



DATA
SCIENCE

HIGH PRODUCTIVITY



SUITABLE
FOR



ANIMAL
FEED



BIO
REFINERY



BREWING



CEREALS



COFFEE



DAIRY



RICE &
PADDY



SPICES &
PULSES



WHEAT &
GRAIN



FLOUR
MILL



Seed level Analysis

To anticipate the needs of our customers and to give them the best quality of rice – that would be fast to cook and good to eat.



Paddy Grain Analysis

The excellent quality characteristics which are major determinants of market price including milling, physical appearance, cooking, sensory, palatability and nutritional value.



Rice Grain Analysis [Physical & Chemical]

We provide physical and cooking analysis as well as analysis of paddy as well as milled rice.



Cooked Rice Analysis

Provides best cooking results like increased water absorption, better elongation and expansion in cooked rice.

World-class Rice Research and Analysis Lab



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