

Our Leadership Team

Mr. Manohar Mirchandani

Founder and visionary behind Dynamech Engineers, Mr. Mirchandani built the company into a symbol of excellence in the food production industry. Even at 70+, his passion for growth remains unstoppable.



Mr. Ravi Mirchandani

Carrying forward the legacy, Mr. Ravi expanded Dynamech Engineer's reach globally with his sharp business acumen and leadership.

Ms. Samiksha Mirchandani

The First Lady of Dynamech Engineers Ms. Samiksha has been the company's backbone since 2006, driving operational efficiency and strengthening its leadership.



YOUR CHALLENGE, OUR EXPERTISE
DESIGNED, PROTOTYPED, AND SOLVED.



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**SNACK FOOD TECH PIONEERS
FOR 40 YEARS**

**NOW BRINGING INNOVATIVE SOLUTIONS
TO QSR'S AND RESTAURANTS
ACROSS THE WORLD.**

 **Business with
20+ Countries**

No Hands, No Hassle,
Just Perfect Spirals.

First-time automation for
your best selling snack.

Potato Spiral Machine

Effortlessly slice whole potatoes into long, continuous spirals perfect for creating eye-catching tornado fries. Ideal for restaurants, food stalls, and snack manufacturing units.

- Key Features:**
- Boosts snack appeal & sales
 - Easy, high-speed operation (120 potatoes/min)
 - Ideal for vendors, restaurants, and snack makers
 - 0.85 KW power | PLC HMI controlled
 - Pairs with fryers and seasoning systems



Potato Spiral Cutting Machine - Technical Specifications

Parameter	Details
Material	Food-Grade SS 304 Stainless Steel
Operation Mode	Motorized
Production Capacity	Motorized: 100–120 potatoes/hour
Cutting Thickness	Adjustable from 2 mm to 5 mm
Spiral Length Range	100 mm to 300 mm (depends on potato size)
Blade Material	Hardened Steel / SS Replaceable Blades
Motor Power (Motorized)	0.85 kw, Single Phase, 110 v/ 220V
Machine Dimensions (L×W×H)	(1057 X 476 X 1684) MM
Surface Finish	Matt/Mirror Polished for Easy Cleaning

Anybody Can Roast Anything.
Multipurpose Hot Air Roaster

Trusted for uniform roasting of coffee beans, nuts, seeds, grains, and snacks with a proven, oil-free process.

- Key Features:**
- Even roasting with internal hot air
 - Solid drum for uniform heat
 - PLC sensor-based temperature control
 - Quick discharge system
 - 5kg, 10kg, 15kg capacity | 3–9 KW | 4'x4' space

- Why Choose Us:**
- Oil-free roasting
 - Low maintenance
 - Cost-effective & versatile



Hot Air Roaster Based On Electric

Model	MDTPL Roaster-5	MDTPL Roaster-10	MDTPL Roaster-15
Production Capacity per Batch	5 KG	10 KG	15 KG
Heater (Kw)	3 KW	5.5 KW	9 KW
PLC-HMI Control Panel	Yes	Yes	Yes
Drive Motor	1 HP	1 HP	1 HP
Tilting Motor	0.5 HP	0.5 HP	0.5 HP

Why Burn Money? Fry Efficiently Instead.
Game-changing fryer tech that slashes operating costs.
Dynamatic High-Efficiency Continuous Fryer

Powered by Super Heat Exchanger & Drum Filtration
Introducing the next generation of frying technology - the **Dynamatic** High-Efficiency Fryer. Engineered for consistent quality, lower operating costs, and compact installation, it's the perfect solution for snack manufacturers and restaurant.

- Key Highlights:**
- **Super Gas-Fired Heat Exchanger** – 30% fuel savings, precise heating
 - **Continuous Drum Filtration** - Cleaner oil, longer life, better taste
 - **Fully Automatic PLC Control** - Easy time, temperature, and oil flow adjustment
 - **Compact Skid-Mounted Design** - Space-saving, fast installation
 - **SS 304 Construction** - Food-grade, durable, easy maintenance

Perfect For Frying:
Potato Chips, Namkeen, Tortilla Chips, French Fries, Fried Nuts, Chicken Wings, Mozzarella Sticks, Shrimp, Fish & More.



Super Gas-Fired Heat Exchanger

Efficient. Reliable. Built for Performance.
Our super heat exchanger is powered by gas and designed for direct, high-efficiency heat transfer - making it the ideal solution for industrial frying lines where precision and economy matter.

- **High Fuel Efficiency** - Optimized combustion ensures lower gas consumption
- **Stable & Uniform Heating** - Consistent oil temperature for perfect frying results
- **Robust & Compact Design** - Built for continuous operation with minimal maintenance
- **Environmentally Friendly** -Clean-burning gas technology reduces emissions
- **Up to 30% More Fuel** Efficient than traditional systems
- **Precision Temperature Control** for optimal frying performance



Standard Models	Belt Width	Overall Tank Width	Length	Height	Heat Capacity
DM-350	15" / 381	35" / 889	120" / 3048	40" / 1016	40000 Kcal/hr
DM -500	20" / 503	40" / 1016	120" / 3048	40" / 1016	50000 Kcal /hr