

INOVO





Company Profile

About Us

We are of the most trusted quality machinery manufacturer & exporter in India .we are having complete qualified technical team to give there best to our customers. We are engaged to provide best in service and quality products. Which make us differ from other

Manufacturing Facility

Inovo Engineering established on 2015 with pure vision , pure trust , pure relations and pure innovations. Company on 20000 sqft area for manufacturer facility and clean campus to giving beautiful work place. Our happiness and emotions are add to all product which we make. Any time any place service we promised to provide.

Our Vision

Pure Quality
Pure Trust
Pure Relationship
Transparency in everything we do.

Why we are ?

WE
PROMISE
NO COM-PROMISE
WITH
QUALITY

Our quality products are consisting of superior design and latest technology with high graded raw materials.

PRESERVED WITH CRYOGENIC GRINDING

In the old times, the spices were ground manually by the individual families using a pestle and mortar, so that the spices retain their flavour to the maximum. But in the new era, that practice got replaced by mechanical grinding of herbs in big factories. Spices are ground and packed and supplied across the world with so much ease, all thanks to the technology.



We might think the technology has enhanced the availability and shelf life of the spices however; the existing grinding technology ends up reducing the quality of spices. The reason is 'HEAT'! Because of the friction between spices and the machine, the temperature of ground spices rises substantially. And it makes the main volatile active ingredient 'the essential oils' evaporate. According to a report, due to excessive temperatures almost 15%-43% essential oils are lost in grinding process. And this is a huge proportion.

What is Cryogenic Grinding?

The word cryogenic refers to very low temperatures. Cryogenic Grinding is the technique of pulverizing spices and herbs at sub-zero temperatures (-17.78°C), to minimize the loss of essential oils.

Using liquid Nitrogen vapour blanket or Nitrogen gas circulation, a dry and cold atmosphere is created which does not react with the spices. When grinding is done through cryogenic technique, integrity and quality of the spices remain intact. The result is natural colour, taste and aroma retained in the spices.

What is Inovo Cryogenic Grinding?

- Natural characteristics of the spices are preserved
- Minimum thermal fatigue and risk of fire
- Increased production capacity
- Better control over the particle size, Finest grinding up to fineness of 50 Microns
- Less wear and tear of the equipment

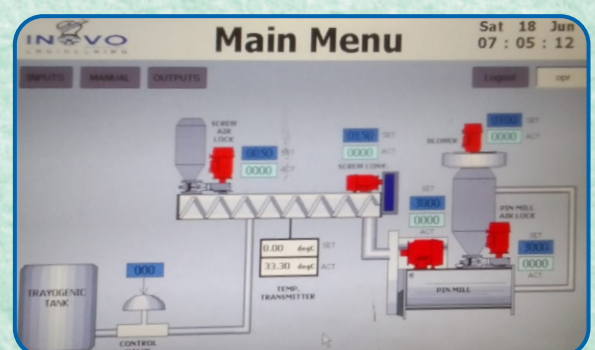
Cooling of the air-dried materials to temperatures ranging from 0 to -150 degree Celsius and subsequent grinding by hammer mills or attrition mills, allows fracturing the materials in smaller pieces very easily. And with amazing active ingredients retention, you can get very finely ground and highly potent spices.

Available Models For Cryogenic Grinding :

INCS50 - 10 to 50 kg/hr
INCS100 - 50 to 100kg/hr
INCS200 - 100 to 200kg/hr
INCS300 - 200 to 300kg/hr
INCS400 - 300 to 400kg/hr
INCS500 - 400 to 500kg/hr

Cryogenic Plastic Pulverizing Available For :
LLDPE , LDPE , EVA , PP , NYLON ,
PAC AND MANY MORE

MAIN FEATUERS :
IOT ENABLE (ANYWHERE CONTROL SYSTEM WITH CLOUD STORAGE) FULLY AUTOMATED SYSTEM TO REDUCE WASTAGE OF LIQUID NITROGEN



Worldwide Installations



📍 Plot No. 7/8, Opp. Narmada Canal, Naroda
Dehegam Road, Zak GIDC.-302010.

✉ Email : info@inovoengineering.com

🌐 www.inovoengineering.com

☎ +91-9033344513, +91-7698989394