



Fans Bro Erectors

...Roasting & Blending with Pride





ABOUT US

Fans Bro Erectors (FBE) is a name that stands for Quality, Efficiency, and Durability. Our journey began in 1990, founded by brothers Chandrashekhar and Mukund Phansalkar, whose shared vision and entrepreneurial spirit laid the groundwork for what FBE is today.

Before establishing FBE, Mr. Chandrashekhar brought a wealth of experience from his tenure at L&T, coupled with his own successful venture in fabricating milk tanks and vessels.

Mr. Mukund, with his inherent zeal for entrepreneurship, managed a fabrication unit specializing in heat exchangers, reaction vessels and ribbon blenders for the chemical and pharmaceutical industries.

In the late 1980s, recognizing India's growing potential as a food industry hub, we decided to shift our efforts on specialized equipment and machinery — a shift that shaped FBE into what it is today.

The next generation of leadership, under Mr. Uday and Mr. Vidyadhar (Naren), propelled FBE to new heights. Their dynamic vision transformed FBE into a trusted brand, leading to our expansion into international markets with machinery exports beginning in the early 2010s.

Today, we are proud to have over 1000 successful installations across India, supported by a strong and satisfied clientele.



VISION

To be a global leader in providing innovative and reliable industrial blending, roasting, and cooling solutions, empowering businesses to achieve excellence through precision, efficiency, and sustainability.

MISSION



- Be an Industry leader in providing highest quality blending, roasting and cooling techniques.
- Aim to enhance Productivity, Efficiency & Sustainability for our Customers with every possible output.
- Understanding Customer needs and providing high quality solutions every time.
- Creating a better working environment for our employees.
- Always creating a machine which is safe for operation. For us, Human Life is worth more than anything

MODELS & TYPES

We manufacture batch-type machines which are capable to run 24 hours a day.

Considering a 1-hour roasting cycle and an 8-hour working day, the output is calculated by factoring in manual inefficiencies and pre-heating time (applicable only for the roaster)

We calculate our machine capacity in Volumes. Below is the given sample data for Product assuming density as 0.5 gm/cc

Model	Capacity in Kgs (0.5gm/cc)	Production in a Day (6 Batches)
75 Ltrs	30 Kgs	180 Kgs
150 Ltrs	60 Kgs	360 Kgs
240 Ltrs	100 Kgs	600 Kgs
350 Ltrs	140 Kgs	840 Kgs
500 Ltrs	200 Kgs	1260 Kgs
750 Ltrs	310 Kgs	1890 Kgs
1200 Ltrs	500 Kgs	3000 Kgs
1500 Ltrs	630 Kgs	3780 Kgs
2500 Ltrs	1060 Kgs	6360 Kgs
3000 Ltrs	1270 Kgs	7620 Kgs
4000 Ltrs	1700 Kgs	10200 Kgs

*To estimate Production of Blending only, We estimate Blending time as 0.5 of Roasting time. Thus, Total production will be = 1.5 x Production of Roasting batch

*Products having 0.5 density - Wheat grains, Sesame, Semolina, Cumin, Coriander seeds

SERVICES WE PROVIDE

● RIBBON BLENDERS

Ribbon blender is a U-shaped container having internal longitudinal shaft having anchors & ribbons.

The unique design of the anchor motivates every particle in all three axis and blends the different types of particles homogeneously. Both side of shaft penetrating through container are sealed with glands to prevent leakage during operation.

The anchor assembly is driven with help of Gear-Motor at a speed of 20~25 rpm.

We have passed grain to grain testing and Nine sample method testing in various industries.



Technical Data

	Standard	Full SS
Contact Part	SS 304/316	SS 304/316
Non Contact Part	Mild SteelEpoxy Painted	S.S. Matte Finish
Control Panel	Fabricated out of M.S Sheet	Fabricated out of S.S Sheet

Optional Accessories

Inspection Platform	Contains of a Tubular structured Platform along with Railing and Ladder
Safety Grating	A 4" x 4" square SS 304 Grating connected with Drive to Interlock
Pneumatic Valve	Pneumatic Operation of Valve for precise control

● ELECTRIC ROASTER

The Electric Roaster is a U-shaped container having internal longitudinal shaft having anchors & ribbons same as the ribbon blender.

The U-container is further covered by a Heating jacket which is filled with Thermic Fluid, followed by a Cladding with an Insulation. The heaters are placed in contact with the Oil. When the oil gets heated it transfers the heat to the Container thus forming an indirect heating method.

It is used in spice industries; Industries where there is a need of Moisture reduction for increasing Shelf life & Starch industries etc.



Technical Data

	Standard	Full SS
Contact Part	SS 304/316	SS 304/316
Non Contact Part	Mild Steel Epoxy Painted	S.S Matte Finish
Control Panel	Fabricated out of M.S Sheet	Fabricated out of SS 304 Sheet
Temperature Controller (T.C)	Uses a T.C. that Cuts off and Starts at a given temperature	
Hooter	Comes with a Hooter to let you know that the Batch is completed	

Optional Accessories

Inspection Platform	Contains of a Tubular structured Platform along with Railing and Ladder
Safety Grating	A 4" x 4" square SS 304 Grating connected with Drive to Interlock
Valve	Sliding Plate Valve, Knife Edge Gate Valve
Pneumatic Valve	Pneumatic Operation of Valve for precise control
Fumes Extraction System	Used to extract fumes from the system with help of a Blower and release out of the enclosure

● GAS ROASTER

The Gas Roaster is a U-shaped container having internal longitudinal shaft having anchors & ribbons same as the ribbon blender.

The U-container is further covered by a Heating jacket constructed in such a way that the fumes enter from one side and exits from the other. The gas burner is situated at the front of the machine which consists of a blower to force air into the machine. An LPG/PNG connection is recommended.

It is used in spice industries; Industries where there is a need of Moisture reduction for increasing Shelf life & Starch industries etc.



Technical Data

	Standard	Full SS
Contact Part	SS 304/316	SS 304/316
Non Contact Part	Mild Steel Epoxy Painted	S.S Matte inish
Control Panel	Fabricated out of M.S Sheet	Fabricated out of SS 304 Sheet
Auto - Ignition	Automatically fires ignition when heating is switched ON.	
Hooter	Comes with a Hooter to let you know that the Batch is completed	

Optional Accessories

Inspection Platform	Contains of a Tubular structured Platform along with Railing and Ladder
Safety Grating	A 4" x 4" square SS 304 Grating connected with Drive to Interlock
Valve	Sliding Plate Valve, Knife Edge Gate Valve
Pneumatic Valve	Pneumatic Operation of Valve for precise control
Fumes Extraction System	Used to extract fumes from the system with help of a Blower and release out of the enclosure

● COOLING BLENDER

The Cooling Blender is a U-shaped container having internal longitudinal shaft having anchors & ribbons same as the ribbon blender.

The U-container is further covered by a Cooling jacket designed in such a way that Cold water is entered into the system by gravity and Hot water is extracted out of the system by the help of a pump. A cooling tower must be installed if one is not already present at the site.

Typically installed after Roaster to cool the product bringing down the time required by Natural cooling process.



Technical Data

	Standard	Full SS
Contact Part	SS 304/316	SS 304/316
Non Contact Part	Mild Steel Epoxy Painted	S.S Matte Finish
Control Panel	Fabricated out of M.S Sheet	Fabricated out of SS 304 Sheet
Temperature Indicator	Used to measure temperature of Inlet water	
Hooter	Comes with a Hooter to let you know that the Batch is completed	

Optional Accessories

Inspection Platform	Contains of a Tubular structured Platform along with Railing and Ladder
Safety Grating	A 4" x 4" square SS 304 Grating connected with Drive to Interlock
Valve	Sliding Plate Valve, Knife Edge Gate Valve
Pneumatic Valve	Pneumatic Operation of Valve for precise control
Fumes Extraction System	Used to extract fumes from the system with help of a Blower and release out of the enclosure

● WE ALSO UNDERTAKE

- Roasting and Cooling plant setup
- Manufacturing of Screw Conveyors
- Manufacturing of Bucket Elevators
- Supply of Vibro-Sifters.
- Manufacturing of Storage Hoppers.



MEET OUR TEAM



Uday Phansalkar
Partner



Narendra Phansalkar
Partner



Parth Phansalkar
Admin



Kedar Phansalkar
Engineer



Ankit Kalkar
Accounts



Mr. Mohammad
Sr. Supervisor



Rajesh Naik
Supervisor



Dinesh Prasad
Sr. Fabricator



Kripashankar Yadav
Sr. Fabricator



Ramanand
Sr. Fabricator



Pawan Singh
Store Manager

OUR CLIENTELE



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