

## ICE CREAM CONE



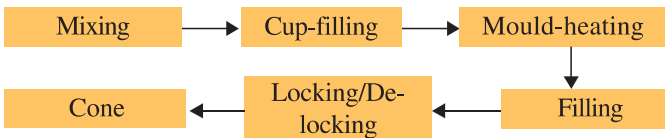
**Production capacity/annum**

18,00,000 pieces

### **Production process**

Measured quantity of wheat flour, arrowroot, soda, edible colour & sugar, custom flavour are mixed with a mixer for about 30 minutes. The thick material is then taken from the service platter with the help of uniform cups. The moulds of the cone machine are heated electrically and locked. The mixed material is then poured uniformly on the machine. The upper mould then locked in the machine for about 10-15 minutes to make a good form of the cone. Then the machine is de-locked to discharge the cones in the collecting vessel.

### **Process flow chart**



### **Machinery & equipment required**

- Raw material mixing tank
- Dough collector tank with stand.
- Cone making machine

### **Raw materials/ consumables required**

- Wheat flour
- Arrowroot powder
- Soda
- Edible colour & Sugar
- Custom flavour

### Utilities required

Power required	:	5.0KW
Water required (per shift basis)	:	400 Liters

### Manpower required

Skilled Workers	:	1 No.
Unskilled Workers	:	1 No.

### Area required

Total Area	:	100 Sq. Mtr.
Covered Area	:	50 Sq. Mtr.

### Investment required

Machinery & Equipment	: } : }	₹ 5.85 Lakhs
Working Capital for 3 Months (Raw material, utilities & salary)		