



MACHINES & PLANTS FOR PROCESSING & PACKAGING OF FRUIT & VEGETABLE



Adding value to food... through technology



SAVING FOOD, SECURING THE FUTURE: TACKLING POST-HARVEST LOSS

Post-harvest food losses remain one of the most serious challenges confronting humanity and are a key driver of global food insecurity. It is estimated that nearly one-third of all food produced for human consumption is lost or wasted each year—equivalent to about 1.3 billion tonnes.

A large share of these losses happens during the early stages of the food value chain. This is mainly due to financial, managerial, and technical gaps in harvesting and post-harvest handling practices, along with limited access to hermetic and cold storage, sorting, grading, and food processing facilities. These issues create major nutritional, health, and economic impacts, especially for small and medium-scale farmers.

Cost-effective solutions in post-harvest handling, storage, sorting, grading, and processing can significantly reduce food losses while improving the market value of crops. By empowering farmers and processors, these interventions enhance food security and align with the United Nations Sustainable Development Goals (SDGs), Agenda 2030.

Our Vision & Mission

At Areium Food Machines, our mission is to create reliable and affordable plant and machinery that support the entire farm-to-fork journey. We focus on reducing post-harvest losses and adding value, especially for small and medium enterprises across developing nations.

TURNKEY PROJECTS FOR MULTIPLE FOOD SEGMENTS

Primary handling of fresh fruits and vegetables includes cleaning, grading, sorting, drying, and access to cold storage systems. Additionally, biomass- or solar-powered cold rooms can be installed on farms and in off-grid locations.



Secondary processing of fruits and vegetables involves converting them into value-added products such as pulp, purée, paste, juice, concentrates, jams, juices, ketchup, frozen and dehydrated items & packed in cans, bottles, pouches, or aseptic packaging.



Beverage production and packaging
Packed drinking water, fruit beverages and fizzy drinks etc. with packaging in glass/PET bottles, aseptic packs, pouches etc.



Milk, dairy and sweets processing
Pasteurized and UHT milk, ice cream, milk-based sweets with final packaging in cans, bottles and pouches.



Central kitchens for educational, religious and industrial organizations
For preparing rice, vegetables and cereals into ready-to-eat meals.



Incubation and training centers
For universities and research institutions in food processing and packaging technologies.



Plants for Processing and Packaging Fruits & Vegetables

We offer international-standard plants and machinery for processing most fruits and vegetables, designed for the production of:

- Single-strength pulp and juices
- Juice and pulp concentrates
- Fruit juices and jams
- Canned fruits and vegetables
- Ready-to-eat meals
- Tomato puree and paste
- Tomato sauces and ketchup
- Ginger, garlic, and onion paste
- Dehydrated fruits and vegetables
- Condiments/Salsa/Mustard/Mayonnaise
- End packaging for above products in cans/bottles, pouches and aseptic packaging.

We offer medium to large-scale plants with capacities ranging from 1 to 10 MT per hour. These plants are custom-built and delivered on a turnkey basis, including complete installation and commissioning.

Flexible end-packaging solutions are provided, including PET bottles, metal cans, and aseptic packaging systems.

Trusted by Over 500+ Customers Across the Globe

Associated With Leading Organizations



Institutional / Government sector:

Integrating Global Technologies Tailored for Developing Countries

With over 3+ years of expertise, the company has partnered with leading international firms to bring advanced technologies tailored to the needs of developing countries. Today, it is recognized as a global leader in delivering turnkey solutions across the farm-to-fork value chain, covering diverse sectors such as fruits and vegetables, dairy, rice, and grains.





- From Project Planning & Design
- plant manufacturing - Installation
 - commissioning
 - packaging development
 - technical manpower hiring, training and handover

Our team of skilled engineers, food technologists, machine designers, and project specialists offers complete guidance and support to clients, covering every stage from concept development to project execution.

TURNKEY PROJECTS

STAGE 1

PROJECT PLANNING AND DESIGNING FOR PLANT FEASIBILITY AND SUPPLY CHAIN ANALYSIS



STAGE 7

INSTALLATION AND COMMISSIONING OF PLANT



STAGE 6

PLANT DELIVERY / SITE MOBILIZATION



STAGE 8

SKILLED MANPOWER ON BOARDING AND TRAINING / TRIAL RUNS & TESTING



STAGE 9

GUIDANCE ON PRODUCT FORMULATION / PACKAGING DEVELOPMENT / QUALITY ASSURANCE AND OPERATIONAL SOPs



From Concept to Execution...

STAGE 2

LAYOUT PLANNING / UTILITY DESIGNING /
ENGINEERING DETAILING - P&ID /
PROCESS DESIGNS / 3D CAD MODELING



STAGE 3

GUIDANCE ON CIVIL CONSTRUCTION /
SITE INSPECTIONS / LAYOUT &
ENGINEERING DETAILING



STAGE 5

PREDELIVERY INSPECTION / PDQCI



STAGE 4

MACHINERY DESIGNING AND
MANUFACTURING



STAGE 10

COMMERCIAL OPERATION AND
HANDOVER



3+ years
experience in manufacturing
and setting up
Food Processing & Packaging
plants on turnkey basis



PROCESS FLOW FOR PULP/JUICE /CONCENTRATES

FRUITS - MANGO / GUAVA / PAPAYA / TOMATO / CARROT



PUREE/ PASTE, CANNED FRUITS AND VEGETABLE

FRUIT RECEIVING / INSPECTION



FRUIT WASHING



FRUIT CUTTING



FRUIT CRUSHING



DESTONING / PULPING



PULP PREHEATING / HOT BREAK



PULP REFINING



PASTEURIZATION



BOTTLING



CANNING



DECANTER



PULP / JUICE CONCENTRATION



ASEPTIC STERILIZATION



END PACKAGING OPTIONS



Areium Food Machines offers automatic plants to process Fruits and vegetable like Mango / Guava / Papaya / Tomato / Carrot which are widely processed into value added products like:

Pulp / Concentrates

Pulp of fruits like Tomato / Carrot / Mango / Guava / Papaya are widely processed into value added products like Pulp which can be further concentrated into puree or paste of varying concentration and brix. This can be packed in packaging options like Cans / Aseptic or Non Aseptic bags in Box or Drums of volumes of 500ml-220 ltrs.

Juice / Squash / Drinks

The Pulp can be further processed into Juices/Squash by blending with water/Sugar syrup etc. This can be packed in PET/Glass Bottles, Spout Pouches or Aseptic retail Packaging in volumes ranging from 200-2000ml.

Dehydrated Fruit Bars / Pieces

The Fruits can be sliced /diced and cubed and dehydrated into bars or cubes. These can be vacuum impregnated with sugar syrup or naturally dehydrated fruits with end packaging in pouches or in Jars.

Jam / Chutneys and Pickle

The fruits can be processed into value added products like Jam / Chutney / Pickle. These can be packed in Pouches / Bottles and Jars.



PROCESS FLOW FOR PULP/JUICE /CONCENTRATES

FRUITS - APPLE / PINEAPPLE / PEAR / CARROT / CITRUS



PUREE AND PASTE MANUFACTURING PLANT

FRUIT RECEIVING / INSPECTION



FRUIT WASHING



FRUIT CRUSHING



JUICE EXTRACTION



SEPARATOR/CENTRIFUGE



JUICE EVAPORATION



ASEPTIC STERILIZATION



ASEPTIC FILLING



PASTEURIZATION



CANNING



JUICE BOTTLING



Areium Food Machines offers automatic plants to process Tropical Fruits and vegetable like Apple / Pineapple / Citrus / Pear / Carrot which are widely processed into value added products like:

Juice / Concentrates: Fruits are widely processed into value added products like pulp / juices and concentrates which can be further concentrated into puree or paste of varying concentration and brix. This can be packed in packaging options like cans / Aseptic or Non Aseptic bags in Box or Drums of volumes of 500ml-220 ltrs .

Jams / Condiments: The pulp can be further processed into Condiments like jam, jelly etc. by blending with water / sugar syrup etc. This can be packed in PET/Glass Bottles, Spout Pouches in volumes ranging from 200-2000ml.

Juice / Squash / Drinks: The Pulp can be further processed into Juices/Squash by blending with water/Sugar syrup etc. This can be packed in PET/Glass Bottles, Spout Pouches or Aseptic retail Packaging in volumes ranging from 200-2000ml.

Dehydrated Fruit Bars / Pieces: The Fruits can be sliced /diced and cubed and dehydrated into bars or cubes. These can be vacuum impregnated with sugar syrup or naturally dehydrated fruits with end packaging in pouches or in Jars.



FRUITS AND VEGETABLE DEHYDRATION / IQF PLANT



Dehydrated Fruits and Vegetables



INSPECTION /
INFEED CONVEYING



FRUIT WASHING



ROOT VEGETABLE
PEELING / WASHING



VEGETABLE SLICING



VEGETABLE SLICING / CHOPPING



DICING / CUBING



BLANCHING (SCREW TYPE)



BLANCHING (CONVEYOR TYPE)



COOLING (CONVEYOR TYPE)



IQF TUNNEL



VACUUM DEHYDRATION



BELT TYPE DRYING



LOW TEMPERATURE PULVERISING



Areium Food Machines offers Automatic plants to process fruits and vegetables which are widely processed into value added products like:

Dehydrated Fruit and Vegetable - Powder / Slices / Pieces: The fruits and vegetables can be sliced /diced and cubed and dehydrated into slices, cubes or powder. These can be vacuum impregnated with sugar syrup or naturally dehydrated fruits and Vegetables. Vegetables like ginger, garlic, onion, turmeric can be dehydrated and further processed into powder. End packaging available are pouches or jars.

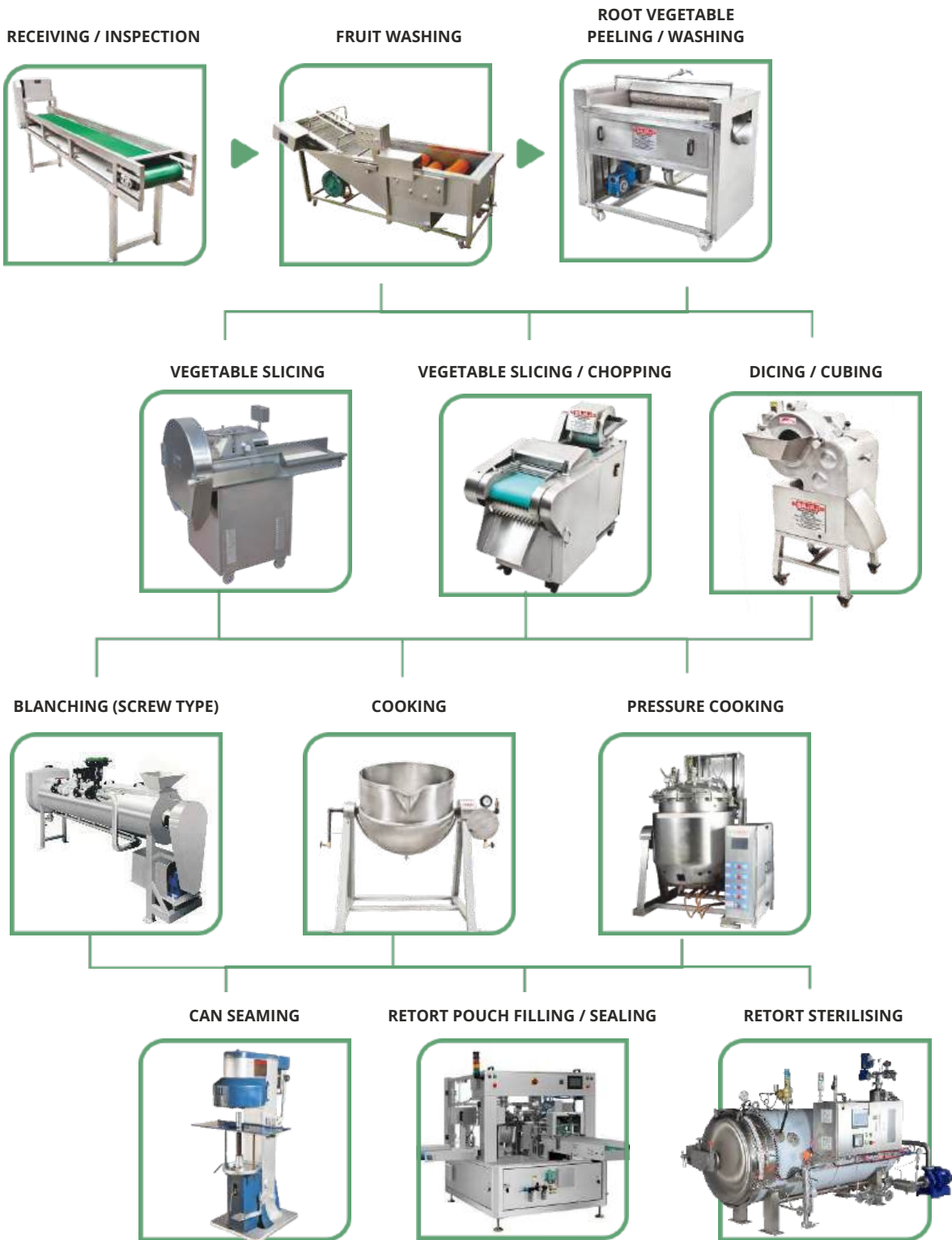
Instant Quick Freeze Drying (IQF) / Frozen Vegetables: Various vegetables like corn, peas, sweet Corn, carrot, Mushroom etc. can be processed into value added products like IQF / Frozen products. The Process includes vegetable washing-peeling-cutting-size reduction, blanching, cooling, IQF up to final packaging in pouches.



PLANT FOR READY TO EAT MEALS IN RETORTABLE



POUCHES & CANS



Areium Food Machines offers Automatic plants to process fruits and vegetables which are widely processed into value added products like:

Ready to Eat Meals: Plants for processing various vegetable, rice, cereals into ready-to-eat Indian meals can be set up on a turnkey basis. The Processing plant includes vegetable washing-peeling-cutting-size reduction, Cooking, final packaging in cans /retortable pouches and post filling retorting.

Meals like Dal, Paneer Makhni, Aloo Matar, Kadhi, Chana, palak paneer, meat, chicken, fish, boiled rice can be prepared and packed in cans/retortable pouches/trays which can offer a shelf life of 6/12 months.



In-feed Inspection Conveyor

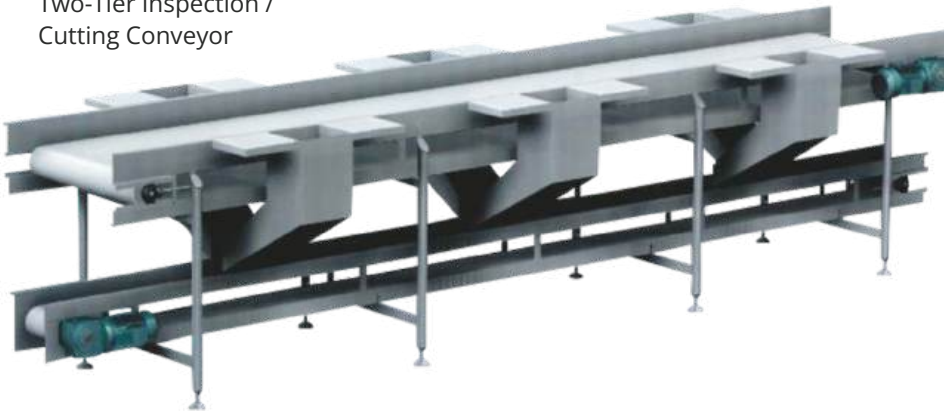
Conveyor for feeding, inspection, preparation or cutting of fresh fruits and vegetables.

Available in frames of MS/SS with PVC/PP modular belt.

Available from 1MT - 10 MT per hour infeed capacity in different sizes to match the desired capacities.



Two-Tier Inspection / Cutting Conveyor



Sorting and Fruit Cutting Conveyor

For feeding, inspection, preparation and cutting of fresh fruits or vegetables.

Available from 1 to 10 MT/hr feed capacities and in one to three tier models having 6 to 24 workstations.

Roller Fruit Sorting Conveyor

Suitable for sorting / grading / conveying of fresh fruits / vegetables. It consists of an SS/PVC Roller type chain which conveys fruits.

Capacities: 1MT to 10MT/ht.



Bucket Elevator

For moving or lifting the fruits or vegetables to the crusher or extraction machines. Available in various sizes as per capacity requirement.

Fruit & Vegetable Washer

Suitable for washing mangoes, litchi, tomato, carrot, apple etc. The fruits or vegetables are subjected to strong water agitation for removal of dirt. The washers can also be fitted with removable type roller brushes to enhance the cleaning process. A PE/SS chain outfeed conveyor carries the product to the next stage. The machine can also be fitted with secondary fresh water spraying or surface moisture reducing air blowers on the outfeed conveyor.



Available in following models:

Model No.	Capacity
MFW 1000	750-1000 kg/h
MFW 2000	1500-2000 kg/hr
MFW 3000	3000 kg/hr
MFW 5000	5000 kg/hr
MFW 10000	10000 kg/hr



Leafy Vegetable Washer

Suitable to wash leafy / soft fruits and vegetables and other light weight fruits & Vegetables that may float while washing. The unique impeller design ensures the fruits and vegetables are tumbled and pushed by soft rollers whilst being washed.

The washers shall be fitted with secondary fresh water spray system. The washer incorporates an inbuilt water filtration and circulation system to reduce water consumption.

Available from 500-5,000 kg/hr capacities



Roller Drum Washer

Suitable to clean/peel/wash hard fruits / root vegetables like ginger / carrot / radish / potato and beetroot etc which may require extensive cleaning. Fruits get tumbled, while conveyed, and get washed. The inside chamber may optionally be fitted with brushes for peeling of the skin.

Available in 1 to 10 MT/hr capacities.



FRUIT JUICE /PULP EXTRACTION SECTION

Hammer Crusher

Suitable to crush seedless fruits/vegetables before pulping/juice extraction. Fitted with a swing type hammer which ensures even granulation of crushed material.

Available in following models and capacities:

Model No.	Capacity	Power
C 120	3 MT/hr	5 7.5 HP
C 123	MT/hr	10 10 HP
C 129	MT/hr	20 20 HP



Hot Break System

The Hot Break System generates a thermal treatment that inactivates the pectic enzymatic activity. Suitable for pre-heating of tomato and other crushed fruits before juice / pulp extraction. The raw washed are crushed in the hammer crusher which is then circulated through the heat exchanger for preheating up to required temperature.

The Hot Break system ensures deactivation of enzymes and enables retention of color, increase in recovery and ensures better quality of the end product.

Available in capacities from 1 to 10 MT/hr.



Pulp Preheater

The pulp preheater is used for pre-heating of pulp before refining to ensure better recovery and better quality of finished product.

Available in capacities from 1 to 10 MT/hr.



Destoner

The machine is suitable for removing the stone / seed from fruits like mango, peach, apricot, cherry etc. by different perforation screens.

The fruits are opened up in the special crushing zone and the pulp is separated from the skin and stone. Destoner is available in capacities from 1 to 5 MT/hr.



FRUIT JUICE / PULP EXTRACTION SECTION

Twin Pulper

This machine is suitable for skin removal, pulping and finishing of pulps from fruits like mangoes, litchi, pineapple, tomato, carrot etc.

The equipment incorporates scraper rotors, spiral scraper and brushes rotating at high speed which separate the stone, skin and pulp. The secondary stage further refines the pulp received from the primary stage.

Model No. Capacity Type

P2-120 3 MT/hr Twin

P2-123 5 MT/hr Twin

P2-126 7.5-10 MT/hr Twin



Multi-fruit Juice Extractor

Multi-fruit juice extractor is suitable for extracting juice from citrus/tropical fruits like orange and pineapple.

The fruits are fed into a hopper, cut in two halves and the juice gets extracted by uniform processing against a perforated sheet. The juice extracted and the residue skin/seeds are collected separately.

The machine has an adjustable squeezing pressure device/sieve to facilitate multiple fruit juice extraction. Available in capacities from 3MT to 10 MT/hr.



Belt Press

This is a continuous juice extractor suitable for hard fruits like apple, grape, pear, pineapple and carrot etc. The unique design of this machine enables high yield recovery of juice. The crushed fruit is fed between the belts which extracts the juice by pressing the crushed fruit through the high pressure rollers.

Available in following models:

Model No.	TBA-03	TBA-05	TBA-10
Capacity	3 MT/hr	5 MT/hr	10 MT/hr
Belt Width (mm)	1000	1200	1750
Power kw	2.2	4	4
No. of Rollers	20	20	20



EVAPORATION / PASTEURIZATION / STERILIZATION SECTION

The evaporators / sterilizers / aseptic-fillers are designed / assembled in India / Europe (depending upon capacity) and offered under technical collaboration with leading engineering companies from Europe.



Steam Jacketed Kettles

Commercial steam jacketed kettles are designed for efficient heating, cooking, and concentration of a wide range of liquid and semi-liquid food products such as sauces, soups, syrups, and free-flowing juices. These systems use indirect steam heating through a jacketed vessel, ensuring uniform temperature distribution and preventing product scorching.

Available in various capacities, steam jacketed kettles are suitable for small to large-scale food processing operations. The design typically includes a robust stainless steel vessel, steam jacket for controlled heating, pressure and temperature controls, and optional agitators for uniform mixing.

Forced Circulation Evaporator

This is ideal for concentration of high viscous material and products with higher solids like tomato, mango, guava, carrot using the "Hot break" or "Cold break" process. These can also be used in series with a falling film evaporator as a finishing effect for achieving higher concentration. In this type of evaporator, juice / pulp is pumped through heat exchanger tubes at high velocity thus avoiding precipitation and creating high turbulence. It is then passed through vapor separator for condensing the vapor in the condenser.

Available in capacities ranging from 1500 to 15000 L/hr water evaporation.



Sterilizer

Suitable to sterilize juice / concentrate / puree / paste by thermo physical treatment to reduce bacteria load and ensures long shelf-life.

Can be offered in tube-in-tube, tube nest, scrape surface, plate type models to suit different products.

Available from 1 to 10 MT/hr capacities.



ASEPTIC STERILIZATION / FILLING SECTION

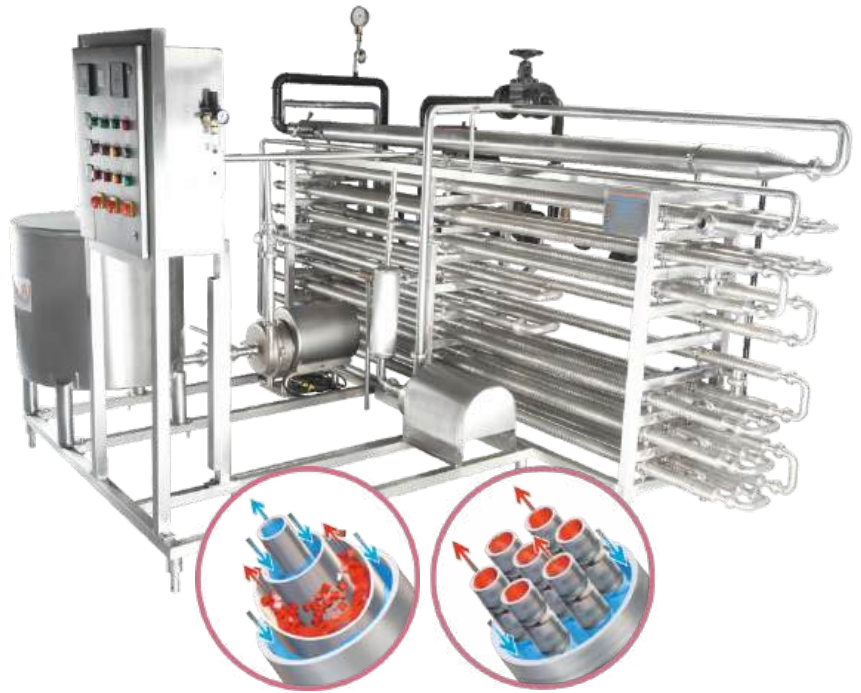
The evaporators / sterilizers / aseptic-fillers are designed / assembled in India / Europe (depending upon capacity) and offered under technical collaboration with leading engineering companies from Europe.

Multi-tube Coaxial Heat Pasteurizer

Multi-tube Coaxial Heat Pasteurizers are particularly suitable for pasteurizing and/or cooling of products having medium to high viscosity like pulp, puree etc.

It can be designed in monotube / multitube / shell & tube / three-four concentric tube type models depending upon the requirements of the product/capacity.

Available from 1 to 10 MT/hr capacities.



Non Aseptic Filler (Bag in Box / Drum) for filling in 5-220 Kg Bags (Hot fill-non Aseptic)

Suitable for packaging of pulp, Puree in multi layered plastic bags with spouts packed inside a corrugated fiberboard box / drum.

Useful for bulk dispensing of juice beverages, condiments, syrups, sauces, pulp, puree etc. The products are sterilized and packed for shelf life between 6 - 12 months. Pouch is then placed inside a corrugated box for safe storage and transportation.

Filling head fitted with Weight or electric Magnetic flow Meter for accurate filling volumes.

Available in filling range from 5L - 220L to cater to HORECA / B-2-B market segment

Capacity: 150-200 bags/hr -10 L / 5-10 bags /min-200L



Aseptic Filler (Bag in Drum)

Aseptic packaging is suitable for filling sterilized pulp, puree, paste in an aseptic environment.

Containers are hermetically sealed in spout aseptic bags to prevent contamination and ensure shelf life between 1-2 years.

Fillers can fill bags in drums in range of 20 to 220 Ltrs.

Available in single / double head models.



CAN FILLING / SEAMING / STERILIZATION SECTION

Semi- Automatic Can Sealing Machine

Semi-automatic stainless steel can seamer is designed for efficient and precise sealing of pre-filled cans in small to medium-scale operations. Constructed from high-quality stainless steel, it ensures durability, corrosion resistance, and compliance with food-grade hygiene standards.

The machine operates with manual can placement while the seaming process is performed automatically, delivering consistent and reliable seam quality. It is equipped with safety features such as no-can-no-seam functionality to minimize operational errors and product wastage.

With a production capacity of 10 to 15 cans per minute, this model is ideal for low to moderate output requirements, offering a balance of productivity and operator control. Its compact design, ease of operation, and low maintenance make it suitable for food processing units, beverage industries, and small-scale packaging lines.



Automatic Filling/Seaming Machine



Automatic Can / Bottle Filler

Suitable for filling liquids like pulp / puree / juices / jams / ketchup etc in bottles, jars and pouches.

The filler incorporates pneumatic piston filling technology and can be offered between 2-8 head models to achieve filling speed between 1500-6000 container/hr. Can be interconnected with can / bottle sealers of suitable matching capacities for an automatic integrated operation

Suitable for seaming cans after filling.

Incorporates automatic lid placement / infeed can rotary station / no-can-no-lid/seam automation.

Available in 1-4 head models to achieve speeds between 1500-6000 cans/hr.



Automatic Can Seamer

Automatic Filling/Seaming Machine

Suitable for filling and seaming viscous products like pulp / paste / puree / jam / condiments in cans / bottles.

The filler incorporates pneumatic piston filling technology and can be offered between 2-8 head models. The filler can be synchronized with automatic can seamer / capper for sealing cans / bottles of sizes upto 5L.

The automatic can filler and seamer can be designed to achieve filling speed between 1500-6000 container/hr.



Automatic can sealers are designed / assembled in India / Europe / Taiwan (depending upon capacity) and offered under technical collaboration with leading engineering companies from Europe / Taiwan.

CAN FILLING / SEAMING / STERILIZATION

Exhaust Box

Suitable to exhaust entrapped air from filled cans/ bottles before seaming. Filled cans are passed through exhaust box and as the temperature increases, the air expands and is exhausted, thus removing any entrapped air pockets. This process increases shelf life. Cans or bottles are then hermetically sealed to ensure long shelf life.

Available in 12 and 18 feet length with MS or SS slat chain/frame option.



Retort Steriliser

Suitable for sterilization of cans, glass / HDPE bottles and retort pouches after exhausting and sealing. Cans or bottles are sterilized up to 110 - 120°C for a period of 15 to 45 minutes as per process requirement.

Available in following models:

Vertical (Water immersion) Retort: Available in 21, 90, 200, 300, 425, 600 cans per batch capacities in MS/SS. Suitable only for sterilization of glass bottles and cans.

Automatic Horizontal Counter Pressure Retort: Automatic counter pressure retort has in-built PLC to control sterilisation temperature, time, pressure and cooling process suitable to sterilise can/PP bottles/glass bottles/retortable pouches. Available in 300-6000 cans/bottles/pouch per batch capacities.



Automatic Counter Pressure Retort

Sterilizers are designed / assembled in India / Europe / Taiwan (depending upon capacity) and offered under technical collaboration with leading engineering companies from Europe / Taiwan.

Cooling Conveyor

(For cans, bottles and pouches)

This Continuous Cooling Conveyor reduces the temperature of hot filled liquids packed in cans, pouches or glass bottles. Its working process is divided into two stages.

First stage uses ambient temperature water and in the second stage it utilizes cold water for cooling.

This ensures creation of vacuum inside the container after bringing down the temperature to ambient thus ensuring long shelf life. The travel time in each of the two stages can be regulated as per the requirement.

The complete structure is made of SS 304 while the conveying belt is made of high temperature resistant polypropylene (CPP).

Available in 2 to 6 meters length models.



PROCESSING AND PACKAGING PLANT FOR SUGAR SYRUP / KETCHUP / SAUCE MANUFACTURING

AUTOMATIC SUGAR SYRUP PREPARATION PLANT

Incorporates sugar syrup pulverization system, dissolving - heating vessels / filtration / holding tanks, duly interconnected with transfer pumps and SS pipelines and fittings.

The entire unit is mounted on SS skid and is integrated with transfer pumps, SS pipeline fitting valves, steam control valves, and operated through a centralized control panel. Available in capacities ranging from 500 - 5000 kg/hr sugar syrup preparation.



AUTOMATIC KETCHUP / SAUCE MANUFACTURING PLANT

Incorporates standardization tanks, high shear mixing and blending unit, inline homogenizer, steam jacketed blending tanks, inline filtration system duly interconnected with transfer pumps and SS pipelines and fittings.

The entire unit is mounted on SS skid and is integrated with transfer pumps, SS pipelines, fittings and steam control valves, operated through a centralized control panel. Available in capacities ranging from 500 - 5000 kg/hr ketchup / sauce preparation.



PROCESSING AND PACKAGING PLANT FOR MAYONNAISE / SAUCE / CHEESE / OIL BASED CONDIMENTS & SPREADS

Mayonnaise Processing Plant

Suitable for processing of Mayonnaise and other condiments like mustard, sauces, dips, spreads etc.

Integrated unit includes oil chilling / storage, oil dosing, mixing, Starch Preparation, Blending, Mixing and homogenising, interconnected to the packaging section for packing in bottles, spout / pillow pouches etc.

Oil Chilling / Storage Section: Incorporates in-line PHE for reducing the temperature of oil and oil storage tank.

Starch Preparation section: Suitable for blending/mixing of oil/flour and other ingredients for starch preparation duly interconnected with oil dosing tank/pump.

Blending-Mixing-Homogenisation section: Incorporates contra-rotary agitator assembly with perforated blades and scrapers for perfect blending of the ingredients.

Interconnected with 2/3 stage in-line homogeniser to ensure perfect mixture, blending, emulsification of mayonnaise and other products thus avoiding agglomeration and enhancing smooth texture and quality.



The complete unit is skid mounted with interconnecting pipelines, fittings, pumps accessories and centralised control panel.

Available in 200, 400 and 600 kg/hr production capacities.

Automatic Linear Piston Filler / Capper

Bottling equipment for filling mayonnaise/mustard/cheese dip/sauces in glass/PET jars with capping options in PP/lug caps.

Available in manual / semi automatic / automatic models with speed between 1000-6000 bottles/hr and filling range from 100-1000 ml.



Spout Pouch Filler / Capper

Suitable to automatically fill liquids like juice, ketchup, jam, condiments, cosmetics, hand soap and disinfectant liquids in spout pouches with centre/side spout caps.

Incorporates linear in feed chain drive assembly for manual pouch loading, 2-4 head filling nozzle, manual / automatic cap placement, and 2-head capper assembly for an integrated hygienic and efficient filling/capping operation.

The machine can be optionally fitted with cap feeder assembly and servo-drive assembly to attain faster speeds and automation.

Available in filling range from 50-250/ 200-1000 ml and capacities between 600-2000 pouches/hr.



DEHYDRATION / IQF SECTION

Conveyor Type Blancher

Suitable for Continuous pre Boiling / blanching of fruits and vegetables for softening / enzymatic treatment to facilitate destoning / pulping / dehydration / IQF Process.

Incorporates Conveyor type design to carry and convey the product thru the hot water to attain the requisite blanching temperature /time.

Available in capacities from 500-5000 kg/Hr



Conveyor Type Cooler

Suitable for continuous cooling of cut vegetable after blanching process before IQF / dehydration.

Incorporates belt type design to convey the products through cold/chilled water to ensure the product achieves ambient/chilled temperature before further processing.

Available in capacity from 500-5000 kg/hr.

Screw Type Blancher

Suitable for continuous pre-boiling/blanching of fruits/vegetables for softening/enzyme treatment to facilitate destoning/pulping of the same. Incorporates SS spiral screw which carries the product through the blanching tank. Available in steam jacketed/water immersion design with accurate temperature control.

Available in capacities from 500-5000 kg/hr.



VACUUM IMPREGNATOR

Suitable to impregnate sugar syrup into cut / sliced / diced fruits under vacuum conditions. This enables the fruit to soak sugar syrup and improves dehydration process and the taste of the finished product.

Available in 200-2000 kg/batch product holding capacity.



PEA PODDER

Suitable for de-podding of peas from pea pods for further processing into frozen / IQF products.

Available in capacities from 2-6 MT infeed per hour.



DEHYDRATION / IQF SECTION

Tray Dryer

Suitable for dehydration / drying of various fruits/vegetables like ginger / garlic / onion / carrot / beans / leafy vegetables etc.

The Dryer utilizes hot air to transfer heat and remove moisture from the product as it moves through multiple temperature zones on the conveyor belt.

The hot air is created through electric heaters and is blown inside the dryer through high pressure fans through variable fan speed / recirculation system.



Heat Pump Dehydrator

Suitable to dry various fruits and vegetables. The equipment utilizes low temperature drying under heatpump conditions which results in excellent quality dried product without loss of color, nutritional value or taste.

The dehydrator uses steam as the heating medium to dissipate heat evenly in the shelves. The products are spread out in perforated trays and placed on steam heated shelves. The chamber is vacuumized and the product is dried by indirect heat at low temperature.



UTILITIES AND ACCESSORIES

The utilities offered are from reputed OEM manufacturers from India and are offered to be supplied as a part of turnkey project

Stainless Steel Tanks

(for storage/blending/heating)

Suitable to collect, store, heat and blend products like pulp, juice, beverages, sugar syrup and dairy products. These tanks can be fitted with stirrer/blending device and can be manufactured in single / double / triple jacketed designs. Available in capacities from 100 to 10,000 ltr in single / double / triple jacketed models with / without insulation.



Overhead Tank

Suitable for storage of finished product before filling and packing to ensure free flow of liquids / pulp to the filler by gravity.

Available in capacity range of 200-5000 ltrs in single / double jacketed / insulated design options with/without stirrer.



Electrical Control Panel

Motor control Panel (MCC) are designed to energise and control all motors mounted on various equipment.

Available in MS/SS body and is fitted with electrical component/PLC/VFD of international brands and can be designed to conform to IP 44/54/55/6 5 standard.



Duplex Filler

Suitable to filter any foreign particle, impurity from the liquid product being transferred through pipelines and pump.

Available in single/duplex models to suit capacity range from 200-2000 Lph.



Centrifugal Pumps

Suitable to transfer free flowing liquids like Juice, water, sugar syrup etc.

Available in capacity range from 200-2000 Lph in SS 304/316 models.



Compressor

Suitable to produce compressed air needed to actuate pneumatic components fitted on machines.

Available in single/two stage reciprocating models from 4 -80 CFM with inbuilt air storage tank reservoir in low/high pressure models.

Lobe Pumps

Suitable to transfer viscous and sticky material like Mayonnaise, cheese spread, salsa, liquids with pieces etc for complete sanitary/CIP conditions and usage.

Available from capacity range of 500-2000 Lph in SS 304/316 models.



Positive Displacement Screw Pumps

Suitable to transfer thick, viscous products like ketchup, pulp, puree etc. Incorporates food grade stator/ rotor of SS 304/316 with capacity range from 200-2000 Lph.



UTILITIES AND ACCESSORIES

The utilities offered are from reputed OEM manufacturers from India and are offered to be supplied as a part of turnkey project

Hot Water Generator

Suitable to heat and circulate process water as required in various equipment for heating/boiling/sterilisation.

Available in various capacities from 100-500 kg/hr models, duly fitted with recirculation pump and interconnecting pipelines.



Cooling Tower

Suitable to circulate process water to maintain the temperature.

Available in various capacities from 10-200 TR models, duly fitted with recirculation pump and interconnecting pipelines.

Steam Boiler

Suitable for production of steam used in processing equipment.

COIL TYPE, REVERSE FLUE MODEL (Non-IBR model)

Available in horizontal/vertical design from 100-800 kg/hr steam output capacity.

Maximum working pressure: 10.5 kg/cm²

Steam Temperature: 185°C

Fuel: Light oil/diesel/wood/coal

HORIZONTAL STEAM BOILER (IBR model) (3 pass smoke tube type)

Capacity range 500 kg/hr - 2 MT/hr

Fuel: Solid fuel like coal, wood, briquetted agro-waste, husk, LDO/gas



Clean-in-place (CIP) System

CIP Systems are used for thorough cleaning of various equipment or pipelines installed in dairy, food or beverage industries. The system greatly reduces microbial growth in the processed product and enhances product quality. CIP system includes equipment, pipeline, flow sequence control, heating section, high pressure pump, steam control status and panel.

Available in 1/2/3 tank models to suit plant capacity between 500-2000 kg/hr.

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