



# MANUFACTURING COMPANY FOR THE PROCESS INDUSTRY

ICE CREAM INDUSTRY

DAIRY INDUSTRY

PHARMA INDUSTRY

CHEMICAL INDUSTRY

BEVERAGE INDUSTRY

PORCESSING TO PACKAGING UNDER  
**ONE ROOF**



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# Our Products

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Ice Cream Mixing Plant	10
Milk Pasteurizer Plant	11
Pasteurizer Vat	12
Homegenizer Machine	13
Ageing Vat	14
Continuos Freezer	15
Fruit Feeder	16
Ice Cream Cone & Cup Filling Machine	17
Ripple Feeder	18
Candy Plant	19
Defrosting Chocolate Coating Tank	20
Batch Freezer	21
Plate Heat Exchanger	22
Centrifugal Pump Milk Pump	23
Soya Milk & Paneer Tofu Making Machine	24





## We Are Committed To **Provide Safe Industrial Solutions** To Many Factories

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Akshar Industries CTM, Established In **1990** And Mentored By **Shri. Ghanshyam & Kirit Patel** Is A For Advanced Ice Cream Popular Name Processing Equipment.

We Are A Pioneering Mechanical Equipment Manufacturing Industry In India. Conceived In 1986 To Cater Especially To The Growing Mechanical Equipment Market At Cost Effective Prices, Today We Are A Leading Name In The Manufacture Of Ice Cream Processing Machinery In The Country.

## Mission

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To Provide The Highest Quality Product Possible Through Our Highly Skilled And Dedicated Employees And State-of-The-Art And Patented Products And Manufacturing Process.

## Vision

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To Be A Global Leader In Ice Cream Process Equipment, Respected For The Quality Of Our Products And Services And For The Way We Conduct Our Business.

# WELCOME ABOUT US

We Are A Popular Industry For Advanced IceCream Processing Equipment. We Use The Latest Technology And Advanced Quality Control To Meet Quality Standards Expected By Customers At Affordable Rates. We Have Been Able To Offer A Quality, Reliable And Durable Range Of Products Consistently Ever Since Our Incorporation.

We Bring To Our Products Precision Engineering As Well As Good Value For Money For Our Products. Ageing Vat, Continuous Freezer, Homogenizer, Plate Heat Exchanger (PHE), Pasteurized Vat, Soya Milk And Paneer / Tofu Making Machine, Candy Plant, Ice Cream Mixing Plant, Fruit Feeder, Ice Cream Cone Filling Machine, Batch Freezer, Defrosting Chocolate Coating Tank, Pasteurizing Plant, Ripple Feeder, Centrifugal Pump / Milk Pump. Best Infrastructure Facility Updating Equipment



# WE ARE LEADER IN INDUSTRIAL MARKET SINCE 1990



Our Manufacturing Plant Is Well Equipped With Sophisticated Equipment And Modern Machines, Which Contribute Extensively For Quality Maintenance And Cost Effective Production Of Our Range. Our Products Are Free From Corrosion And Can Withstand High Heat, As We Fabricate Our Products Using High-grade Raw Materials. Our Consistent Excellence And Client Oriented Management Policies Have Helped Us To Achieve Wide Client Base Across The Country.

**CEO - Mr. Kirit Patel**

We bring to Our Products Precision Engineering As Well As Good Value For Money For Our Products. Ice Cream Manufacturing Plant Machinery, Homogenizers, Pasteurized Vat, Ageing Vat, Chocolate Coating Tank, Ice cream cone filling Machine and Milk Coolers, Ripple Feeder, Fruit Feeder, Continuous Freezers.

**DIRECTOR - Mr. Ghanshyam Patel**



# OUR VALUABLE CLIENTS

We Offer A Wide Range Of Customization Services And Adopt The Latest Technology To Introduce To Our Clients The Perfect Products.



# ACHIEVEMENTS



CE Certificate



ISO 9001:2015



ISO 15858:2016

# We Are Diverse Professionals Of **OUR TEAM**

We Are Dedicated Team Of Diverse Professionals. At The Helm Of Our Team Are Our Management Team, Administrative And Logistic Teams Who Ensure Every Process Of The Organization Happens On The Specified Time Lines. Our Teams Are Well Channelized By Our Organization Mentors Thus Setting Achievable Goals By Adopting The Right Business Ethics. The Required Team Members Are Constantly Trained To Run The Advanced Machinery That We Possess.

Our Core Team Includes -Engineers, Quality Controllers, Work Force, Design Engineers, Research And Development Team, Quality Controllers As Well A Strong And Motivated Sales And Marketing Team. Our Team Is Well Qualified And Have Several Years Of Experience In Their Specialization Thus Bringing Greater Value To The Machine They Are Involved In Manufacturing.



# QUALITY ASSURANCE

There Are Several Kinds Of Quality Tests That Are Conducted To Ensure That Every Product Is Quality Compliant And Our Quality Regulators/controllers Are Experienced In Ensuring Complete Compliance To The Required Industry As Well As International Standards.



High  
Performance



Innovative



Easy  
Installation



User  
Friendly



Easy  
Maintenance



Energy  
Efficiency



# INFRASTRUCTURE & FACILITIES

We Have A Strategically Located Infrastructure Facility That Ensures We Are Able To Manufacture The Best Quality Products. Our Mentors And Visionaries Within The Organization Have Recognized That With The Best Infrastructure Excellent Products Can Be Manufactured And Have Made Infrastructural Facilities, Updating The Equipment With Newer, Faster And Better Capabilities Building Equipment. Infrastructure Upgrading Is A Core Policy Of The Company.

We Offer A Broad Range Of

## PRODUCT RANGE

As A Leading Engineering Products Manufacturer We Offer A Broad Range Of Equipment Meant For Use In The Ice Cream Industry. We Use Varying Grades Of Steel- Stainless Steel, Mild Steel, Mild Steel Pipes, Copper, Aluminium, Nylon As Well As Others For Manufacturing. Our Products Are Quality Tested For Materials Composition, Performance, Technical Specifications To Ensure They Achieve International Quality Standards.

Our Product Ranges Includes The Following Products- Ice Cream Manufacturing Plant Machinery, Homogenizers, Pasteurized Vat, Ageing Vat, Chocolate Coating Tank, Ice Cream Cone Filling Machine And Milk Coolers, Ripple Feeder, Fruit Feeder, Continuous Freezers.

# ICE CREAM MIXING PLANT

Akshar's Offers A Complete Range Of Self-contained Mix Plants For Producing A Premium Pasteurised Liquid Ice Cream Mix. Available With Either A 100 To 1200 Liter/ Hour Capacity, Each Ice Cream Mix Plant Operates To The Proven Batch Principle Of Heating The Mix To Pasteurisation Temperature In The Vessels Before Emptying It Through The Filter, Pump, Homogeniser And Plate Cooler To Reduce The Number Of Viable Pathogens, Minimise Spoilage And Give A Finished Product Of Around 4°C.

As Well As Being Easy To Operate Via The Manual Control Panel, Every Ice Cream Mix Plant In The Range Is Also Very Environmentally Friendly. Rather Than Heating The Mix In The Large Tanks, Akshar's Mix Plants Heat It Entirely Through The Plate Heat Exchanger, Reducing The Adverse Effects Of 'in-tank' Burn-on And Therefore Also Reducing Its Carbon Footprint. Each Ice Cream Mix Plant In The Range Is Extremely Compact Given Its Large Capacity And Constructed On A 100% Stainless Steel Over-sized Chassis To Reduce Vibrations And Noise Pollution As Well As Guarantee Long-lasting Reliability And A Consistently High-quality Liquid Mix.



# MILK PASTEURIZER PLANT

As We All Know, The Milk Has To Go Through A Lot Of Processing Before It Is Actually Ready For Consumption. One Of The Techniques Used For Its Processing Is Pasteurization. The Technique Is Named After Louis Pasteur, The Scientist Who Brought Out The Fact That Heating Can Render The Unwanted Microorganism Ineffective In Liquids. The Process Of Pasteurization Is Used In The Processing Of Milk By Dairies. Various Food Processing Industries Also Use This Technique To Keep Their Products Free From Germs. The Process Of Milk Pasteurization Has Been Hailed As The Ultimate Process Of Keeping The Milk Germ Free And Fit For Consumption. The Process Has Used The World Over For Keeping The Milk In A Healthy State Before Supplying It To The Customers. Hence There Is A Major Need Of Milk Pasteurizer Plant At Every Place.

Akshar Announces Milk Pasteurizer Plant Which Helps In The Pasteurization Of Milk. As We All Know, Akshar Has Been Involved In Producing Milk Products And Machines Related To Dairy Processing. The Next In Line With Our Mission Is The Milk, Pasteurizer Plant. It Constitutes High-quality Components That Use Modern Technology Under The Supervision Of Highly Trained Professionals Who Ensure That The Process Is Done With The Utmost Precision. The Plant Is Available In Various Technical Versions According To The Client's Requirement. It Also Guarantees The Superior Quality And Follows Stringent Global Standards. Another Advantage Of This Plant Is That It Is Available At A Very Reasonable Price.

The Milk Is Treated With Mild Heat Which Is Less Than 100 Degrees. It Makes The Milk Germ Free And Safe For Consumption. It Delivers Superior Performance. The Finish Of The Product Is Excellent And The Construction Of The Unit Is Quite Sturdy.



# PASTEURIZER VAT

In Today's Milk Processing Industry, Pasteurization Is A Popular Technology Widely Applied In Milk Sterilization. Milk Pasteurizer Machine Is Able To Eliminate Those Pathogenic Bacteria Harmful To Our Health, And Preserve Milk Quality As Much As Possible. Milk Pasteurization Machine Works Under The Principle Of Tubercle Bacillus Destruction Curve And Cream Separation Thermal Destruction Curve. It Can Not Only Sterilize Raw Milk, But Also Plays A Part In Fermentation.

Pasteurization Is A Process Of Heating Treatment To Kill Disease-carrying Germs In Milk And Ice Cream Mix Without Affecting Their Nutritional And Natural Qualities. After Heating, The Milk Or Ice Cream Mix Remains At A High Temperature For The Time Required To Kill All Germs And Then Quickly Chilled To Store At 4°C.

## SPECIAL FEATURES

- 🍷 Reduces Total Bacterial Count.
- 🍷 L. P. G Gas Burner And Electric Heater.
- 🍷 Melting And Uniform Suspension Of Fats In The Mixture.
- 🍷 The Equipment Requires A Relatively Small Area Of Floor And Plant Space.
- 🍷 Large Volume Of Milk Can Be Processed Continuously.
- 🍷 Automatic Precision Control Assures Effective Pasteurization.
- 🍷 Improved Distribution Of Flavouring And Colour.



Description	AIP-100	AIP-150	AIP-200	AIP-250	AIP-300	AIP-500	AIP-750	AIP-1000
Net Capacity	100 Ltr.	150 Ltr.	200 Ltr.	250 Ltr.	300 Ltr.	500 Ltr.	750 Ltr.	1000 Ltr.
Outer Side (WxDXH)(mm)With Heater & Hot Water Type	615x775x1275	690x840x1300	740x840x1320	810x910x1400	890x1030x1450	990x1320x1500	1310x1110 (Round Model)	1410x1185 (Round Model)
Outer Shell Material	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304
Inner Shell Material	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304
Jacker Material (Hot Water Jacket)	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304
Outer Jacket Thickness	1.6mm	1.6 mm	1.6 mm	1.6 mm	1.6 mm	1.6 mm	2.0 mm	2.0 mm
Inner Jacket Thickness	3.0mm	3.0 mm	3.0 mm	3.0 mm	3.0 mm	4.0 mm	4.0 mm	4.0 mm
Motor (Three Phase)	1.0HP	1.0 HP	1.5 HP	1.5 HP	2.0 HP	2.5 HP	3.0 HP	3.0 HP
Net Weight Approx (kg.)	90	150	175	175	225	300	375	450
Burner	YES	YES	YES	YES	YES	YES	No	No

# HOMOGENIZER MACHINE

Homogenizer Machine Is Used To Reduce The Particle Size Of The Milk For Making Ice Cream. If We Make Raw Milk Left To Stand The Fat Will Increase And Make A Cream Layer On Milk. The Homogenizer Passes The Milk With High Pressure Thorough Particle Surface Area. There Are Two Stages To Minimize Or Reduce The Milk Particle Though Piston Pump. The Pump Is Operated By Electric Motor. Milk Homogenizer Is Essential For Emulsifying One Liquid Into Another OR Uniformly Dispersing Solid Particles Throughout A Liquid To Improve Consistency, Stability, Shelf Life, Flavor And A Host Of Other Important Product Qualities Such As:



- 🍦 Enhanced Texture And Taste
- 🍦 Batch-to-batch Consistency
- 🍦 Longer Shelf Life
- 🍦 Improved Reaction Time
- 🍦 Viscosity Control
- 🍦 More Consumer Appeal
- 🍦 Enhanced Colour
- 🍦 Improved Stability
- 🍦 More Uniformity
- 🍦 Particle Size Control & Uniformity

## Homogenizer Machine Is Useful For Following Industry:

- 🍦 Dairy Products
- 🍦 Chemicals
- 🍦 Foods and Beverages
- 🍦 Biotechnology
- 🍦 Pharmaceuticals
- 🍦 Cosmetics

Model	AIH-100	AIH-300	AIH-500	AIH-1000
Capacity L/Hr	100	300	500	1000
Motor (KW)	1.5	3.75	5.5	9.3
Max.Working Pressure (Bar)	240	240	240	240
No.of Pistons	3	3	3	3
Length (mm)	1015	1045	1070	1270
Width (mm)	732	742	759	805
Height (mm)	1057	1100	1109	1278

# AGEING VAT








Ageing Vat Blend The Mixture In The Container For Preparing The Solid Ice Cream Bars. The Ingredients Are Well Blended In The Vat. The Processor The Ice Cream Ageing Is Faster That Means, You Will Get The Blended Mixture In Required Temperature. It Enables You To Produce Top Quality Ice Cream. It Brings The High-caliber, Low Power Consumption And Eco-forward Ageing Vats For Blending Components Perfectly. It Prevents Overrun And Faster Melting. The Company Has The Logistic Department To Do The Faster Product Packing.

Akshar Ageing Vat Is Used To Cool Down Ice Cream Mix And To Maintain Temperature Of Around 4 °c. Slow Agitation Allows The Complete Ageing Of The Ice Cream Mix.

Akshar Ageing Vat Keeps The Mix Well Blended, Prevents Separation Of The Ingredients And Increases The Thickness Of Mix, Which In Turn Improves Flavour, Creaminess, Texture, Overrun And Melting Resistance Of Ice Cream. Akshar Ageing Vat Is Essential To Prepare Large Quantities Of Mix For The Top Quality Fresh Ice Cream.

## SPECIAL FEATURES

-  Compact Mechanical Design.
-  Easy Operation & Handle.
-  Automatic Precision Control Assures Quality Ageing Of Mix.
-  Top Drive Stirrer With Easily Removable To Complete Cleaning.
-  less Power Consumption Due To Efficient Refrigeration System And PUF Insulation (Refrigerant R-22 Air Cool).

Description	AIAV-100	AIAV-150	AIAV-200	AIAV-250	AIAV-300	AIAV-500	AIAV-750	AIAV-1000	AIAV-2000
Net Capacity	100 Ltr.	150 Ltr.	200 Ltr.	250 Ltr.	300 Ltr.	500 Ltr.	750 Ltr.	1000 Ltr.	2000 Ltr.
Outer Side (WDXH)(mm)	625x930x1010	725x1045x1240	790x1075x1390	830x1195x1390	940x1430x1350	1050x1600x1370	1310x1335 (Round Model)	1450x1410 (Round Model)	1600x1935 (Round Model)
Outer Shell Material	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304
Inner Shell Material	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304
Jacker Material	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304
PUF Insulation	75 mm	75 mm	75 mm	75 mm	75 mm	75 mm	75 mm	75 mm	75 mm
Inner Jacket Thickness (S.S 304)	2.0 mm	2.0 mm	2.0 mm	2.0 mm	2.0 mm	2.0 mm	2.0 mm	2.0 mm	2.0 mm
Intermediate Jacket Thickness(S.S 304)	1.6 mm	1.6 mm	1.6 mm	1.6 mm	1.6 mm	1.6 mm	2.0 mm	2.0 mm	2.0 mm
Outer Jacket Thickness (S.S 304)	1.6 mm	1.6 mm	1.6 mm	1.6 mm	1.6 mm	1.6 mm	2.0 mm	2.0 mm	2.0 mm
Motor (Three Ph)	1.0 HP	1.0 HP	1.5 HP	1.5 HP	2.0 HP	2.5 HP	2.5 HP	3.0 HP	4.0 HP
Connected Load	2.25 KW	2.25 KW	2.25 KW	2.25 KW	2.25 KW	2.7 KW	4.5 KW	5.9 KW	12.5 KW

# CONTINUOUS FREEZER

The Continuous Ice Cream Freezer Was Developed In The Early 1930's. The Principle Of Operation Is Very Similar To That Of A Batch Freezer, Except That The Freezing Is Done Under Pressure (which Increases The Heat Transfer Rate) The Expanded And Congealed Ice Cream Is Then Forced Out Of The Freezer Cylinder, Ready For Filling In Packages And Containers.

The Exclusive, Innovative And Unique Project Has Been Developed Treasuring Up More Than 25 Years Experience In The Ice-cream Market, Both In India And Abroad. Special Attention Has Been Given In Order To Design A Freezer As Simple And Flexible As Possible, Both For The Operation And Maintenance. The Akshar Continuous Freezers Are Successfully Exported All Over The World.



## FEATURES

- ❖ High Flexibility In Production.
- ❖ Interlock And Safety Controls For Single Phase, Over Load, Low And High Refrigerant Pressures.
- ❖ High Performance Refrigeration System.
- ❖ Hot Gas Supply To Freezing Cylinder.
- ❖ Digital Ice-cream Hardness Controller.
- ❖ All Models Are Prepared For Connection With The CIP (cleaning In Place) Unit.
- ❖ Solid Dasher Or Open Dasher With Eccentric Shaft.

Model	AIH-100	AIH-200	AIH-300	AIH-400	AIH-500
Capacity L/Hr	100	200	300	400	500
Dasher Motor(KW)	0.75	1.5	3	3.75	3.75
Mix Pump (HP)	0.5	1	1.5	2	2.5
Compressor(Kw)	1.8	2.6	4	5.8	7.5
Refrigerant	R-404a	R-404a	R-404a	R-404a	R-404a
Water Flow Rate At 30 C/hr	1500	2000	3000	4000	5000
Length(mm)	1050	1050	1300	1300	1400
Width (mm)	600	700	900	900	1050
Height (mm)	1200	1300	1300	1300	1400

# FRUIT FEEDER



The Akshar Fruit Feeder Is Designed To Work In-line With Continuous Ice Cream Freezers, For The Injection Of Ingredients Of Small Pieces Such As Nuts, Chocolate Chips, Fresh Or Candied Fruits Etc. Into The Ice Cream Flow, As To Obtain Enriched And Stuffed Ice Cream.

The Machine Can Then Be Directly Connected To Filling Machines For Cups, Cones, Bulks, Etc.

Model	FF- 200	FF- 400
Ice Cream Flow Rate l/hr.	100-200	300-600
Augur Motor KW	0.5 H.P	0.5 H.P
Rotor Motor KW	1.0 H.P	1.5 H.P
Mixer Motor KW	—	1.0 H.P
Hopper Capacity Liter	10	25
Ingredient Feeder Rate Kg/hr	05_ 30	20_ 80
Length (mm)	680	900
Width (mm)	500	630
Height (mm)	960	1340

## SALIENT FEATURE

- 🍦 Rotor and Blades made from special nicked alloy.
- 🍦 This particularly sturdy constructed machine has been designed for small, medium and large scale ice cream industries. Its construction in S.S 304 is a guarantee of a constant and enduring quality and resistance to acids and rust attacks.
- 🍦 Stainless steel frame and covering panel. Variable speed controlled separate drive for rotor and ingredient feeders.
- 🍦 The machine is ready to be connected to a CIP washing system in order to avoid the dismantling of its main parts.
- 🍦 S.S. hopper with mixer for storage of ingredient. Easy To Operate & handle.
- 🍦 Compact design and simple operation.
- 🍦 Hopper with agitator, auger and safety grating.
- 🍦 A variable speed mixer perfectly combines the ingredients.



# ICE CREAM CONE AND CUP FILLING MACHINE

Consumption Of Ice-cream Has Been Increasing Steadily Over The Years. With Changing Lifestyles And Food Habits, This Trend Would Continue Even In Future. In Addition, Ice Cream Is Getting Tremendous Popularity As The Dessert. And The Young Population Including The Students Prefer To Have Ice Cream In Cones Rather Than In A Bowl.

Ice Cream Cones Generally Come With Different Colours And Flavours. Ice Cream Cones Are Not Only Convenient But There Is No Residual Waste As Well. Manufacturing Process Is Simple And Simple Machinery Is Involved In Manufacturing. An Entrepreneur With A Proper Planning Can Initiate This Business With Low Startup Capital Investment.



## Basic Functions

**Automatic  
Cone Release**

**Sensing**

**Chocolate  
Spray**

**Filling**

**Chocolate  
Topping**

# RIPPLE FEEDER

The Akshar Ripple Machine Is An Innovative Machine, Designed To Work In Line With Continuous Ice Cream Freezers, For The Production Of Ice-cream.

The Ripple Is A Pump Station, Compact And Easy To Use. It Is The Ideal Equipment To Make Ice Cream With Flakes And To Inject Syrups, Viscous Products Or Chocolate In The Ice Cream Flow, By Means Of Automatic Fillers Or With Continuous Fillers With Special Nozzles



## FEATURES

- 🍦 Entirely Built In Stainless Steel, Akshar Ripple Machine Has Been Designed For A Perfect And Continuous Distribution Of Syrup Or Caramel Into The Ice-cream Flow.
- 🍦 Machine Is Complete With Double Acting Pump With Internal Piping & Bypass Arrangement And Working With Pneumatic Cylinder & Accessories.
- 🍦 The Machine Is Basically Supplied Wheel Mounted For An Easy Displacement.
- 🍦 The Machine Is Provided With A Safety Valve With Individual On-off Operational.
- 🍦 Easy To Access With Plc Panel.
- 🍦 Longer Service Life.
- 🍦 Easy Maintenance.

# CANDY PLANT



## Condition

Air Cooled (Id & Hd) And Water Cooled (Id & Hd)  
As Per Customer Requirement

## Body

Inner : S.S. 316 Thickness 1.2 Mm ;  
Outer: S.S. 304 Thickness 1.0 Mm  
Mould Capacity : 24 Cavity/mould

## ICE CANDY PRODUCTION MACHINE

We Manufacture Wide Range Of Ice Candy Production Machine Using High Quality Material & Advanced Technology Which Is To Be Used For The Production Of Ice Candies.

## FEATURES

- 🍦 Specially Designed Arrangement To Hard Candy In Very Short Time.
- 🍦 Low Power Consumption Due To Efficient Refrigeration System & PUF Insulation.
- 🍦 Efficient Refrigerated System & Chambers Maintain A Temperature Even At Working Time.  
Automatically Control Of Temperature Defrost System By Specially Designed Programmable Temperature Controller.
- 🍦 High Density PUF Insulation With Outer Covers (S.S-304) & Inner Covers In (S.S-316).
- 🍦 Hardness Control
- 🍦 Interlock And Safety Controls For Single Phase, Overload, Low And High Refrigerant Pressures
- 🍦 Easy To Operate

Model	AICP4	AICP6	AICP9	AICP12	AICP15
Net Capacity (Approx)	192	288	432	576	720
Inner Size	47"x19"x23"	60"x26"x23"	71"x26"x23"	89"x26"x23"	108"x26"x23"
Outer Size	54"x26"x26"	67"x33"x26"	78"x33"x26"	96"x33"x26"	115"x33"x26"
Area	33"x19"x8"	46"x26"x8"	57"x26"x8"	75"x26"x8"	94"x26"x8"
Power Consumption(K.W)	3	4.1	5.4	7	8.6

# DEFROSTING CHOCOLATE COATING TANK

This Chocolate Coating Tank Can Is Used In The Food (milk), Pharmaceutical, Daily Chemical, Beverage, Oil, Chemical, Pigment And Other Industries As Intermediate Buffer, Liquid Storage, Mixing, Blending Equipment For Heating, Mixing Or Sterilization. It Can Be Used To Store The Storage Of Chocolate Sauce Used To Make Ice Cream. Our Equipment Meets Hygienic Standards, So The Food It Produces Is Effective In Ensuring People's Health.

Defrosting And Chocolate Coating Tank Is Available From 25 L To 500 L.

## FEATURES

- 🍦 The Insulation Material Of The Ingredient Tank Is Made Of High Temperature Resistant, Anti-aging Polyurethane Foam Or Pearl Cotton.
- 🍦 The Equipment Adopts Imported Sanitary Grade Mechanical Stirring Seal Or Magnetic Full-sealed Stirring Device, And The Stirring Speed Can Be Optional.
- 🍦 The Inner And Outer Tank Is Made Of Imported Stainless Steel S.s.304
- 🍦 The Top Cover Design Makes It Easy To Open The Lid To Observe, Clean Or Place Solid Materials.
- 🍦 The Process Opening And The Inner Tank Welding Of Each Inlet And Outlet Of The Batching Tank Adopt The Flanging Process Arc Transition, So It Is Smooth, Easy To Clean And Beautiful In Appearance.



Body	Inner : S.S 304, Outer : S.S 304
Size ( L X W X H )	• Single : 26" x 15" x 35" • Double : 28" x 24" x 35"
Temperature	+30°C to +50°C
Capacity	1 Mould And 2 Mould
Heater	1.5 KW
Insulation	38 mm Insulation
Application	• For Uniform Demoulding Of Candy From Mould • For Uniform Layer Of Choco On Each Candy Of Mould

# Batch Freezer

A Batch Freezer Is A Piece Of Equipment Used In The Commercial Production Of Ice Cream And Frozen Desserts Like Gelato And Sorbet. As You Might Imagine From The Name, The Batch Freezer Makes Frozen Desserts In Batches Which Can Vary In Size, With The Size Of Each Batch Being Controllable By The Operator. Many Small Ice Cream Stores And Gourmet Shops Make Their Ice Cream In A Batch Freezer; Large-scale Commercial Concerns Use What Is Known As A Continuous Freezer, Capable Of Producing Huge Volumes Of Ice Cream.



## SPECIFICATION OF BATCH FREEZER

- 📍 Robust & Elegant Aesthetically Design
- 📍 All Product Contact Parts Made Of S.S 304 Or Food Grade Material.
- 📍 Specially Designed Of Better & Efficient Refrigeration System Resulting In High Product Output With Low Power Consumption.
- 📍 Extremely Compact Mechanical Design To Maintain Perfect Hygienic Condition
- 📍 Oil Less Air Compressor Is Used To Insert Air In Ice Cream.
- 📍 Refrigerant R-22 Air Cool
- 📍 Standard Motor And Gear Box

# PLATE HEAT EXCHANGER

A Heat Exchanger Follows The Equalisation Principle. With A Plate Heat Exchanger, Heat Cuts Through The Surface And Separates The Hot Medium From The Cold. Thus, Heating And Cooling Fluids And Gases Use Minimal Energy Levels.

The Design Of A Plate Heat Exchanger (PHP) Comprises Several Heat Transfer Plates. Held By A Fixed Plate And A Loose Pressure Plate To Form A Complete Unit. Each Heat Transfer Plate Has A Gasket Arrangement, Providing Two Separate Channel Systems.

The Arrangement Of The Gaskets Allows Through Flow In Single Channels. This Enables The Primary And Secondary Media In A Counter-current Flow. The Mediums Are Not Mixed Because Of The Gasket Design.



## FEATURES

- 🔥 Our Heat Exchangers Are Available With Excellent Quality Raw Material, Flanges, Welded Spacer Studs, High Quality Gaskets For Enhancing The Turbulence And Heat Transmission In The Equipment.
- 🔥 Widely Used For Cooling The Process Liquids With Different Viscosities, These Plate Chillers Are Easy To Clean.
- 🔥 With Increase In Turbulence Due To Welded Stuck The Washing Time Of These Chillers Get Remarkably Reduced.
- 🔥 The Plates Or Tubes Used In The Heat Exchangers Are Made From S.s. 304.
- 🔥 We Ensure To Offer Optimized Heat Transfer Precisely Chilling Without Significant Loss Of Energy And The Product Quality To Remain Unchanged As Far Possible.
- 🔥 Heat Transfer Precision – Improved Temperature Approach, True Counter-current Flow, 80-90% Less Hold-up Volume.
- 🔥 Low Cost - Low Capital Investment, Installation Costs, Limited Maintenance And Operating Costs.
- 🔥 Greatest Reliability - Less Fouling, Stress, Wear, And Corrosion.
- 🔥 Responsible - Least Energy Consumption For Most Process Effect, Reduced Cleaning.
- 🔥 Easy To Expand Capacity – Adjustable Plates On Existing Frames.

# CENTRIFUGAL PUMP MILK PUMP

The Akshar Single-stage, Centrifugal Pump Designed Specifically For Standard Duty Applications In The Food, Dairy, Brewery And Beverage Industries. Widely Recognized For Its Low Installation Costs, Problem- Free Operation Stringent Hygiene Standards And Flexibility. Pump Range – 0.5 Hp To 10 Hp.



## KEY FEATURES

- 🍷 Milk Pump Structure: Single Stage Pump
- 🍷 Connection Type: Clamp, Thread, Flange
- 🍷 Standard Or Nonstandard: Standard
- 🍷 Pump Shaft Position: Horizontal
- 🍷 Pump Material: Stainless Steel
- 🍷 Milk Pumps Usage: Water, Food, Dairy, Brewery And Beverage Industries
- 🍷 Pump Pressure: Low Pressure
- 🍷 Pump Power: Electric

## APPLICATION

Dairies, Beverages, Food Processing, Breweries, Fruit-based Drinks, Chemicals, Pharmaceuticals , Biotechnology, Cosmetics And Personal Care, Paper And Cellulose ,effluent Treatment, Water Treatment Plants And Many Other Industries Where Sanitary Applications Are In Place.

# SOYA MILK AND PANEER TOFU MAKING MACHINE

Soybean Is The Cheapest And Best Health Food. Soya Milk And Related Food Products Are Becoming Popular Throughout The World Due To Their Good Nutritional Values And Medicinal Qualities. Soya Milk Is High In Protein, Low In Fat And Carbohydrate And Contains No Cholesterol. It Is An Excellent Food For Babies, Children, Elderly People And Pregnant And Lactating Women Since It Contains Vegetable Protein Which Is Very Nutritious And Easy To Digest. Besides Possessing High Nutritional Values, Soya Milk Is Best For People Suffering From Diabetes And Lactose-intolerance. It Can Be Said That Soybean Is A Valuable Gift Of Mother Nature To Human Beings.

With The Increasing Health Consciousness Among The General People, The Use Of Soybean Is Getting Acceptance In The Form Of Textured Vegetable Protein (popularly Known As Soya Bodi Or Soya Nuggets), Soya Fortified Wheat Flour, Soya Milk, Tofu And Soya Curd ,soya Lassi, Soya Shrikhand, Soya Ice Cream Etc. Being Mainly The Country Of Vegetarians, India Has Indeed A Very Great Potential For Soya Products. Experts Predict That The Soya Food Industry Will Grow 20% Annually Over The Next Few Years. Soya Milk Sales Alone Rose By 50% In 2001 And Is Expected To Grow By At Least Another 300% By The Year 2020.more Than 3000 Soya Milk And Tofu Plants Are Running Successfully All Over India.

## FEATURES

Made of Stainless Steel Bean Grinding, With Thickly Flavored Bean Paste Emerging All At Once, Okara Removal Accomplished In A Single Operation, And Flaky Okara Discharged At The Same Time.



- 👤 Unique structure of door body and grinding stone and motor special waterproof device, have an effective solution to the problem of leakage of water.
- 👤 Well-designed grinding stone makes the soy milk flowing smooth, less product material, easy clean-up.
- 👤 The practical and unique thickness structure which can adjustable, it's easy to adjust, reliable locking.
- 👤 The edible sand of specially formulated, long life, high yield.
- 👤 Clean and sanitary ,all structure made of stainless steel.



WHAT WE DO

## TARGET SERVICES



### MAINTENANCE OF MACHINE

Machine Maintenance Can Include Regularly Scheduled Service, Routine Checks, And Both Scheduled And Emergency Repairs.



### CONSULTANCE

Akshar Consultancy Is A Leading Service Provider Of Process Monitoring System, Industrial Consultants, Innovative.



### CALIBRATION

Calibration Services/ Instrument Calibration Services. True Calibration Employs Calibration Engineer For Major Field.



### INSTALLATION

We Have Now Resumed Assembly And Installation Services With Additional Precautionary.



### BREAKDOWN MAINTENANCE

Breakdown Maintenance Is Maintenance Performed On Equipment That Has Broken Down And Is Unusable.



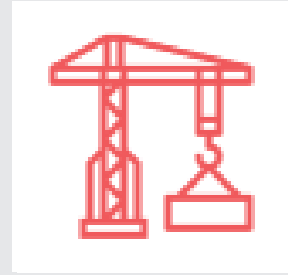
### SPARE PARTS SUPPORT

In Addition To A Subsequent Product Version, Spare Parts And Service For The Discontinued Products Are Available.

# CLIENT SATISFACTION

## We Offer

A Wide Range Of Customization Services And Adopt The Latest Technology To Introduce To Our Clients The Perfect Products.



## Punctual Delivery

Our Target For On-time Delivery Is Set At 90% And With Continued Investment In Production Facilities As Well As The Recent Purchase Of A New Storage Facility Will Only Help To Achieve And Surpass This Target



## Professionals Team

We Are A Dedicated Team Of Diverse Professionals. At The Helm Of Our Team Are Our Management Team, Administrative And Logistic Teams Who Ensure Every Process Of The Organization Happens On The Specified Timelines. Our Teams Are Well Channelized By Our Organization Mentors Thus Setting Achievable Goals By Adopting The Right Business Ethics. The Required Team Members Are Constantly Trained To Run The Advanced Machinery That We Possess.

# WHY US?

## We Work Hard & Do Well

Our Exclusive Range Of Ice Cream Engineering Products Are Very Popular Amongst Our Clients Because Of The Following Reasons.

- 🍦 High Quality Products
- 🍦 Advanced Infrastructure
- 🍦 Well Priced Products
- 🍦 Ethical Business Practices
- 🍦 Customization Features
- 🍦 Scheduled Delivery Of Products

## EXPLORE PRODUCT

**OUTPUT QUALITY**

**98%**

**LATEST EQUIPMENTS USED**

**90%**

**RESEARCH INDUSTRY**

**87%**




## ICE CREAM MIX PLANT

(Capacity 100 To 3000 Liter Per Hour)



### Mfg: Ice Cream Machinery & Dairy Processing Plant

 94-C, Shankar Estate, Nr. Revabhai Estate, C.T.M., N.H.-8, Amraiwadi, Ahmedabad-380026(Gujarat),India

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