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## COLDTECH ENGINEERING PVT. LTD.

Innovation leads technology and changes the world



# COMPANY PROFILE

## CORE IDENTITY

Coldtech Engineering Pvt.Ltd. is a pioneer in the food-processing engineering sector, delivering advanced solutions in food processing, refrigeration, packaging, and automation. Since 2008, our young and driven team has remained committed to innovation, quality, and sustainable engineering.

Operations more efficient for clients across India and global markets. With a deep engineering mindset and a passion for problem-solving, we consistently design systems that boost productivity, ensure food safety, and optimise operating costs. Our solutions reflect thoughtful engineering, energy efficiency, and long-term value creation for every customer.

## CORPORATE BRIEF

Built on principles of reliability, precision, and user-centric design. Coldtech's engineering excellence ensures consistent and dependable performance. We specialise in comprehensive end-to-end solutions for the food industry—particularly dairy, ice cream, beverages, and curd.

Our portfolio spans ice cream mix production line, processing line, ice cream filling line, and ice cream packaging line, ice cream stick line, and cold storage systems. We operate a modern manufacturing facility with strict quality control at every stage—right from raw material sourcing to final inspection. With continued investment in R&D, we focus on lowering operational costs, increasing plant efficiency, and integrating sustainable practices. Digital tools, and complete lifecycle support to ensure high uptime and minimal wastage.

## THE NEXT STEP

To lead the global food-processing industry with next-generation refrigeration, ice cream processing, and packaging technologies—delivering durability, innovation, and uncompromised food safety at every stage.

## OUR COMMITMENT

We aim to deliver equipment that combines precision engineering with intuitive, operator friendly design. Our goal is to empower customers to enhance productivity, reduce waste, labour less production, low power consumption with high efficiency and run more sustainable operations.

From installation to maintenance, we offer proactive, end-to-end service support. We continually invest in technology and R&D to stay ahead of market demands. With more than a decade of industry expertise, Coldtech has become a trusted partner for businesses seeking reliable, future-ready solutions. Our customer-centric approach ensures every system is engineered to solve real production challenges and deliver measurable value. We continue to expand our technological capabilities to support automation, smart monitoring, and global market expectations.



# Ice Cream Extrusion Freezing Tunnel

## CEFT Series



**CEFT600C**

NO	PARAMETERS	UNIT	CEFT600C	CEFT980G
1	Production Capacity	Piece/Min	90	150
2	Ambient Temperature 25°C	°C	-35°C Below (Random Thermometer Value)-35°C	
3	Cooling Capacity (Working Conditions +30°C/-30°C)	KW/KCAL/H	58/50000/H	120/100000/H
4	Number Of Transport Pallets	Block	600	980
5	Total Power (Defrost Electric Power Does Not Include)	KW	15	25
6	Total Water Consumption (Water Temperature 8- 22°C)	T/H	20	40
7	Layer Distance	CM	180	230
8	Dimension (L x W x H)	MM	10000 x 2600 x 2880	12500 x 2600 x 3280
9	Weight	T	9	11



# Ice Cream Extrusion Freezing Tunnel

## CEFT Series

NO	PARAMETERS	UNIT	CEFT880C	CEFT1140
1	Production Capacity	Piece/Min	120	130
	Stick Ice-Cream With Single Cutting Station Single Piece Weight 50-80g Pairs of Cutting Configurations	Piece/Min	120 x 2	130 x 3
2	Conveyor Speed	Pallet/Min	0-42	10-50
3	Pallet	Standard Size	MM	350 x 246
4	Conveyor Chain	Pitch	MM	62.5
		Length	M	200
5	Power	V/Hz/ph	420/50/3	420/50/3
6	Capacity	Main Drive Motor	KW	4
		Cold Air Blower	KW	3 x 8
		Cutting Motor	KW	0.18 x 2
		Robot Hand Motor	KW	1.1 x 2
		Heating	KW	4
7	Cooling System	Maximum Cooling Capacity	KW	163
		Evaporator Heat Transfer Area	M <sup>2</sup>	500 x 2
		Refrigerant	-	R404
		Air Flow	M <sup>3</sup> /H	24000 x 2
8	Compressed air	Pressure	MPA	0.6-0.7
		Consumption	L/Min	100-1000
9	Dimension (LxWxH)	Tunnel Body	MM	9000 x 4000 x 3750
				10000 x 4800 x 5000



**CEFT880C**

# Rotary Stick Ice Cream Machine

## CRAS Series



**CRAS6**



NO	PARAMETERS	UNIT	CRAS4	CRAS6	CRAS12	CRAS18	
1	Maximum Capacity (70-80G/Piece)	Piece/H	3000	6000	12000	18000	
2	Number Of Moulds Each Row	Piece↑	4	6	12	18	
3	Mould Lines	Piece	100	140	140	140	
4	Power	Phase/V/Hz	3/420/50	3/420/50	3/420/50	3/420/50	
5	Water Pump Motor For Demould	KW	0.75	1.1	2.2	3	
	Milk Pump Motor	KW	0.75	0.75	0.75	0.75	
	Vacuum Pump Motor	KW	2.2	2.2	3	4	
	Brine Pump Motor	KW	3.5	7.5	7.5	7.5	
6	Heating	KW	10	15	24	33	
7	Pipeline	Name	--	Calcium Chloride			
		Flow	M <sup>3</sup> /H	50	100	150	200
		Brine Water Pipeline	MM	Ø83	Ø108	Ø133	Ø159
	Air Pipeline	Inch	1/2	1/2	1/2	1/2	
8	Cooling Capacity	KW	About 30	About 55	About 110	About 132	
9	Dimension (L x W x H)	MM	2800 x 2200 x 1850	4500 x 2600 x 1820	5000 x 3300 x 1880	5500 x 3750 x 1880	
10	Weight	T	2.5	5	6.5	7.8	

# Linear Stick Ice Cream Machine

## CLAS Series

NO	PARAMETERS	UNIT	CLAS6	CLAS12A	CLAS18A	
1	Maximum Production Capacity	PCS/Hr	6000	12000	18000	
2	Number Of Moulds Dipped Into Saltwater	PCS	165	198	198	
3	Number Of Moulds Per Row	PCS	6	12	18	
4	Max Outer Size Of Moulds (L x W x H)	MM	58 x 32 x 160	58 x 32 x 160	58 x 32 x 160	
5	Refrigerant	Name	Calcium Chloride			
		Concentration	Density	30-32	30-32	30-32
6	Brine Water Pump	Power	KW	7.5-15	7.5-15	7.5-15
		Flow	M <sup>3</sup> /H	120	220	280
		Head	M	10-30	10-30	10-30
7	Air Compression	Pressure	MPA	0.6	0.6	0.6
		Consumption	M <sup>3</sup> /Min	1.5	2.5	3
8	Steam Consumption	KG/H	40	60	100	
9	Stick Size (L x W x H)	MM	114 x 10 x 2	114 x 10 x 2	114 x 10 x 2	
10	Total Power	KW	8	10	10	
11	Dimensions (L x W x H)	MM	1100 x 1420 x 2400	1450 x 1800 x 2400	1580 x 2200 x 2400	
12	Weight	T	6.5	8	10	



**CLAS12**



OPERATING PRINCIPLE	CAPACITY
<p>The production of the ice cream bars is carried out with the following process:</p> <ul style="list-style-type: none"> <li>• Filling the moulds</li> <li>• Freezing the product with a brine bath at low temperature.</li> <li>• Inserting the wooden stick in the product at the right rime.</li> <li>• Finishing the freezing stage.</li> <li>• Defrosting the moulds, for the extraction of the products, with warm brine.</li> <li>• Extracting the product from the moulds.</li> <li>• Chocolate coating the product.</li> <li>• Lay-off the product for the wrapping machine.</li> </ul>	<p>This type of rotary machines is available for a capacity which goes from approximately 3000 to over 18000 pieces per hour. The real capacity goes accordingly to different parameters such as:</p> <ul style="list-style-type: none"> <li>• Product recipe</li> <li>• Number of radial rows in brine</li> <li>• Number of wifes in the moulds</li> <li>• Product thickness</li> <li>• Overrun of the products</li> <li>• Water ice or ice cream production</li> <li>• Brine temperature</li> <li>• Ice cream or water ice filling temperature</li> <li>• Type of sophistication of the product</li> <li>• Refrigeration capacity</li> </ul>

FEATURES	
<b>Brine tank:</b>	Double walled welded and insulated. Two rails are placed for holding all the needed apparatus. The brine tank is divided in freezing and defrosting zone. Pumps are placed for brine circulation and defrosting. Electrical panel with PLC, for the complete control of the machine. Electro-pneumatic movement. Carousel extraction device is standard in the machines.
<b>Brine circulation:</b>	S/S pump is circulating the brine solution from the brine tank to the evaporator and into the brine distribution system under the mould. Brine circulation for the best performing capacity. High speed of the brines ensures the best heat transfer from the brine to the moulds.
<b>Defrosting system:</b>	With warm brine for the rotary. Small size space used for the defrost ensures the maximum freezing for this model.
<b>Mould washing system:</b>	Sprayer on top of the mould with the vacuum pump for drying.
<b>Main drive system:</b>	Mechanical drive of the moulds and the extraction carousel. Very simple and efficient system in the plant. Long lasting and few maintenance needed.
<b>Moulds:</b>	Completely constructed in special S/S with customer requested shape. Large variety shape available.
<b>Available attachments:</b>	A large selection of products is available. For any different selection, specific devices.
<b>Chocolate coating:</b>	A chocolate dipping station is located under the second descending station of the extraction device. Linked to the chocolate jacketed kettle is forming the complete chocolate system.
<b>Wrapping machine:</b>	Small model is available accordingly to the specific needed capacity. Hot seal is standard.
<b>Refrigeration:</b>	This is available in several dimensions accordingly to the needed capacity. We use screw type compressor and self contain group system. Very compact and easy to install and serve. Other optional equipments are available and full details can be obtained on specific request.

**WHY ROTARY SYSTEM ?**

- Less water consumption
- Less brine consumption
- Less product waste
- Different lay out space

WHY IN-LINE SYSTEM ?	
<ul style="list-style-type: none"> <li>• Easier accessibility to the plant</li> <li>• Easier washing of the moulds</li> <li>• Quick product and moulds change over</li> <li>• No care of not extracted products</li> <li>• More cups on moulds assembly with different thickness</li> </ul>	<ul style="list-style-type: none"> <li>• More flexibility for products changing and variety</li> <li>• Less refrigeration power need</li> <li>• Different layout space</li> <li>• Much longer life of the moulds</li> </ul>

First Filler	✓		✓	✓	✓	✓	✓		✓
Vacuum Extractor				✓	✓				
Filler Station – 2		✓	✓	✓	✓	✓	✓	✓	✓
Pencil Filler								✓	
Stick Inserter	✓	✓	✓	✓	✓	✓	✓	✓	✓
Topping Filler				✓			✓		
Candy Extractor	✓	✓	✓	✓	✓	✓	✓	✓	✓
Dip (Chocolate) Coating		✓						✓	✓
Packing (Flow-Wrap)	✓	✓	✓	✓	✓	✓	✓	✓	✓



**CRAS6**

# Ice Cream Mix plant



## WORKING PRINCIPLE

- **Preparing the mix** : The ingredients, such as fresh or powdered milk, water, vegetable or animal fat, sugar, stabilisers and emulsifiers are introduced in the first pasteuriser/mixer. The water necessary to prepare the mix is sent to the selected tank in the quantity set on the liter counter.
- **Pasteurisation** : The heating system supplies the hot water which, via the circulation pump, is sent into the gap of the selected tank, in order to reach the pasteurisation temperature of 85°C.
- **Homogenization** : Once the pre-set pasteurisation temperature has been reached the mix is sent, via a centrifugal pump, to the homogenizer which, thanks to the elevated pressure of 200 bar, breaks down and reduces the fat molecules in order to obtain a great ice-cream structure.
- **Cooling** : From homogenization the mix goes directly to the first section of the heat exchanger where it is cooled by mains or tower water at 34°C; this then goes into the second section where it is further cooled with chilled water in order to obtain a final mix temperature of 4/6°C. The mix is automatically sent to the ageing vats where it will need to stay for approximately 6 hours before it can be used to produce ice-cream. The time necessary to complete the pasteurisation cycle is approximately two hours, but as the system is equipped with two pasteurisers it is possible to produce every hour a volume of ice-cream mix equal to the capacity of one of the two pasteurisers; in fact as the first pasteuriser is filled and brought to temperature, the second is loaded, which will have already reached the pasteurisation temperature, initiating a continuous work cycle.

NO	PARAMETERS	BATCH 300	BATCH 500	BATCH 1000
1	Capacity (Different capacities on request) Ltr/hr	300	500	1000
2	Installed power (kW)	17.5	20	40
3	Mains water capacity (Ltr/hr)	120	120	250
4	Tower water capacity (Ltr/hr)	620	920	1850
5	Chilled water capacity (Ltr/hr)	1500	3000	4500
6	Heating (kW)	12	12	18
7	Net dimensions (L x W x H)mm	4305 x 1850 x 1645	4700 x 1900 x 1800	5000 x 2210 x 1920
8	Net weight (kg)	1254	1530	1820

# Ice Cream Mix HTST System

NO	PARAMETERS	HTST 500	HTST 1000	HTST 2000	HTST 3000
1	Capacity (Different capacities on request) Ltr/hr	500	1000	2000	3000
2	Installed power (kW)	20	30	45	60
3	Mains water capacity (Ltr/hr)	520	1050	1400	2300
4	Chilled water capacity (Ltr/hr)	2000	4000	6500	10000
5	Heating (kW)	12	18	24	30
6	Net dimensions (L x W x H)mm	6300x 2120x 1680	7380 x 2490 x 1785	7600 x 2700 x 2100	8200 x 2700 x 2200
7	Net weight (kg)	1800	2830	3400	3800

## WORKING PRINCIPLE

- **Preparing the mix** : The ingredients, such as fresh or powdered milk, water, vegetable or animal fat, sugar, stabilisers and emulsifiers are introduced in the first tank. The water necessary to prepare the mix is sent to the selected tank in the quantity set on the liter counter.
  - **Precooling** : The heating system supplies the hot water which, via the circulation pump, is sent into the gap of the selected tank, in order to heat the mix up to 55°C. Once the temperature is reached the mix is transferred to the balance holding tank via a centrifugal pump.
  - **Heating** : From this tank a second feeding pump collects the mix and sends it to the exchanger in the recovery section. Here the mix is heated to 76°C thanks to the heat release of the already pasteurised mix which, in this way, starts to cool down.
  - **Homogenization** : Once the pre-set heating temperature has been reached the mix is sent, via a centrifugal pump, to the homogenizer which, thanks to the elevated pressure of 200 bar, breaks down and reduces the fat molecules in order to obtain a great ice-cream structure.
  - **Cooling** : The mix goes directly to the heat exchanger's pre-cooling section where it is brought down to 34°C via mains or tower water, and subsequently it enters the final cooling section where it is brought down to 4/6°C via chilled water. The mix is automatically sent to the ageing vats where it will need to stay for approximately 6 hours before it can be used to produce ice-cream. The time necessary to complete the pasteurisation cycle is of approximately two hours, but as the system is equipped, with two pasteurisers it is possible to produce every hour a volume of ice-cream mix equal to the capacity of one of the two pasteurisers; in fact as the first pasteuriser is filled and brought to temperature, the second is loaded, which will have already reached the pasteurisation temperature, initiating a continuous work cycle.
  - **Pasteurisation and holding** : From the homogenizer the mix goes to the exchanger in the pasteurisation section, where it reaches a temperature of 85°C thanks to the action of the hot water coming from the heating group. The mix then goes to the tubular holding where it holds for 40 seconds without any changes in temperature. A probe detects the mix's temperature and, if this is lower than the pre-set pasteurisation level, the appropriate mix flow control valve makes it return to the balance tank to go through the heating and homogenization cycle again. Instead, if the temperature is level with or over the pre-set pasteurisation level, the mix continues its process, starting the cooling phase and entering the recovery section where it is cooled down to 64°C thanks to the heat release provided by the mix in the heating phase.
- This process allows to significantly reduce energy consumption and it is one of the strong points of a plant of an HTST type.



**HTST1000**

# Ice Cream Freezer Series

## CACF Series

### FEATURES

- High flexibility in production.
- High quality materials to grant sturdiness, strength and long endurance.
- Accurate design, studied to have easy access to the parts subject to normal wear and tear, for quick maintenance. The shell-and-tube water condenser can be opened and cleaned (both mechanically and chemically).
- Semi-hermetic piston compressor (which can be open for technical intervention in case of breakdown), more reliable and efficient than an hermetic compressor
- Automatic regulation of freezing barrel's pressure
- Possibility to fine regulate the hot gasses
- All models are prepared for connection with the C.I.P. (cleaning in place) unit.
- High performance refrigeration system.
- Production of hard ice cream, up to a temperature of -7° C.
- One set of standard spare parts included with the machine.
- Ready for production after connection to electricity and water sources.
- All our freezers follow the ISO standards, the hygienic and anti-pollution rules in force.



NO	PARAMETERS	UNIT	CACF600	CACF1000	CACF2000	
1	Maximum Capacity (expansion 100%)	L/H	600	1000	2000	
	Feed Temperature	°C	+2-+4	+2-+4	+2-+4	
	Discharge Temperature	°C	≤-4	≤-4	≤-4	
	Evaporating Temperature	°C	-30	-30	-30	
	Air-return Temperature	°C	-34	-34	-34	
	Oil Content	PPM	≤30	≤30	<30	
2	Refrigerant	-	R404A	Ammonia	Ammonia	
3	Cooling Capacity	KCAL/KW	14600 /13	27000/31	56000/65	
4	Compressed Air	Pressure	MPA	-	≥0.6	≥0.6
		Consumption	M <sup>3</sup> /MIN	-	2	3.5
		Tube	MM	-	6	6
5	Piping System (External Dimensions)	Feeding Pipe	MM	-	25	25
		Discharge Pipe	MM	-	38	38
		Air-return Conduit	MM	-	48	76
		Hot Ammonia Pipe	MM	-	18	22
		Emptying Pipe	MM	-	18	22
		Safety Pipeline	MM	-	18	27
6	Power	Stirrer Motor	KW	5.5	15	22
		Feed Pump Motor	KW	0.75	0.75	2.2
		Power Standard	Phase/V/Hz	3/420/50	3/420/50	3/420/50
7	Dimension(L x W x H)	MM	1300 x 780 x 1670	1820 x 830 x 2160	2500 x 900 x 2100	
8	Weight	T	0.5	1.3	2.0	

NO	MODEL	CCF100	CCF200	CCF400	CCF600
1	Ice cream production (Ltr/hr)	50- 100	100- 200	200- 400	200- 600
2	Inlet ice-cream mix temperature	+4°C	+4°C	+4°C	+4°C
3	Outlet ice-cream temperature	-8°/-5.5°C	-8°/-5.5°C	-8°/-5°C	-8°/-5.5°C
4	Overrun up to	120%	120%	120%	120%
<b>REFRIGERATION FEATURES</b>					
5	Refrigeration capacity at -35°/+35°C	2400 kcal/hr	5000 kcal/hr	6300 kcal/hr	8800 kcal/hr
6	Refrigerant gas	R404A	R404A	R404A	R404A
<b>CONDENSATION WATER</b>					
7	With tap water +15°/+18°C: (Ltr/hr)	200	600	800	1050
8	Minimum pressure (bar)	1.5	1.5	1.5	1.5
9	In circulation (Ltr/hr)	1500	2000	2600	3400
10	With tower water +25°/+28°C:	3-5% of water circulation load			
11	Minimum pressure (bar)	1.5	1.5	1.5	1.5
<b>ELECTRICAL FEATURES</b>					
12	Dasher motor (kW)	0.75	1.5	3.75	5.6
13	Extraction pump	-	-	-	-
14	Air mix pump motor (kW)	0.37	0.75	1.1	1.5
15	Refrigeration compressor (kW)	3	5	10	13
16	Total installed power (kW)	4.12	7.25	14.85	20.1
17	Voltage, Frequency, Phase	415 Volt (*), 50 Hz (*), 3 PH			
<b>DIMENSIONS AND NET WEIGHT</b>					
20	(L x W x H)	1080 x 650 x 950	1312 x 660 x 1210	1515 x 895 x 1230	2005 x 975 x 1240
21	Net weight (Kg)	152	310	360	577

### COMPLETE OF:

- Built-in Freon R 404-A refrigeration compressor.
- Dasher motor.
- Double air-mix pistons pump.
- Inclined freezing barrel (innovation introduced for the best energy saving and for maintenance and cleaning easiness) complete with dasher and scraping blades.
- Safety sanitary valve of the pressure inside the freezing barrel
- Pneumatic valve for the automatic regulation of the ice cream pressure inside the freezing barrel.
- Built-in CIP program.
- Prepared for connection to the CIP system.
- Connections with sanitary pipings.
- Filtering/sterilizing group for compressed air including high efficiency/activated carbon filters and sterilizer (absolute) filter with regenerable Teflon cartridge.



# Ice Cream Fruit Feeder CFF



NO	PARAMETERS	CFF200	CFF600	CFF2000	CFF4000
1	Model	CFF200	CFF600	CFF2000	CFF4000
2	Make	COLDTECH	COLDTECH	COLDTECH	COLDTECH
3	Ice Cream Flow Rate	120-200 Ltr/hr	150-600 Ltr/hr	1500-2000 Ltr/hr	2500-4000 Ltr/Hr
4	Rotor Motor	1.1 kW	1.5 kW	3.75 kW	3.75 Kw
5	Auger Motor	0.37 kW	0.37 kW	1.5 kW	1.5Kw
6	Hopper Capacity	10 Ltr	10 Ltr	30 Ltr	40 Ltr
7	Ingredient Feeder Rate	5-25 Kg/hr	5-25 Kg/hr	25-50 Kg/hr	50-100 Kg/hr
8	Total Power Load	2 HP (220V, 50HZ, 1PH)	2.5 HP (220V, 50HZ, 1PH)	7 HP (520V, 50HZ, 3PH)	7 HP (520V, 50HZ, 3PH)
9	Overall Dimensions (L x W x H)mm	910 x 485 x 905	955 x 550 x 1200	1000 x 700 x 1100	1250 x 750 x 1150
10	Net Weight	127 kg.	185 kg.	350 kg.	420 kg.

**WORKING PRINCIPLE:**

- The ingredients are fed into a hopper where the action of a stirrer avoids the forming of lumps.
- An auger, with speed adjustment, assures their constant flow to the feeding pump.
- The lamella feeding pump, with speed regulator, receives the ingredients and after an accurate dosing, allows their inflow into the ice-cream exiting one or more continuous freezers.
- Finally, a variable speed mixer perfectly combines the ingredients.

# Ice Cream Ripple Machine CRP3

NO	PARAMETERS	CRP3
1	Model	CRP3
2	Make	COLDTECH
3	Capacity	10-40 Ltr/hr
4	No. of Pump	3 Nos.
5	Each Hopper Capacity	8 Ltr
6	No. Hopper	3 Nos.
7	Overall Dimensions (L x W x H)	450mm x 740mm x 1200mm
8	Net Weight	60 kg.

**WORKING PRINCIPLE**

- Entirely built in stainless steel, COLDTECH 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.
- Technical innovation introduced by COLDTECH ensures this function with an absolute accuracy, avoiding a pulsing feeding of the product, as it happened with the piston pump.
- A wide syrup hopper, with more than 40 kg. of capacity, avoids a continuous refurbishing during the production.
- The machine is basically Supplied wheel mounted for an easy displacement.

**APPLICATION**

- The ripple machine COLDTECH is an innovative machine, designed to work in-line with continuous ice-cream freezers, for the production of ice-cream variegated with syrup or high density caramel.

**CONTROL AND SAFETY DEVICES**

- The machine is provided with a safety valve with Individual on-off Operational.



# Ice Cream Cup & Cone Filling Machine

## CCFM Series



**CCFM6**



### FEATURES

- Automatic filling for cups, cones, and bulk (1–6 rows); 20–50 strokes/min, 2,400–18,000 pcs/hr output.
- Special nozzles and adjustable rotary movement for decorative effects.
- Topping station for chocolate, nuts, or cocoa.
- Adjustable lid-closing station.
- Intermittent electronic movement group (life-lubricated).
- Electronic vertical movements; pneumatic secondary movements.
- PLC-controlled timing with adjustments possible without stopping production.
- Memory settings for multiple product sizes.
- Touch Screen operating control panel.
- Independent stations, adjustable via control panel including production speed.
- Quick, tool-free tray changeover.
- 24V auxiliary circuit compliant with ISO safety standards.

NO	PARAMETERS	CCFM1	CCFM2	CCFM4	CCFM6
1	Model No.	CCFM1	CCFM2	CCFM4	CCFM6
2	Type	Rotary	Rotary	In line	In line
3	Packing	Ice cream Cup & cone.	✓	✓	✓
4	Cup size	40ml, 50ml, 80ml, 100ml Cup & Cone.	✓	✓	✓
5	Over System	Provision had made in the machine to handle different size of cup & cone by repositioning a few components and also by replacing the cone & lid adopters.	✓	✓	✓
6	Drive/Operation	Mechanical motor driven indexing system with Pneumatically operated devices.	Mechanical ceming System	Mechanical ceming System	Servo Driven System
7	Filling system	Pneumatically time based filling.	✓	✓	✓
8	Cup Regulation system	Pneumatically operated cup regulation system with vacuum draw.	✓	✓	✓
9	Lid Placement	Pneumatically controlled lid regulation system with vacuum holding.	✓	✓	✓
10	Cup Ejection	Pneumatically operated cup ejection system.	✓	✓	✓
11	Cup Discharge	Pneumatically operated dragger system.	✓	✓	✓
12	Control System	PLC based circuit with HMI for the complete operation & regulation of functions.	✓	✓	✓
13	System	Pneumatic.	✓	✓	✓
14	Pressure	6 kg/cm2.	✓	✓	✓
15	Power supply	3 phase 440V.AC. control circuit 24 VDC.	✓	✓	✓
16	Power consumption	0.75 kW.	0.75 kW	0.75 kW	3.75 kW
17	Material of Construction	Aluminum/stainless steel components with SS Steel metal outer body. Product contact parts are in SS 304 quantity material.	✓	✓	✓
18	Finish	All parts other than SS will be powder coated.	✓	✓	✓
19	Productive rate	3000 Pcs/hr.	6000 Pcs/hr.	9000 Pcs/hr.	14000 Pcs/hr.
20	No of station	12	16	130	130
21	Indexing system	✓	✓	✓	✓
22	Compressor capacity	7.5 HP	10 HP	30 HP	50 HP
23	Net Weight	415 kg.	845 kg.	1350 kg.	1720 kg.
24	Overall dimensions (L x W x H) mm	1380 x 1125 x 1725	2000 x 1870 x 1995	4600 x 1200 x 2200	6500 x 1500 x 2300



# Automatic Popsicle Packing Machine

## AG-250P

NO	PARAMETERS	AG-250P
1	Model	AG-250P
2	Film width	Max.250mm
3	Bag length	150-330mm
4	Bag width	30-110mm
5	Product height	Max.55mm
6	Film roll diameter	Max.320mm
7	Packing speed	40-150 bags/min
8	Power specification	220V,50/60Hz,2.4kW
9	Machine size	3624 x 6714 x 1670mm
10	Machine weight	About 200KG

### FEATURES

- Can be connected directly to the front-end processing line to meet the scale, mass, automation and high efficiency production of packaging requirement ,also can use manual feeding way to meet small, diversified packaging requirements.
- Human-machine interface, convenient and quick parameter settings.
- Self diagnosis failure function, failure displayed clearly.
- High sensitive optical electric color mark tracking system and digital input cut position, which make the sealing and cutting more accurate.
- Separated PID control system for temperature, suitable, suitable for various packing materials.
- Stopping the machine in selected position, no sticking on the knife and no waste of the film.
- Simple driving system, reliable working, convenient maintenance.
- All controlled by program, convenient for function adjusting and upgrading.



**AG-250P**

# Homogenizer



**CHM2000**

### FEATURES

- Pressure adjustment by hand wheel
- Two stage homogenization
- S. S. diaphragm type Sanitary design Pressure gauge
- High strength steel eccentric shaft and connecting rod assembly
- Splash lubricating system
- All Covering Panel & Contact parts made from S. S. 304
- Specially designed pressure valve which gives high performance even at working time
- Low RPM plunger pump
- Sterlite coated seat ball valves for suction and discharge parts.
- Spring loaded homogenizing valves

NO	MODEL	CHM 300	CHM 500	CHM 1000	CHM 2000
1	Capacity (Ltr/hr)	300	500	1000	2000
2	Motor (kW)	2.25	3.75	11.25	18.75
3	Max. Working pressure (bar)	200 (3000 Psi)	200 (3000 Psi)	300 (4000 to 4500 Psi)	300 (4000 to 4500 Psi)
4	No. of pistons	3 Nos.	3 Nos.	3 Nos.	3 Nos.
5	Mix inlet tube (dia)	25mm	25mm	38mm	38mm
6	Mix Outlet tube (dia)	25mm	25mm	38mm	38mm
7	Water inlet nozzle (dia)	1/2 inch	1/2 inch	1/2 inch	1/2 inch
8	Water Outlet nozzle (dia)	1/2 inch	1/2 inch	1/2 inch	1/2 inch
9	Net Weight (kg.)	157	220	792	950
10	Overall dimensions (L x W x H)mm	575 x 502 x 815	725 x 680 x 880	1265 x 1110 x 1075	1265 x 1110 x 1075
11	Total Power Load (PH)	3 HP(415 V, 50 HZ., 3 PH) (7 amp.)	5 HP (415 V, 50 HZ.,3 PH) (9 amp.)	15 HP (415 V, 50 HZ.,3 PH) (22 amp.)	25 HP (415 V, 50 HZ.,3 PH) (22 amp.)

# Gelato Dozzy Machine

## APPLICATION

- Takeaway and delivery services: Hygienic, pre-portioned servings.
- Artisanal gelato cups: Ensures consistent presentation and texture.
- Business growth: New sales channels for professional gelato and ice cream businesses.

## BENEFITS

- Maintains product quality and texture even with additions.
- Reduces spillage and waste from manual cup filling.
- Provides consistent and customizable portion control.
- Increases productivity, allowing faster service and higher sales potential, while facilitating hygienic operations



## NO PARAMETERS

1	Dimensions	1420 x 400 x 560 mm
2	Weight	102 kg with one cylinder
3	Power Supply	230 V, single-phase, 50 Hz, rated load 1000 W max
4	Optional Nozzle Shapes	In addition to standard round nozzles, alternative nozzle shapes allow for creative presentations

## KEY FEATURES

<b>7" Liquid Crystal Display:</b>	User-friendly interface with video tutorials for easy operation.
<b>Adjustable Filling Range:</b>	20 mL to 2,200 mL per portion, compatible with various cup sizes and container capacities.
<b>Large Dispenser Capacity:</b>	Standard 15.5 L dispenser with two cylinders; additional cylinders can be added for higher volume.
<b>High-Speed Filling:</b>	Maximum 6 L/min; capable of filling approximately 20 cups of 150 mL in one minute with pause-adjusted operation.
<b>Foot-Operated Switch:</b>	Enables hands-free operation for better hygiene and convenience.
<b>Automatic History Download:</b>	Tracks filled portions via USB for monitoring and record-keeping.
<b>Enhanced Hygiene:</b>	Automated and precise dosing reduces contamination risks compared to manual filling.
<b>Easy Maintenance:</b>	Components are easy to assemble, disassemble, and clean, including dishwasher-safe cylinders.

# Ice Cream Gelato Machine

## NO FEATURES

1	Production Capacity	Ensure the machine meets your daily or peak requirements. Commercial machines may produce 9–20+ gallons per hour depending on the model.
2	Materials & Durability	Stainless steel is preferred for hygiene, long-lasting performance, and ease of cleaning. Components like augers, paddles, and cylinders should be robust.
3	Ease of Use & Cleaning	Look for machines with simple controls, removable parts, and self-cleaning functions if possible.
4	Versatility	Capacity to make multiple frozen desserts can expand your offering beyond Italian ice.
5	Cooling Technology	Built-in compressors or external cooling systems vary by model, influencing freezing speed and batch consistency.

## TYPES OF BATCH FREEZER MACHINE

<b>Home-use Countertop Models:</b>	Compact, user-friendly, perfect for making small batches (1–2 quarts). Often multifunctional, allowing production of gelato and sorbet in addition to Italian ice.
<b>Commercial Countertop Machines:</b>	Mid-range output suitable for cafes, bars, or small dessert shops, producing moderate amounts with added flexibility for ingredient mixing like fruits and nuts.
<b>Floor-Standing High-Volume Machines:</b>	Large industrial units for dedicated Italian ice or gelato shops, capable of producing tens of liters per hour. Features include precise freezing, adjustable consistency, and durable stainless-steel construction.
<b>Granita Machines:</b>	Designed for coarser, slushy products; can handle multiple flavors simultaneously for high-traffic events or tourist destinations.

## USING AN BATCH FREEZER MACHINE

- Prepare a fruit-sugar base or other flavored liquid. Cook and cool it.
- Acidify and strain to ensure smooth texture.
- Load the base into the machine's cylinder.
- Select the appropriate freezing/churning settings.
- Serve fresh once the desired texture is achieved.



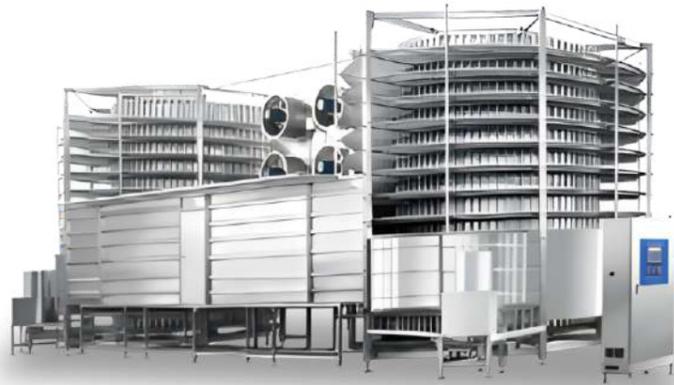
Ice Cream Multifunctional Pick Up System\_\_\_\_\_



\_\_\_\_\_ DJ-880 Cone Pick Up System



Double Spiral Frozen Tunnel\_\_\_\_\_



\_\_\_\_\_ Sandwich Ice Cream Packing Machine



Ice Cream Mixing Plant(HTST System) \_\_\_\_\_



\_\_\_\_\_ Refrigeration System

