



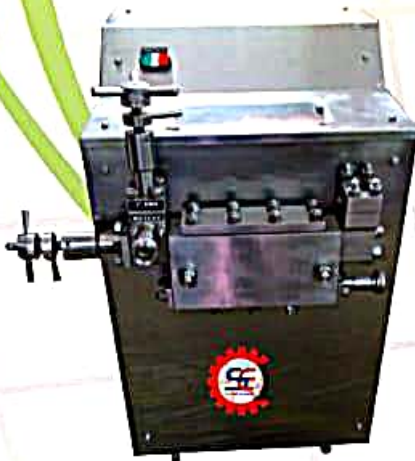
## PASTEURIZING TANK

### Special Features

1. Compact design to reduce total bacterial count
2. Automatic Precision Control for Process
3. Water Jacket construction due to Proper and Equal Heating
4. Available in L.P.G. (Gas) and Heater System
5. Lower power consumption keeps minimum power losses
6. Extra Rich Hygienic Construction & Easy to clean.



## HOMOGENIZER



### Special Features

1. Two stage homogenization
2. Suction and Discharge seat ball valves coated stellite and tungsten carbide
3. High strength steel use for connecting rod and eccentric shaft assembly.
4. Low RPM Plunger Pump
5. Pressure adjustment by hand wheel and Splash lubricating system to provide effective cooling
6. Homogenizing valves loaded by High Tensile Strength spring
7. All Product Contact Parts and main cover frame made from S.S. 304 quality material
8. Pressure Gauge Design S.S. Diaphragm type.

## AGEING TANK

### Special Features

1. Super compact design
2. Ageing tank requires minimum floor and plant space for easy operation
3. Low Power consumption due to refrigeration and puf insulated system
4. Uses Branded Quality Copper Pipe for Evaporator coil
5. Automatic expansion valve controls assure quality ageing of mix
6. Inner structure made from S.S.316 & Outer structure S.S.304 quality material





## CONTINUOUS ICE CREAM FREEZERS



### Special Features

1. All Body Structure & Panel are made from S.S. 304 Quality Material
2. Freezing Cylinder Hard Chrome Plated & Puf Insulated
3. Digital Display for Micro Process Controller
4. Automatic Hot Gas provides to control Ice Cream hardness
5. Compressor is protected by Overload Protection Relay and Pressure Switches
6. Interlock and Safety Controls for single phase overload, Low and High Pressures of Refrigerant R-404 A
7. Suction and Discharge pressure gauges for refrigerant circuit.
8. A.C. Drive provides mix pump speed

## FRUIT FEEDER

### Special Features

1. All body structure and frame are made from S.S. 304
2. Blades material Nickel alloy to resist wear and tear
3. All contact parts make S.S. 304 and Food Grade Matera
4. Stainless steel hoperto mix Dry nuts
5. A.C. Drive provide separate for Roter and Auger



## AUTOMATIC CUP & CONE FILLING MACHINE



1. Model: SCCF, Single line Rotary type with PLC
2. Capacity of Machine: 3000pcs/hr.
3. Ice Cream Filling Quantity: 40 ml min. up to 150 ml max.
4. Power Requirement
  - 1. Gear Motor : 1 HP (3 phase, 440 volt)
  - 2. Air Compressor: 7.5 HP (3 phase, 440 volt) ""
  - Air Supply 1000 ltr/min at 6 kg pressure
5. Dies: 48 Total Numbers 40 ml & 100 ml Cup (24 nos. die)  
40 ml & 120 ml Cone (24 nos. die)
6. Machine Over All L x W x H  
Size (Approx): 1000 mm x 1100 mm x 1900 mm

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# SHIVAM ENGINEERING

Mfg : Continuous Freezer, Cup & Cone Filling Machine, Ageing Vat Tank, Pasteurizing Tank, Homogenizer, Flavor Tank, Ice-cream Plant, Cone Clamping, Choklet Cotting Tank, Etc.