



Fruit & Vegetable
**Processing &
Packaging Equipment**
(For small-medium capacity Plants)



www.bajajmachines.com



Bajaj Processpack Limited was incorporated in India in 1988 by a group of technocrats and engineers, who were pioneers of this industry with decades of experience in food processing and packaging industry.

Over the last 33 years, the company has successfully installed and commissioned over 1000+ Food Processing and Packaging units world-wide.

Technical Collaborations with key international players has resulted in our integrating state-of-the-art technologies and equipment from world over and offering them on turnkey basis to our clients at competitive prices.

Today, the company is an industry leader, with technical and manufacturing capability to provide complete solution for setting up turnkey projects for processing and packaging of fruits, vegetables, dairy and beverages.

Infrastructure

Manufacturing facilities of the company are spread over 3,00,000 sq ft. area at three locations across Delhi-NCR.

Sahibabad Industrial Area, Uttar Pradesh

Noida, Uttar Pradesh

Greater Noida Industrial Area, Uttar Pradesh

Our manufacturing units have advanced processing equipment for stainless steel fabrication and machinery manufacturing industry like MIG, TIG and Argon welding, CNC machining centre, as well as quality control instruments and inspection staff.

We execute Turnkey Projects for

- Processing of fruits & vegetables into pulp, puree, paste, juice concentrates, jams, juices, ketchup, dehydrated fruits and vegetables and end-packaging in cans, bottles and pouches.
- Washing, grading, sorting lines for a variety of fresh fruits and vegetables.
- Milk/dairy processing for UHT Milk, Yoghurt, Flavoured Milk and end-packaging in cans, bottles and pouches.
- Processing of Juice, Packaged Drinking Water, Carbonated Beverages, Soda, Energy Drinks and end packaging in glass, PET, PP, spout pouch, aseptic packaging.
- Manufacturing of Mithai, Milk based sweets, Thandai, Squash, Sherbats and its end packaging in cans, bottles and spout pouches.
- Central kitchens for educational/religious/industrial organizations for processing rice, vegetables & cereals into ready-to-eat meals.
- Incubation cum training centres for university/research institutions for R&D, skill & entrepreneurial development in food processing & packaging technologies.



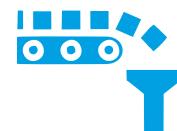
Infrastructure

State-of-the-Art Design and Machinery
Manufacturing facility
spread over 3,00,000 + area



Experience

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



Projects

1000+ processing units set-up
worldwide



Excellent After-sales Support

50+ Service engineers available 24x7
across 7 offices in India and Africa



One-stop Turnkey Solution

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



Fruits and Vegetable Processing and packaging Plant and Equipment for Small-Medium capacity Units

Bajaj Processpack Limited offers Semi-automatic plants and equipment for processing various fruits & vegetables for production of:

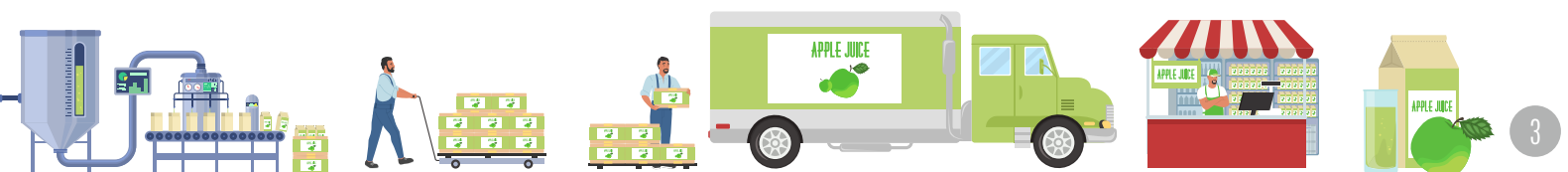
- Fruit pulp
- Jams & Jellies
- Juice & Squash
- Tomato Puree & Ketchup
- Condiments like Salsa, Mustard and Mayonnaise
- Pickles
- Ready to eat meals
- Ginger, Garlic, Onion paste or powder
- Canned fruits and vegetables
- Dehydrated fruits and vegetables
- End-packaging for above products in glass/PET/HDPE bottles, cans and pouches.

We offer plants and equipments for small-medium capacity plants ranging from 100 to 2000 kg/hr capacity. These plants are operationally semi-automatic in nature, based on simple, sturdy and user friendly technologies. The machines are easy to maintain, repair and are designed around requirements and needs of startups and small scale facilities in third world countries. The machines do not require highly trained man power to run and operate.

The plants are custom built and setup on turnkey basis with complete installation and commissioning.

Equipment end-packaging are also offered for filling and sealing glass/PET/HDPE bottles, cans, pouches (pillow/spout/retortable).

Over 1000+ satisfied customers worldwide



PLANT FOR:

KETCHUP / PUREE / JAM / JUICE / SQUASH / PULP

ROOT VEGETABLE PEELER /
WASHER



HELICOIDAL JUICE EXTRACTOR

FOR CITRUS FRUITS



FRUIT CRUSHING

SEEDLESS FRUITS
TOMATO / PINEAPPLE



DESTONING / PULPING

FRUITS WITH SEED
MANGO / LITCHI



JUICE / PULP
EXTRACTION
SECTION

COOKING /
PASTEURISATION
SECTION

FRUIT WASHING



Raw material	End-product	Production capacity	End-product packaging
Tomato	Tomato Pulp/Puree	100 - 2000 kg/hr	Cans / HDPE Bottles
Tomato	Ketchup	100 - 2000 kg/hr	Glass bottles / Pouches / HDPE Container
Various Fruits	Jam	100 - 2000 kg/hr	Glass bottles / Pouches / HDPE Container
Various Fruits	Squash	100 - 2000 kg/hr	Glass / PET Bottle
Various Fruits	Pulp	100 - 2000 kg/hr	Cans



COOKING KETTLE

FOR COOKING SUGAR SYRUP



POUCH FILLING & SEALER



VACUUM EVAPORATED KETTLE

FOR JAM / PUREE



GLASS / PET /
BOTTLE FILLER / SEALER



PASTEURISER

FOR JUICE /
PULP PASTEURISATION



CAN SEAMER



PLANT FOR:

PICKLES / DEHYDRATED / PRESERVED FRUITS & VEGETABLES

FRUIT WASHER



DICER / CUBER



MULTI-FUNCTION VEGETABLE SLICER / CHOPPER



ROOT VEGETABLE PEELER / WASHER



MULTI-PURPOSE VEGETABLE SLICER



INSPECTION / INFEED CONVEYOR



End product	Plant Production capacity	End-product packaging
PICKLES	100 - 2000 kg/hr	Glass bottles / pouch / HDPE Jar
DEHYDRATED FRUITS / VEGETABLES	100 - 2000 kg/hr	Glass bottles / pouch
PRESERVED FRUITS / VEGETABLES IN CANS / BOTTLES	100 - 2000 kg/hr	Glass bottles / Cans
READY-TO-EAT MEALS	100 - 2000 kg/hr	Cans / Retortable Pouches



DICED / CHOPPED /
SLICED FRUIT &
VEGETABLE

PICKLE MIXER
FOR PICKLE



PICKLE/PASTE FILLER



COOKING KETTLE
FOR CANNED FRUIT / VEG



CAN SEAMER



BLANCHER

FOR READY TO EAT /
DEHYDRATED FRUIT & VEG



END PACKGING

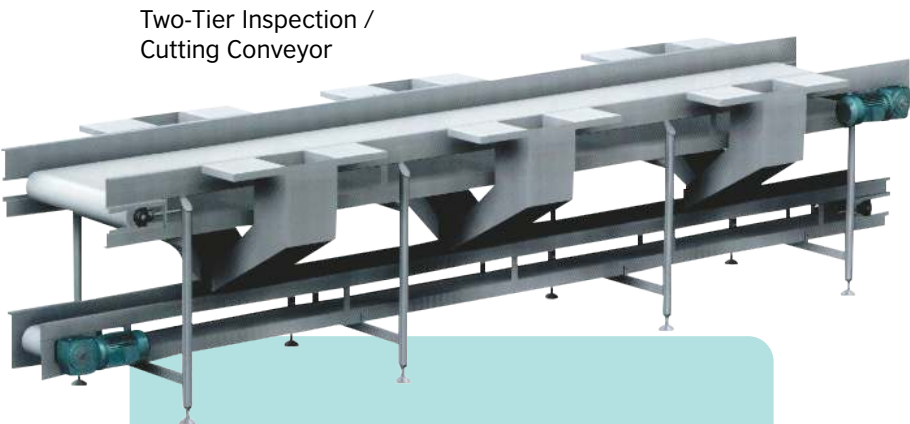
VACUUM DEHYDRATOR



WASHING / PREPARATION EQUIPMENT



IN-FEED CONVEYOR
Inspection-Preparation-Cutting Conveyor
For feeding, inspection, preparation or cutting of fresh fruits and vegetables.
Available from 100 to 2000 kg/hr feed capacities.



Two-Tier Inspection / Cutting Conveyor

SORTING AND FRUIT CUTTING CONVEYOR
For feeding, inspection, preparation and cutting of fresh fruits or vegetables.
Available from 100 to 2000 kg/hr feed capacities.



VIBRO SCREEN SHAKER
For removal of excess moisture from surface of washed whole/cut fruits and vegetable before further processing.
Available from 100-2000 kg/hr capacities

ROOT VEGETABLE PEELER / WASHER

Suitable to peel / clean wash various root vegetables like carrot, potato, radish, turnip and ginger etc. The machine is equipped with 5 to 9 rotating soft and hard brushes which thoroughly clean the vegetables while simultaneously peeling it while the jet water spray cleans and washes it.
Available in following models:

Model	Capacity	No. of rollers	Power
RPW 200	100-200 kg/hr	0.7 m x 5 nos.	1 HP
RPW 500	400-500 kg/hr	1m x 7 nos.	2 HP
RPW 1000	750-1000 kg/hr	1.5 m x 9 nos.	3 HP





FRUIT AND VEGETABLE WASHER

Designed for washing and cleaning multiple fruits / vegetables generally required for pulp, juice extraction like mangoes, litchi, tomato, apple, peach and vegetables. The washer thoroughly washes the product using strong water agitation which tumble-washes while it is carried up to the outfeed conveyor. The fruit or vegetable which gets picked up on the inclined conveyor are subjected to secondary fresh water spray and are collected at the end of the conveyor.

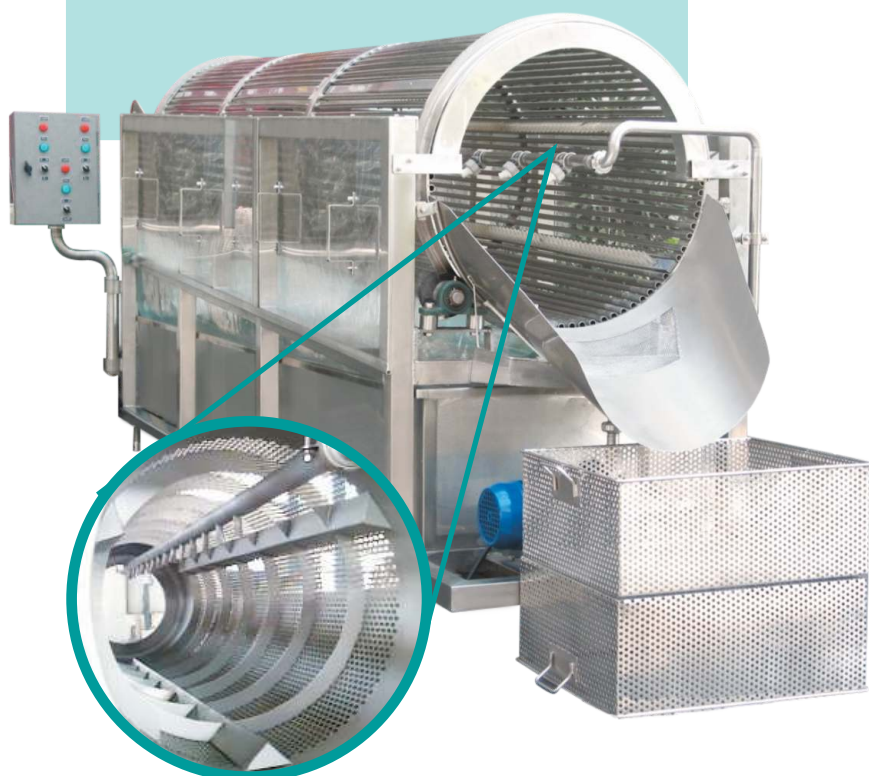
Available in following models:

Model	Capacity	Power
MFW 200	100-200 kg/hr	3 HP
MFW 500	300-500 kg/hr	5 HP
MFW 1000	750-1000 kg/hr	7.5 HP
MFW 2000	1500-2000 kg/hr	10 HP

ROTARY DRUM WASHER

Suitable to wash hard fruits & vegetables. The product is fed into a rotary drum and is sprayed with high pressure jet spray from top. The rotary drum motion ensures tumbling of products thus washing them thoroughly.

Available in 500-2000 kg/hr capacities.



LEAFY VEGETABLE WASHER

Suitable to wash leafy vegetables and other light weight fruits & Vegetables that may float while washing.

Available from 200-2000 kg/hr capacities



JUICE / PULP EXTRACTION EQUIPMENT



C - 117

FRUIT/VEGETABLE CRUSHERS

Suitable for crushing hard seedless fruits & vegetables such as pineapple, apple, tomato, carrots etc before pulping or juice extraction. Available in various capacities / models:

Model	Capacity	Power
C-114	200-300 kg/hr	1 HP
C-115	500-700 kg/hr	2 HP
C-117	1000 kg/hr	5 HP

HAMMER CRUSHER

Suitable to crush seedless fruits & vegetables before pulping or juice extraction. Fitted with swing type hammer which ensures even granulating of crushed material. Available in following models / capacities

Model	Capacity	Power
C 118	1 T/hr	3/5 HP
C 119	1.5-2 T/hr	7.5 HP



TWIN PULPER

Suitable to deseed or deskin and extract pulp from fruits & vegetables like mango, litchi and tomato. It consists of two stages of pulping. First stage is for deseeding or deskinning. The pulp extracted from first stage goes into the second stage for refining. All contact parts are made of SS with optional frame/covers in MS or SS.

Available in following models / capacities:

Model	Capacity	Power
P2-120	1 T/hr	7.5 HP
P2-123	2 T/hr	12.5 HP



PULPERS

Suitable for extraction of pulp from fruits or vegetables like mango, litchi, guava, tomato, carrot, and apples.

Available in following models /capacities in MS/SS frame:

Model	Capacity	Power
P-108	80-100 kg/hr	0.5 HP
P-111	300-500 kg/hr	1 HP
P-114	500-1000 kg/hr	3 HP
P-117	1500-2000 kg/hr	5/7.5 HP





(For fresh paste extraction)

Suitable to make paste by pulverising hard fruits and vegetables like ginger, garlic, onion, carrots and tomato etc.

Whole or cut pieces are fed into the hopper which pulverises and grinds the same. Specially designed pulverising head with removable sieve ensures adaptability to different fruits and vegetables.

Available in:

1/3 stage pulveriser model.

Single Stage pulveriser: For coarse pulverisation of Fruits & Vegetables like carrots/ tomato / ginger etc.

3-stage pulveriser: Suitable for fine pulverisation of fruit/vegetable into fine paste. Fitted with unique designed 3-stage pulveriser head and water jacketed head for fine paste like ginger/garlic/onion paste under low temperature.

Available from 100-1000 Kg/hr capacity models.

Suitable for continuous extraction of juices from fruits like pineapple, orange, apple and kiwi etc. Unique spiral design of the machine ensures high yield juice recovery without making it bitter. Available in 200, 500, 1000 kg/hr capacity models with MS/SS frame options.



A manual hydraulic press machine. It features a blue metal frame with a central silver-colored metal plate. A blue pump unit is connected to the frame via a black hose. A pressure gauge is visible on the right side of the frame. The machine is set against a light blue background.

Suitable to extract juice from hard crushed fruits and vegetables like pineapple/apple/ginger/amla etc. in batch process. The crushed fruits are wrapped and stacked between wooden crates and then pressed using hydraulic pressure to yield maximum juice.

Available in 200, 500 and 1000 kg/hr input capacity models.

CUTTING / CHOPPING / SLICING EQUIPMENT

MULTIFUNCTION VEGETABLE SLICER / CHOPPER

Suitable to slice and chop various vegetables like carrot, potato and ginger etc. The machine can produce variable sized slices which are then conveyed to the chopping section. The intermittent chopping blade action produce slices / chops / cuts / finger-cuts etc. The cut sizes can be controlled by variable infeed conveyor.

Capacity: 350-500 kg/hr

Power load: 1 HP

BM 309



DICER / CUBER

Suitable for dicing / cubing vegetables or fruits like tomato, papayya, carrot, potato and pineapple etc. Unique design produces cubes in sizes of 5 x 5 mm to 20 x 20 mm with interchangeable dies.

Available in following models:

Model	Capacity	Power
BM 312	300-500 kg/hr	2HP
BM 316	800-1000 kg/hr	5HP





PICKLE MIXER

This machine is appropriate for mixing pickle with spices. The main vessel is 'U' shaped and is equipped with specially designed heavy duty rotational blades which turns and mixes the product. The drum is tiltable for easy removal of product.

Available from 50-200 kg/batch capacity models.



MULTI-PURPOSE VEGETABLE SLICER

BM - 303

Suitable for slicing or chopping leafy vegetables, beans, tomatoes, chilli etc. Unique design incorporating infeed food grade conveyor controlled by a variable speed drive controller and an adjustable gripping conveyor which feeds the product to the slicing head. The variable infeed controlled conveyor ensures variation in cut / slice thickness.

Available in following models:

Model	Capacity	Power
BM 303	350 - 500 kg/hr	1 HP
BM 306	750 - 1000 kg/hr	3 HP



BM - 306

This machine has a larger slicing head. In this model, both the slicing head and infeed conveyor are controlled by a variable speed controller which facilitates precise control on the cut size.



PINEAPPLE PEELER

Suitable for peeling and decoring of Pineapple before juice ,pulp and slicing process.

Capacity-150-300 pieces/ hr



BLANCHING EQUIPMENT



BLANCHER COOLER (BATCH TYPE)

Suitable for batch type blanching and cooling of cut Vegetables before dehydration/IQF process. Available in Steam /Electrical heating models.

Available in Capacity between 100-500 kg/hr



CONVEYOR TYPE BLANCHER

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

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

Available in capacities from 500-2000 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 to 2000 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 kg/hr to 2000 kg/hr.



COOKING / EVAPORATION EQUIPMENT



COOKING KETTLE (Tilting Type)

Suitable for cooking pulp or juices. The kettle is two-third jacketed and is made of SS 304. With options of MS / SS frames. The kettle can be tilted for easy unloading of products after cooking.

Available in following capacities

10 gal (45 ltrs)	25 gal (110 ltrs)
50 gal (225 ltrs)	100 gal (450 ltrs)



Tilting Type



COOKING KETTLE (with scraper attachment)

This kettle is fitted with scraper attachment. The Teflon scraper scrapes the inner surface of kettle and is driven by attached geared motor. The scraper attachment ensures that there is no blackening or charring of product while cooking or heating. The kettle can be designed in fixed or tilting models.

Available in following capacities

50 gal (225 ltrs)
100 gal (450 ltrs)
150 gal (625 ltrs)

RASGULLA FILLING KETTLE

Suitable to maintain temperature of Rasgulla/Gulabjamun in sugar syrup before filling and seaming in cans.

This ensure and enhances shelf life of canned sweets.

Available in single/double kettle design of 25/50/75/100 ltrs kettle capacities.



10 gal (45 ltrs) model

VACUUM EVAPORATED KETTLE (Batch Type)

Suitable for cooking and concentrating the products under vacuum. The vessel is interconnected with condensor, suitable vacuum pump/motor. A geared motor ensures slow speed scraping inside the vessel while cooking. Vacuum cooking is done at low temperature which preserves the natural colour, aroma and taste of the product.

Available in following capacities

10 gal (45 ltrs)	25 gal (110 ltrs)
50 gal (250 ltrs)	100 gal (450 ltrs)
150 gal (625 ltrs)	



MILK BOILING KETTLE

Suitable to boil and concentrate milk into mawa/ chena/ khoa as per process requirements.

Available in 10/25/50/100 ltrs raw milk holding capacities.



150 gal (625 ltrs) model



HOMOGENIZER / PASTEURIZER



HOMOGENIZER

Suitable to homogenize juices, pulps, ketchups or milk to desired consistency. The homogeniser is of rugged design with stainless steel cabinet. The homogenizer chamber is made of single piece forged AISI 316 block, suction / discharge valves of stellite and fitted with diaphragm type pressure gauge.

Available in different pressure range models from 20-60 Mpa and capacities from 100-2000 LPH.



PULP PREHEATER

Suitable for preheating of pulp extracted for final processing / pulping.

The pulp is circulated through the heat exchanger for preheating up to required temperature. Steam is the heating media used in the heat exchanger to heat the pulp. After achieving the required temperature the product is discharged to a pulper for pulp extraction.

Advantages of Pulp Preheater:

- Deactivating the enzymes, which are likely to be generated.
- Getting good colour and maximum recovery.
- Better quality of the product.

Available in capacities from 500 kg/hr to 2000 kg/hr

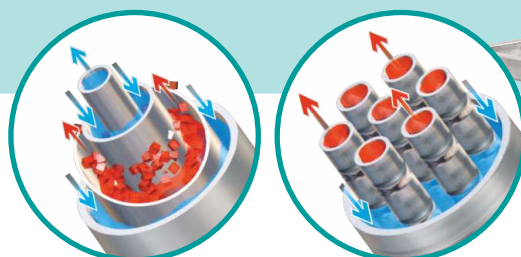
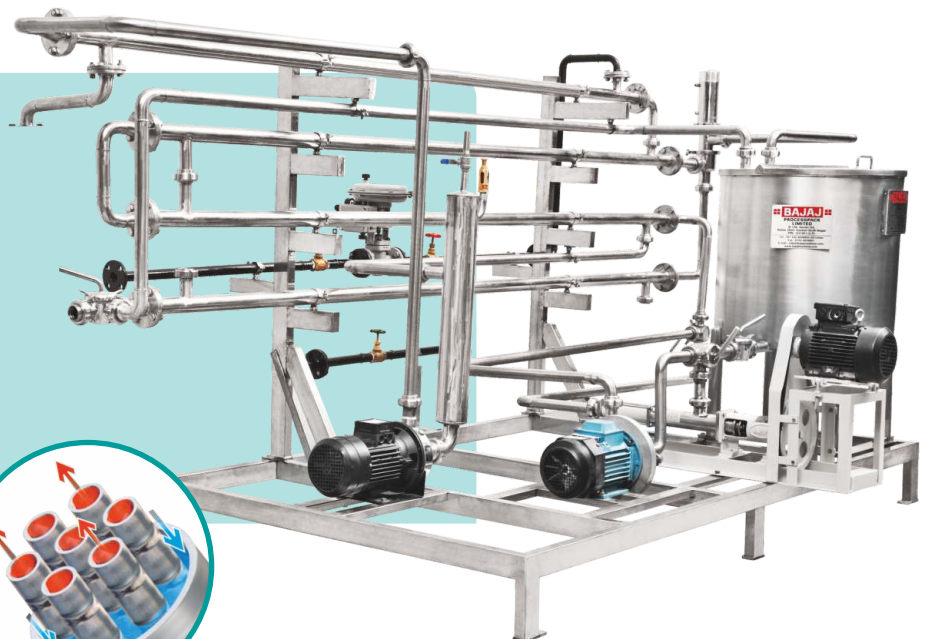


MULTI-TUBE COAXIAL HEAT PASTEURIZER

Multi-tube Coaxial Heat Pasteurizer is suitable for continuous pasteurization of products having medium to high viscosity of various fruits and vegetable pulp or puree.

It can be designed as monotube, multitube, shell & tube type models depending on the requirements of the product or capacity required.

Available from 100-2000 kg/hr capacity models.



CANNING EQUIPMENT



CAN BODY REFORMER

Suitable for reforming flattened cans into round shape.

Speed: 10-15 cans/min.



FLANGER

Suitable for flanging Can-ends after reforming.

Speed: 10-15 cans/min.



CAN BODY BEADER

Suitable for beading of cans.

Speed: 10-15 cans/min.



LID EMBOSSING

Suitable for embossing batch number, manufacturing date etc. on the lid before seaming.

Speed: 10-15 lids/min.



DOUBLE SEAMER BM 1 ADS (Rotary Type)

Suitable for seaming cans. The can rotates during seaming operation with stationary seaming rollers hermetically seaming the lid.

Speed: 8-10 cans/min.



DOUBLE SEAMER BM 102 DS (Can Still Type)

Suitable for high speed airtight seaming of OTS cans. The can is stationary while the rollers seam it hermetically.

Speed: 20-25 cans/min.



DOUBLE SEAMER BM 24 DS (Can Still Type)

Suitable for high speed airtight seaming of OTS cans.

Speed: 35-40 cans/min.



SEMI AUTOMATIC CAN SEAMER-SS MODEL (CS-30)

Suitable for seaming of dried food in PET/composite/tin cans

Speed: 15-20 cans/min.





AUTOMATIC CAN SEAMER (CS 33)

Suitable to seam pre filled cans automatically without hand touch to ensure higher hygiene and seaming speeds.

The automatic prices includes conveying of cans, automatic lid placement followed by Automatic seaming operation for a perfect hermetic seaming for a long shelf life.

Available in 1-4 head models with capacity range of 20-80 cans/min



AUTOMATIC CAN / BOTTLE PISTON FILLER

(For Liquid Filling)

Suitable to automatically convey-fill cans/bottles with liquids like brine, sugar syrup, Pulp, juice etc. in different filling volumes from 50-250/250-500/500-1000 ml.

The can/bottles are automatically conveyed-filled with desired liquid and volume before being sealed.

Automatic can/bottle filler can be designed in 2-6 head filling models and can be synchronised with 1/2/4 head seaming models for achieving **capacity between 20-80 cans/min.**

SEMI AUTOMATIC VOLUMETRIC CAN FILLER - SEAMER

(For powder/granules)

Suitable to fill-convey-seam cans with powder/granules like pan masala, spices, tobacco etc.

The cans are conveyed-filled with desired powder/granules before being sealed .

Volumetric filler can be designed in filling volume range from 50-250/250-500/500-1000 gms and can be synchronised with suitable seamer model to attain **speeds between 20-40 cans/min.**



AUTOMATIC CAN FILLER-SEAMER

Suitable to automatically fill-convey-seam cans with liquids like brine, sugar syrup, pulp, juice.

The cans are automatically conveyed -filled with desired liquid before being sealed.

Automatic operation ensures no-hand-touch while filling/sealing to ensure hygiene and food safety.

Available in 2-6 head filling models synchronised with 2/4 heads seaming models for speed between 20-80 cans/min



STERILISATION/COOLING EQUIPMENT FOR CANS AND BOTTLES



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.



Automatic Counter Pressure Retort

RETORT STERILISER

Suitable for sterilization of cans and glass bottles 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.

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, 600, 1000, 1500 and 2000 cans/bottles per batch capacities.



Vertical retort - SS



Vertical retort - MS

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 does cold water cooling. This ensures creation of vacuum inside the container after bringing down the temperature to ambient thus ensuring long shelf life. The 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.



SEMI-AUTOMATIC BOTTLING MACHINES



GC PISTON FILLERS

GC Semi-auto piston fillers are suitable to fill various types of viscous liquids like cream, ketchup, jam, mayonnaise, cheese spread, shampoo, oil etc. in wide mouth jars, cans, pouches or bottles.

Available in single/double head models with options of filling thick viscous liquids with granules/pieces.

Model	Filling range (ml)	Single Head	Double Head
		Capacity (fills/m)	Capacity (fills/m)
GC-BL- 100	10-100	10-12	15-20
GC-BL- 500	50-500	10-12	15-20
GC-BL- 1000	200-1000	8-10	12-15
GC-BL- 2000	500-2000	6-8	10-12

VACUUM FILLER

Suitable for filling viscous liquids like juice, ketchup and syrup in glass bottles with narrow necks.

Available in 2 to 6 head models in MS or SS frame/cover.

Model	Heads	Capacity
VF 21	2	8-10 bottles/min
VF 24	4	15-20 bottles/min
VF 27	6	25-30 bottles/min



PP CAP SEALER

Suitable for sealing bottles with pilfer proof caps.

Available in following models:

PP3	Table model	6 bottles/min
PP6	Pedestal model	10 bottles/min
Pp9	Motorized model	20 bottles/min



CROWN CORKING

Suitable for sealing bottles with crown corks. Hand operated. Motorised model also available which offers a speed between 5-20 bottles/min.



LUG CAP SEALERS

Suitable for sealing bottles with lug caps. Pneumatically operated.

Model	Capacity
LCS - 6 (Table model)	8-10 bottles/min
LCS - 12 (Pedestal model)	15-20 bottles/min





LOW TEMPERATURE PULVERISER (3-stage)

(for dried/dehydrated products)

Suitable to pulverise dried fruits, vegetables and spices into powder of different size granules. The main crushing head is water jacketed and can be utilized for pulverising under low temperature if used with circulating chilled water, thus ensuring better quality of pulverised powder. It is fitted with 3-stage pulverisation head with interchangeable sieve sizes to suit different products applications. It has inbuilt dust collector/filter.

Available in 50-500 kg/hr capacity models.

DEHYDRATOR - TRAY TYPE

Suitable to dehydrate various cut or sliced fruits and vegetables. The cut fruits or vegetables are spread on a tray and stacked inside the dehydrator. The product is subjected to convection heat through cross flow design and dried under normal atmospheric pressure.

Available in 6, 12, 24, 48 and 96 tray models.



VACUUM DEHYDRATOR

Suitable to dry various fruits and vegetables under vacuum.

The equipment utilizes low temperature drying under vacuum conditions which results in excellent quality dried product without loss of colour, 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 vacuumised and the product is dried by indirect heat at low temperature.

Available in 6, 12, 24, 48 and 96 trays capacity models with optional MS or SS outer body.



UTILITIES AND ACCESSORIES

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 5000 ltr in single/double/triple jacketed models.



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 200-1000 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.

Enables single point control of all equipment installed and enhances safety of workers by reducing chances of short circuit/electrocution in a wet working environment.

Available in MS/SS body and is fitted with electrical component/PLC/VFD of international brands and can be designed to conform to IP 44/54/55/65 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

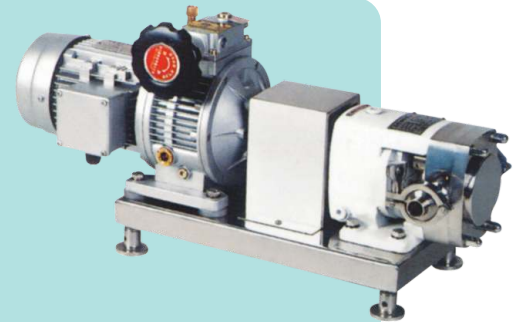
Suitable to produce compressed air needed to actuate pneumatic components fitted on machines.

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.





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 5-100 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.



FRUIT AND VEGETABLE PROCESSING AND PACKAGING INDUSTRY

International quality plants and machines from Bajaj Processpack Limited can process and pack most fruits & vegetables, be it tropical fruit, deciduous fruit, citrus fruit or tomato for the production of:

- > Single strength pulp/juices
- > Fruit juices/squash
- > Canned fruit & vegetable
- > Tomato puree/paste
- > Ginger, garlic & onion paste/powder
- > End packaging for above products in cans/bottles, pouches and aseptic packaging
- > Ready to eat meals
- > Dehydrated/IQF products
- > Juice/pulp concentrates
- > Jams
- > Fruit salad
- > Tomato sauces and ketchup
- > Condiments/salsa/mustard/mayonnaise



BEVERAGE PROCESSING AND PACKAGING INDUSTRY

We offer complete plant and machineries for:



Packaged Drinking

Water: Consisting of RO Plant, PET bottle blowing / filling lines, BOPP, shrink labeling and cartoning/shrink collating.



RTS Juice Beverage:

Consisting of beverage blending, homogenization, pasteurization, bottle blowing/filling lines, BOPP, shrink labeling and cartoning/shrink collating.



Carbonated Soft Drinks:

Consisting of sugar syrup preparation, beverage blending, chilling, PET bottle blowing/filling lines, BOPP, shrink labeling and cartoning/shrink collating.



METHAI/NAMKEEN/DAIRY INDUSTRY

We offer plant and machinery for:

- Khoa/milk/mawa/sweets boiling/cooking
- Rasgulla/Gulabjamun manufacturing and canning
- Squash/sharbet processing and packaging
- Flavoured milk/thandai processing, packaging and sterilisation
- Crate/tray washing/drying



CENTRAL KITCHEN FOR EDUCATIONAL/RELIGIOUS/INDUSTRIAL ORGANIZATION

We offer plant and machinery for:

- Vegetable washing, peeling, slicing, size reduction
- Vegetable/rice/daal/sambhar boiling/cooking
- Crate washing/drying



INCUBATION CUM TRAINING CENTRES FOR UNIVERSITIES / RESEARCH INSTITUTIONS / SKILL DEVELOPMENT CENTRES

Incubation/pilot plants for demonstration/training/skill development for fruits & vegetable, dairy, honey, ayurveda, beverage processing and packaging.

