

ICE CANDY PRODUCTION MACHINE

We offer a wide range of Ice Candy Production Machine developed by high quality material & advance technology which is used to produce Ice Candy.

ICCP-9



ICCP-15



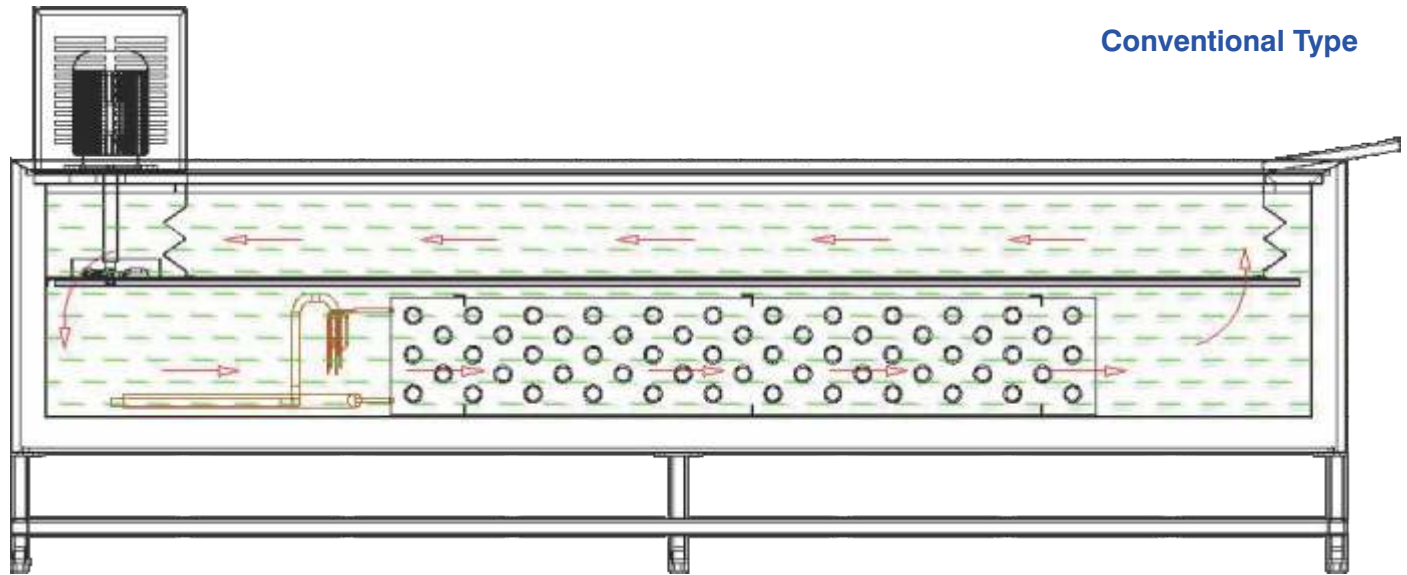
ICCP-20



ICCP-40



Process Diagram



Conventional Type

Specifications

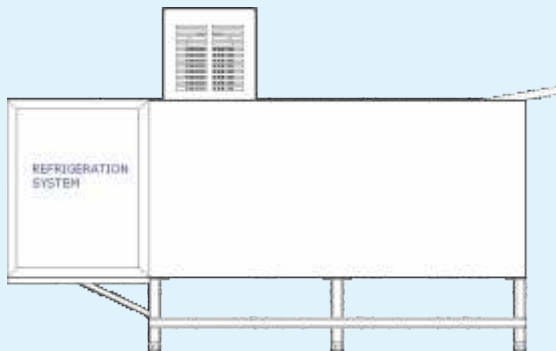
Model	ICCP-4	ICCP-6	ICCP-9	ICCP-15
Capacity / Hr	192 Candy	288 Candy	432 Candy	720 Candy
Outer Size (LxWxH)	53"x25"x25"	66"x32"x26.5"	77"x32"x26.5"	114"x32"x26.5"
Inner Tank Size (LxWxH)	47"x19"x22"	60"x26"x23.5"	71"x26"x23.5"	108"x26"x23.5"
Functional Area in Inch(LxWxH)	32"x19"x8"	48"x26"x8"	55"x26"x8"	90"x26"x8"
Power Consump. (Kw)	3.0	4.1	5.4	8.6
Brine Storage Capacity (Approx)	340 Ltrs	650 Ltrs	700 Ltrs	1080 Ltrs

Model	ICCP-20	ICCP-32	ICCP-40
Capacity / Hr	960 Candy	1536 Candy	1920 Candy
Outer Size in Inch (LxWxH)	114"x38"x26.5"	168"x38"x26.5"	202"x38"x26.5"
Inner Tank Size in Inch (LxWxH)	108"x32"x23.5"	162"x32"x23.5"	196"x32"x23.5"
Using Area in Inch (LxWxH)	90"x32"x8"	144"x32"x8"	180"x32"x8"
Power Consump. (Kw)	10.6	16.9	20.2
Brine Storage Capacity (Approx)	1330 Ltrs	1990 Ltrs	2400 Ltrs

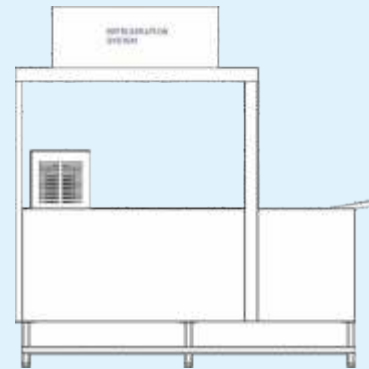
- **SOLID WASTE FREE CLEAN BRINE DUE TO BRINE FILTER**
- **BELTLESS AGITATOR**
- **WELL DESIGN FOR BRINE CIRCULATION TO MAINTAIN UNIFORM TEMPERATURE**

Application : Ice Candy, Roll Cut Ice cream Production
Temp : -26°C to -30°C
Body : Outer - S.S. Grade 304 Thick 1mm, Inner - S.S. Grade 316 Thick 1.2mm
Pull Down Time : Ice cream base freezing time 20 to 30 minute approx. (Mix Inlet temp - -4°C to -6°C)
 Water base flavor freezing time 30 to 35 minute approx. (Mix Inlet temp - +10°C to +14°C)
Conditions : Water flow rate as per required capacity in case of water cooled system.

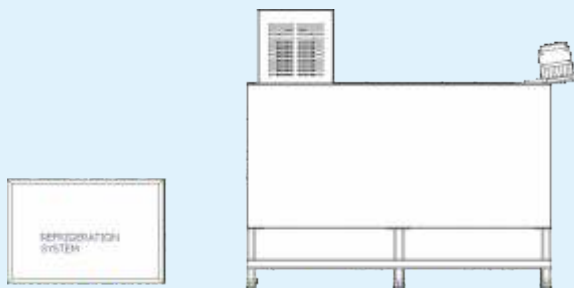
Refrigeration system to be installed as per requirement.



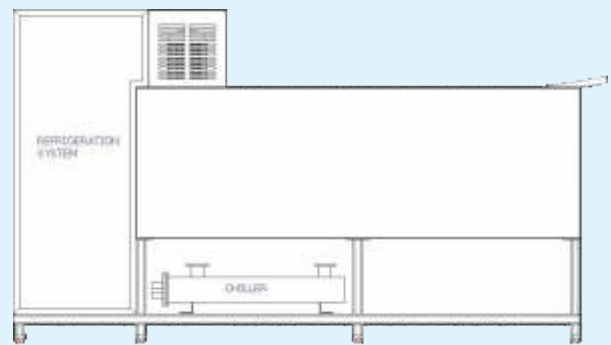
Option A : Left / Right Side



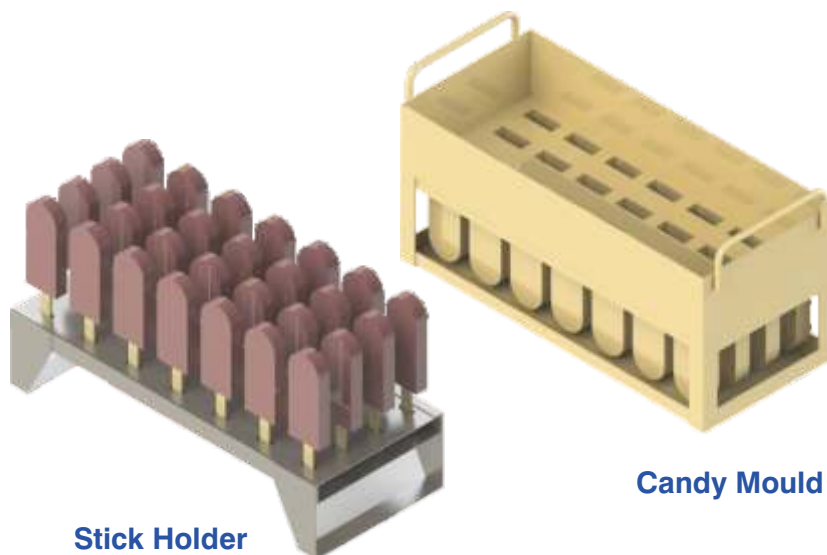
Option B : Top Side



Option C : Split Side



Option D : Water Cooled Type



Stick Holder

Candy Mould

Mould Design We Consider

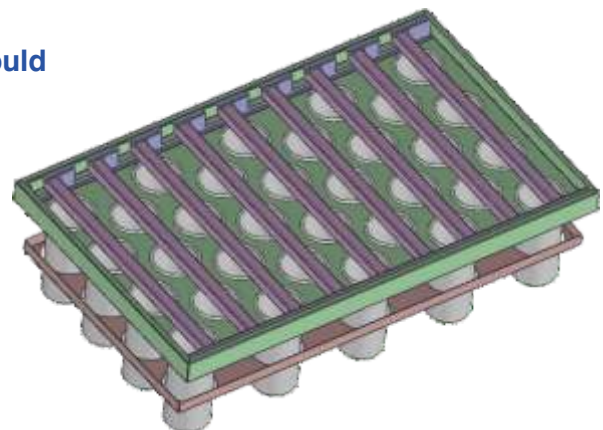
Mould Size : 17.5" x 7.25" x 9" (L x W x H)

Stick Holder : 16" x 6.75" x 8.5"

Contains : 24 Cavity/Mould

Tray For Roll Cut Type Candy Mould

S.S Tray is also to be provided for Roll cut type candy mould for those who making Roll Cut Type Candy. It makes operating & working easy while it is produced as Mould is hold by S.S Pipe & angle of Tray.



Defrosting Cum Choco Coating Tank



IDM-I



IDM-II

	DEFROSTING CUM CHOCO COATING TANK
Body	Outer S.S Grade 304, Inner – S.S Grade 304
Size (L x W x H)	• Single : 27” x 14” x 34.5” • Double : 27” x 23.25” x 34.5”
Temperature	+30°C to +50°C
Insulation	38 mm PUF Insulation
Mounted	Mounted with S.S Stand - Grade 304
Application	<ul style="list-style-type: none"> • For uniform Demoulding of Candy from Mould • Making Uniform Layer of Choco on each Candy Of Mould
Heater	1.5 Kw
Capacity	1 Mould and 2 Mould

Special Features :

- Life of Heater is long lasting as it is not in touch with Brine.
- IDM-I stands for Single Mould and IDM-II stand for Double Mould

Hardener Deep Freezer Static Type



IH-200

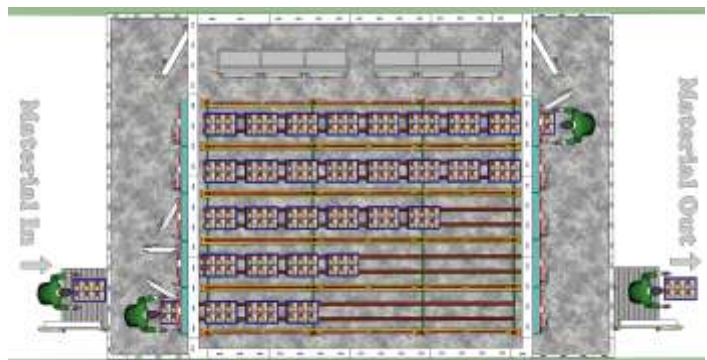


IH-300

Sr. No.	Model	Ltr / Batch	Storage Cap. Ltr.	Size (Inch)	Nali / 20 Ltr.	Power Cons. / Hr	Power Supply
01	IH - 200	200	570	72 x 30 x 37	10	1.25	1 ph
02	IH - 300	320	820	96 x 30 x 37	16	1.5	1 ph

Application : Icecream / Ice Candy, Frozen Food Hardening
Temp : -22°C to -26°C
Body : Outer - Inner precoated G.I.
 Top & Door S.S. 410 magnetic, Inner Bottom S.S. 304
Pull Down Time : 6 to 8 Hrs approx.

Blast Freezer



Application : Multi Door Design is effective when freezing or hardening of Product is done with storage in crates and trolley.
Product : Icecream, Meat, Chicken, Ready to Cook, Ready to eat
Temp : -25°C to -38°C
Capacity : 200 Kg to 2000 Kg

Hardener Forced Draft Type / Tunnel Type



H-10



H-20



H-30

Model	H – 10	H – 20	H – 30	H – 39	H – 45
Body size in inch (W x H x D)	58.5 x 35.5 x 88	58.5 x 41.25 x 88	58.5 x 58.5 x 88	58.5 x 58.5 x 112	58.5 x 58.5 x 128
Functional Area in inch (W x H x D)	23 x 15 x 80	23 x 15 x 80	23 x 15 x 80	23 x 15 x 104	23 x 15 x 120
No. of Window Both Side	1 Nos.	2 Nos.	3 Nos.	3 Nos.	3 Nos.
*Stand Height	30"	25"	10"	10"	10"
Moulds Capacity	10	20	30	39	45
Storage Volume (Ltrs)	450 Ltr	900 Ltr	1350 Ltr	1770 Ltr	2100 Ltr
Standard Model					
Power Input(kw)	4.1	5.4	6.9	8.6	8.6
**Cooling Cap.	0.52 TR	0.7 TR	1 TR	1.52 TR	1.52 TR
Two Stage Model/Cascade Type Ref. System					
Power Input(kw)	5.4	8.8	10.8	13.6	13.6
**Cooling Cap.	0.75 TR	1 TR	1.30 TR	2 TR	2 TR

Application : Icecream / Ice Candy & Frozen Food Hardening

Temp : Option A : **Heavy Duty** -26°C to -30°C
Option B : **Cascade Type** -26°C to -40°C

Body : Option A : Outer & Top Door GIPP, Inner S.S. Grade 304, Inner Structure S.S. Grade 202 Pipe & Angle
Option B : Fully S.S. Grade 304, Inner Structure S.S. Grade 202

Hardening Time : • Ice Candy-**15 minutes** • Ice cream Cup & Cone-**45 minutes**
 • 1/2 Ltr Family Pack-**1.3 hrs** • 1 Ltr-**2.0 hrs** • 4 Ltr Bulk-4 hrs • 20 Ltr Nali-**6 hrs**

* Total height = Body height + Cond. Unit Height + Stand height

** Cooling capacity based on – Standard Model-Eva. Temp. -32°C and Cond.Temp. 50°C,
 Two Stage Model – Eva. Temp- -37°C and Cond. Temp- 25°C

We also offering Bulk Milk Chiller Capacity from 250 Ltr to 5000 Ltr. which is used to cool milk at 4°C and to maintain freshness of milk



MTD-250/500



MTD-2000



MTD-1500



MTD-3000/5000



**Refrigeration Unit:
Split type for MTD 3000/5000**

Cooling & Maintaining Milk Quality At 4° C

The most important part of a collecting centre of milk is the bulk milk cooler (BMC). When the milk is extracted, it is at around 37°C. If the milk continues to remain at room temperature after extraction, bacterial growth will affect the quality of the milk. The BMC is meant to cool the milk to 4°C in a prescribed time. The BMC is available in different shapes and sizes which depending on the amount of milk to be cooled and the system of cooling.

Solutions Of Bacteria Free Milk Storage For Dairy / Milk Collection Center

Special Features

- Faster cooling owing to direct expansion
- Durable tank made of AISI 304 SS
- Digital temp controller
- Energy conscious
- Robust design.
- Hermetically sealed compressor
- Occupy minimum space
- Designed to be user friendly

Evaporator Cooling Tank For Faster Cooling



Dimple Jacket Plate

In the direct expansion (DX) type, the refrigerant system directly extracts the heat via evaporator (**Dimple Jacket**) which is the part of the bottom sides of the cooling tank. The tank is insulated to maintain the temperature and is provided with an agitator for uniform distribution and cooling of milk. Efficient evaporator ensures quick and trouble-free cooling and space-saving installation. A high cooling capacity is guaranteed and freezing is prevented for small amounts of milk. The tank is made of stainless steel completely welded and polished. A smooth slope is also provided in milk tank for drain outlet such a way that total milk will drain perfectly.

INSULATION

Thickness 75mm. PUF Insulation CFC free. Density 38 Kg /M3. +/-2 kg, all Body PUF pouring by auto Imported Machine.

STURER

Gear motor with auto control by timer
I.E.: - work 1 minute after every 15 minutes

FACILITY TO MEASURE MILK VOLUME

Dip stick with dip stick chart is provided to measure quantity of milk in the tank.

REFRIGERATION UNIT

- Designed to work up to 45°C in Indian weather condition
- Minimum sound & easy to maintenance
- Refrigeration system designed such a way that only 3°C temperature will increase in 12 hours after switch off the working unit at 2°C.

Technical Specification

Description	Unit	MTD-250	MTD-500	MTD-1000	MTD-1500	MTD-2000	MTD-3000	MTD-5000
Tank Capacity	Ltr.	250	500	1000	1500	2000	3000	5000
Dimension - Length	Inch	35	51	97	98	98	110	110
Width	Inch	28	35	35	43	43	63 (OD)	71 (OD)
Height	Inch	63	63	62	70	80	71	79
No. Of Door		1	1	2	2	2	1	2
No. Of Agitator		1	1	1	2	2	1	2
Body Type		Horizontal-Rectangular	Horizontal-Rectangular	Horizontal-Rectangular	Horizontal-Rectangular	Horizontal-Rectangular	Cylindrical -Closed	Cylindrical -Closed
Power Input.(Kw)		1.2	2.7	4.5	5.9	6	7.8	11.8
Power Supply		1 Ph	1Ph	1/3 Ph	3 Ph	3 Ph	3 Ph	3 Ph
Pull Down Time		5 Hr	5 Hr	5 Hr	5 Hr	5 Hr	5 Hr	5 Hr

Bharat Blast Freezer/Chiller are the essential system to extend the shelf-life of food. These machines are designed to meet customer's requirement to improve quality and organization of the work in hotel-restaurants, confectioneries, bakeries and ice-cream shops. These machines also helping meet food hygiene standards, preserving the quality of foods, and reducing food waste.



Main Features:

- Time Saving
- Purchasing Cost Saving
- Less Weight Loss
- Less Dehydration
- Wider Menu

Applications:

- Hotel & Restaurant
- Bakery&Confectionaries
- Ice Cream

Blast Freezing:

To maintain the Quality (Colour, Taste, Fragrance and Feel) of Food only possible if freezing done quickly.

Bharat - Blast Freezing is here with the solution, during the freezing process, the water molecules turns in to the small crystals with quick down the temperature of food from 0°C to -26°C in approx. 5-6 hours, and it is sufficient time to obtain micro crystallization to keeping qualities of food. It is serve fresh without loss of liquid and flavour after defrosting.

Blast Chilling:

The main reason of growth in bacteria takes place while the food is at the temperature of between 10°C to 70°C, and cooked food left down to cool slowly, to be serve later on, loses its Quality.

Bharat - Blast Chiller is here with the solution to lower the temperature at the core of foods that just have been cooked, down to 4°C in Approx. 90 Minutes, reducing bacterial growth and dehydration of foods. The finale output of foods will help you to serve with quality, colour, odor and extending self of life.



Benefits:

- Reduce the deterioration of products during the freezing process
- Increase the shelf life of the food product
- Maintain food quality including flavour, texture, colour, aroma and nutrients
- Save money making use of seasonal and bulk offers
- Save labour by enabling larger batch production
- Reduce waste of unwanted products and preserve for later use
- Add new products to menu
- Be prepared and stored during less busy periods
- Assist in the improvement of service and kitchen organisation

Specifications:

Description	Blast Freezer		Blast Chiller	
Model	IBF - 50/6	IBF - 100/12	IBC - 50/6	IBC - 100/12
Size (H X W X D)	66" X 38" X 40"	89" X 38" X 40"	66" X 38" X 40"	89" X 38" X 40"
Storage Capacity	50 KGS	100 KGS	50 KGS	100 KGS
Application	To Freeze Restaurant kitchen Foods, Ready to eat Food		To Chill Restaurant kitchen Foods, Ready to eat Food	
Temperature	-22°C to -26°C	-22°C to -26°C	4°C	4°C
Ref.Unit Capacity in BTU	4000 BTU*	6000 BTU*	9000 BTU**	16000 BTU**
Refrigerant	R404	R404	R22	R22
Pull Down Time	4 TO 5 Hrs (From 10°C to -18°C)		90 Minutes (From 70°C to 10°C)	
Material of Construction	OUTER-DOOR -S.S 202, INNER - S.S. 304		OUTER-DOOR -S.S 202, INNER - S.S. 304	
Connected Load	1.7 UNIT	2.5 UNIT	1.70 UNIT	2.5 UNIT
No. of Pans	6 (2/1*65 MM)	12 (2/1*65 MM)	6 (2/1*65 MM)	12 (2/1*65 MM)

Cooling Capacity based on Conditions

* Eva. Temp - -27°C & Cond. Temp - +50°C

** Eva. Temp - -2°C & Cond. Temp - +50°C

Bharat Refrigerations is manufacturing of Mortuary Chamber with a complete solution to avoid smell, bacterial and other contamination to cadaverous, which is stored under cool condition to prevent decomposition.

Modular design of our Mortuary chamber is highly suitable in hospitals, railways, airports, defences etc. Ice Make Mortuary Chamber is PUF insulated with an excellent refrigeration control to prevent decomposition of dead bodies to store for long period time.



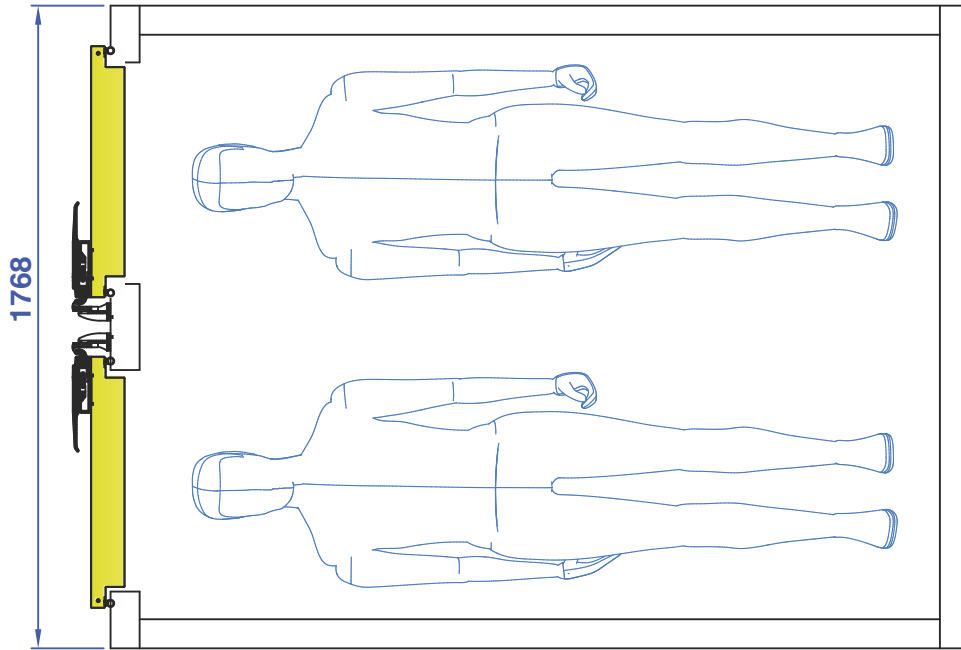
Features:

- Specially design to ensure hygiene
- Easy to clean and maintain
- Flexible to shift everywhere due to light weight
- Environmental friendly cooling system
- Tropicalized for tough weather condition
- Digital temperature indication with microprocessor based controller
- Low maintenance
- Energy Efficient
- Corrosion resistant exterior and interior

Technical Specifications

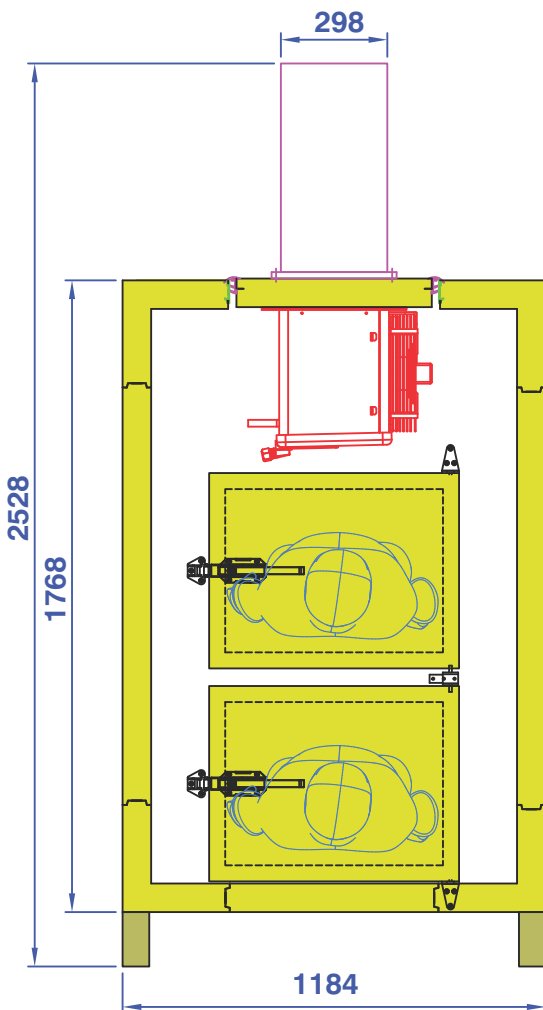
Sr. No.	Specification	Descriptions		
1.	Model	MCH-1	MCH-2	MCH-4
2.	Storage Capacity	1 Body	2 Body	4 Body
3.	Outer Size(LXWXH)	93" x 29" x 26"	93" x 47" x 66"	93" x 70" x 66"
4.	Type	Static Type	Forced Draft	Forced Draft
5.	Material of Construction	Outer Pre Coated G.I. Sheet, Top structure Aluminium With Glass, Inner High grade S.S - 304 hot dipped MS structure with S.S Trays		
6.	Temperature	0 °C		
7.	Door	Flush type & Overlap type door with heavy duty Hinges & Handles with closer along push type gasket with easy operation Size: 24" X 24", 32" X 32"		
8.	Castors	Sturdy castors		
9.	Locks	Individual Locks & Key for each doors		
10.	Refrigeration System	Mono block type, CFC free refrigerant for low maintenance		
11.	Control Panel	Digital temperature display with microprocessor based controller		
12.	Lights	Vapour proof lights		

4 Body Top View

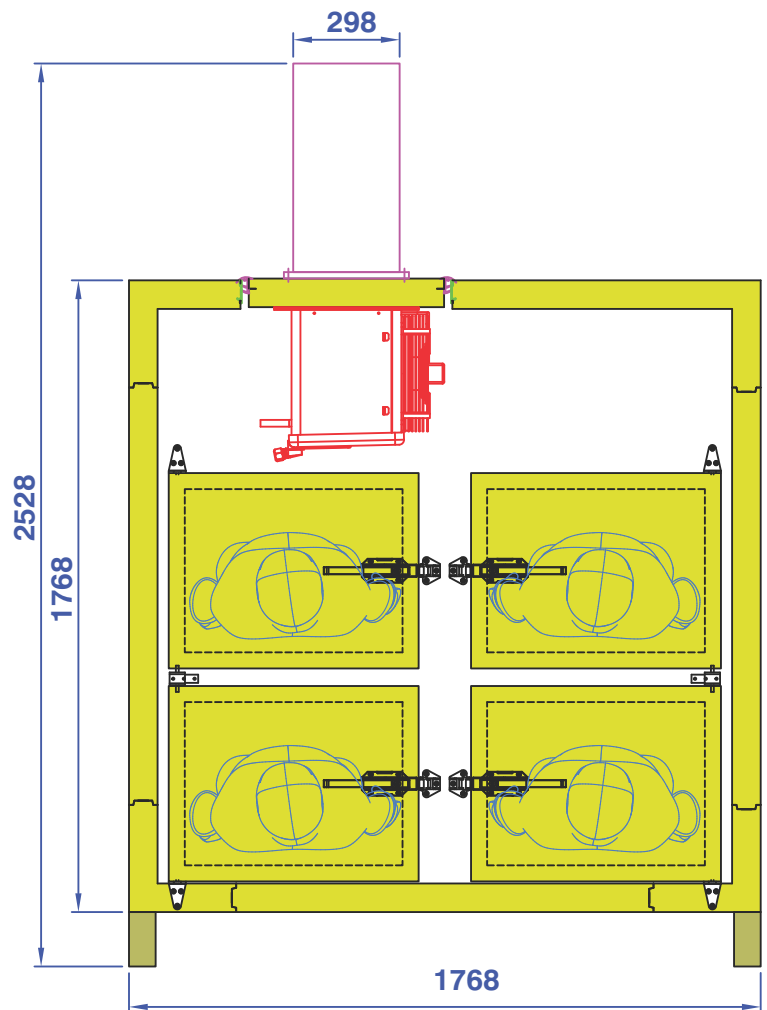


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2 Body Front View



4 Body Front View



Bharat - 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.

Bharat - Ageing Vat is essential to prepare large quantities of mix for the top quality fresh ice cream. It keeps the mix well blended, prevents separation of the ingredients, to increase the thickness of mix, which in turn improves flavour, creaminess, texture, overrun and melting resistance of ice cream.



Special Features

- Compact design
- Easy operation & User Friendly
- Automatic precision controls assure quality aging of mix
- The equipment requires a relatively small amount of floor and plant space
- The closed unit keeps the processing losses to a minimum

Technical Specification

Description	IAV-200	IAV-300	IAV-500	IAV-750	IAV-1000
Capacity (Ltrs.)	200	300	500	750	1000
Material of Ageing Vat	SS 304	SS 304	SS 304	SS 304	SS 304
Inner-Outer Shell Thickness	2 mm	2 mm	2 mm	2 mm	2 mm
PUF Insulation Thickness	75 mm	75 mm	75 mm	75 mm	75 mm
Blades Thickness	6 mm	6 mm	6 mm	6 mm	8 mm
No of Blades	2	2	2	2	2
Motor (HP)	0.5	0.5	1	1.5	1.5
Product Outlet Size	1 inch	1 inch	1.5 inch	1.5 inch	1.5 inch
Product Inlet Size	1 inch	1 inch	1.5 inch	1.5 inch	1.5 inch
Connected Load Kw	2.25	2.7	4.5	5.3	6.0