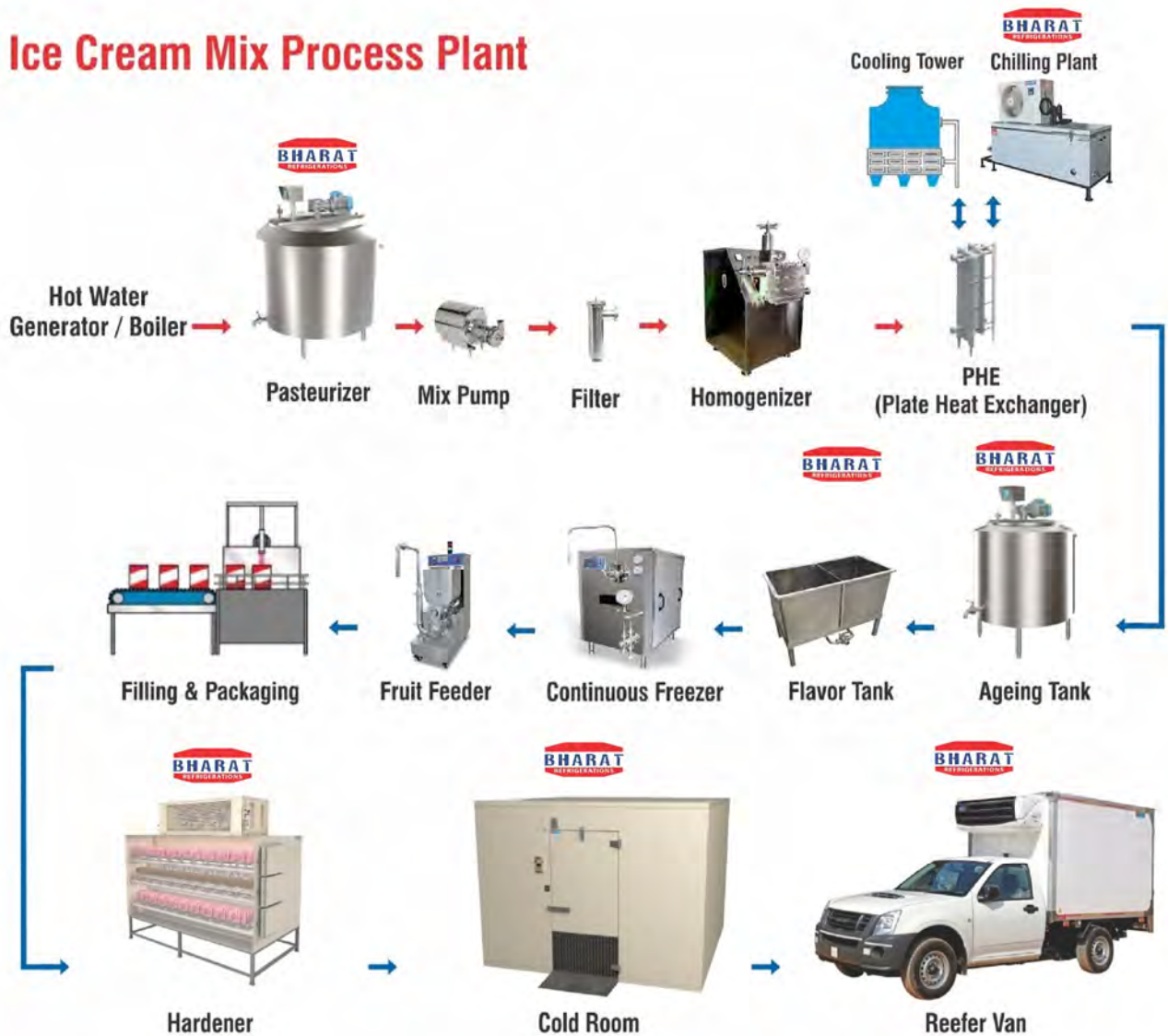




(Wholly Owned Subsidiary of ICE MAKE REFRIGERATION LIMITED)

# WE NOW OFFER COMPLETE ICE CREAM MIX PLANT

## Ice Cream Mix Process Plant



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## Functional Details of Ice Cream Mix Plant

Sr No.	Equipment Name	Optional/ Compulsory	Made By	Functionality	Temperature
1	"Hot Water Generator /Gas Burner"	Optional	Outsourced	To generate hot water for heating the ice cream mix in the pasteurizer	-
2	Pasteurizer	Compulsory	Ice Make	Pasteurizer will heat the ice cream mix from ambient temperature to 70-80°C	35°C to 80°C
3	Filter	Compulsory	Outsourced	Mix Filter is used to filter the ice cream	-
4	Mix Pump	Compulsory	Outsourced	Mix Pump is used to transfer ice cream mix from Pasteurizer to Ageing Vat	-
5	Homogenizer	Compulsory	Outsourced	Homogenizer is used to improve the viscosity, taste and texture of ice cream mix	70°C to 75°C
6	PHE	Compulsory	Outsourced	PHE is used to reduce the temperature of ice cream mix	75°C to 10°C
7	Cooling Tower	Compulsory	Outsourced	Cooling Tower will reduce the temperature of ice cream mix from 80°C to 40°C with single stage PHE	75°C to 40°C
8	Cooling Tower Pump	Compulsory	Outsourced	Cooling Tower Pump will circulate water from Cooling Tower to PHE	-
9	Chilling Plant	Optional	Ice Make	Chiller will reduce the temperature of ice cream mix from 40°C to 10°C with two stage PHE	40°C to 10°C
10	Ageing Vat	Compulsory	Ice Make	Ageing Vat keeps the mix well blended and 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	10°C to 4°C
11	Flavour Tank	Optional	Ice Make	Flavour Tank is used to add flavour in the ice cream mix	4°C
12	Continuous Freezer	Compulsory	Outsourced	Continuous freezer is one that produces ice cream without interruption. Unlike the batch freezer, the continuous freezer doesn't specialize in making short runs of various different types of ice cream flavors.	4°C
13	Fruit Feeder	Optional	Outsourced	Fruit Feeder is designed to add ingredients like fruits & nuts into the ice cream mix	4°C
14	Packing Machine	Optional	Outsourced	Packing Machine is used to pack the ice cream mix in various packaging modes like cup, cone & bulk packs	4°C
15	Tunnel Hardener	Compulsory	Ice Make	Tunnel Hardner is used to harden the ice cream up to -40°C	4°C to -35°C
16	Cold Storage	Compulsory	Ice Make	Cold Storage is used to store the hardened ice cream from Hardner	-18°C to -22°C
17	Reefer Van	Optional	Ice Make	Reefer Van is used to supply the ice cream from Factory to Market/Customer	-18°C to -22°C
18	Control Panel	Compulsory	Ice Make	Common control panel will be provided for controlling all the equipments from one location	-
19	SS Piping	Optional	Ice Make	Interconnected Piping with SS-304	-

- Note :
- SS Piping is optional. if customer wants to do it locally, it is possible .
  - CIP piping is also in customer scope
  - "PHE : **Single Stage** - Cooling by Cooling Tower only  
**Two Stage** - Cooling by Cooling Tower & Chiller "
  - For Outsourced Products: Commercial, Service & Warranty will be as per supplier
  - Outsourced products are optional. Customer can purchase directly from supplier

**Bharat Refrigerations Pvt. Ltd.**

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