ICE MAKE

Trusted Cooling Partner

Product Brochure

Commercial Refrigeration

Cold Room / Storage

Industrial Refrigeration

Commercial Refrigeration

Transport Refrigeration

Ammonia Refrigeration

ICE MAKE

Trusted Cooling Partner

Ice Make is a strong player in the refrigeration arena. We can provide the ideal solutions for every customer's individual condition. This Commercial Refrigeration delivers food storage solutions and process equipments to produce Ice Cream, Ice Candy and dairy products.

These machines are designed to improve the quality and organization of the work in dairy & ice cream industries, food processing industries, restaurants, confectioneries, bakeries and ice-cream shops.

We are committed to help customers meet the demands of complex prescription for safe food storage and process solution to ensure that we offer them competitive pricing, professional advice and innovative design.

All products are built for performance, reliability and durability, even in the toughest and most difficult conditions.








The Core of **Quality** EXPERIENCE

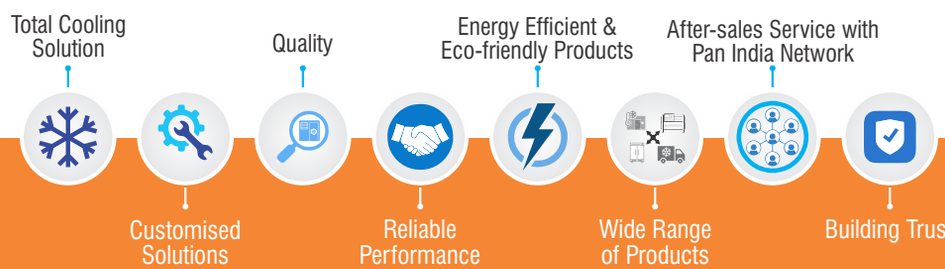
Outcome can communicate the actual quality of experience

“

The strength, mission and reputation of our brand ‘Ice Make’ are based on intelligent capital - our skill, experience, dedication and quality. These intangible characteristics are hard to measure and yet they amount to the

Why Ice Make?

We are in the business of exploring new frontiers with innovative ideas in providing complete cooling solutions for total customer satisfaction.



Contents

CURD INCUBATION CHAMBER

We are providing fully automatic combo type incubation chambers with heating and cooling both process together in a single chamber.

Unit

Curd Incubation Chamber

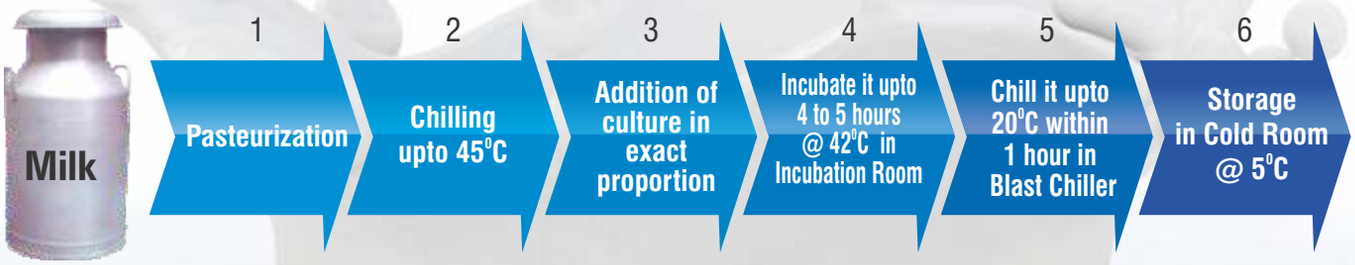
Are you finding the procedure to produce best quality curd ?

- In our Indian culture, 'dahi' (Gujarati, Marathi, Nepali, Punjabi, Urdu), 'dohi' (Oriya), Mosou (Kannada) or Thayir (Tamil) is the yogurt of India, known for its characteristic, sweet-tart taste and semi solid consistency. It is also Religiously as well as Scientifically proven good for health.

But

- We can't retain its taste and quality equal due to variations in Indian weather conditions and slight deviations in procedure.

So, as a solution for that, Ice Make provides you exact methodology with appropriate temperature conditions on basis of our wide experience and some expert's advice



- Stage No.4 and 5 in above method is most important.
- ICE MAKE offers you exact solution for Stage No.4 and 5 and of course for Stage No.6 also.
- We offer you Incubation room with hot unit (as shown in photograph above) which can maintain 42°C with 1°C deviation for Stage No.4
- For Stage No.5 our Blast Chiller is useful to chill the culture up to 20°C within 1 hour.
- At last, for Stage No.6 you can use our regular Cold Room.

If you will prepare curd according to above procedure, you will get curd with same taste and quality in every season which can maintain its quality for long time and you can prepare delicious Indian Items like Lassi, Raita, Shrikhand, Kari etc.

CURD INCUBATION CHAMBER

Mini Curd Incubation Chamber

Sr. No.	Model	Incubation Capacity (litre)	Blast Chilling (litre)	Size (inch)	Body Type	Incubation	Blast Chilling
1	MI-360	360	150	44" X 32" X 67" (W X D X H)	Combo - Portable Mini	Yes	Yes
2	MI-650	665	300	44" X 33" X 80" (W X D X H)	Combo- Portable Mini	Yes	Yes
3	WI-500	2500	500	104.5" X 139" X 109" (W X D X H)	Walk-in Type	Yes	Optional
4	WI-650	2500	650	104.5" X 139" X 109" (W X D X H)	Walk-in Type	Yes	Optional
5	WI-1000	3500 to 4000	1000	139" X 162" X 109" (W X D X H)	Walk-in Type	Yes	Optional
6	WI-1200	3500 to 4000	1200	139" X 162" X 109" (W X D X H)	Walk-in Type	Yes	Optional
7	WI-1500	3500 to 4000	1500	139" X 162" X 109" (W X D X H)	Walk-in Type	Yes	Optional

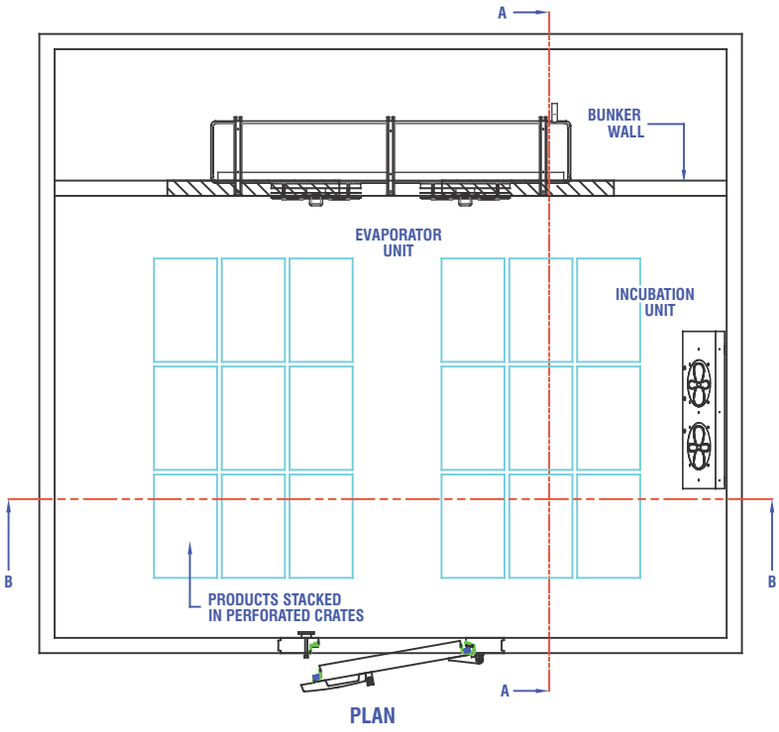
Note:

- Room Temperature while Heating 45°C to 50°C
- Room Temperature while Cooling 2°C to 8°C
- Incubation Batch Time (Approx.) 4 to 5 Hours
- Curd Loading Temperature 40°C to 42°C
- Curd Final Temperature after Chilling 18°C to 20°C
- Blast Chilling Time (Approx.) 1.5 Hour (42°C to 18°C)*

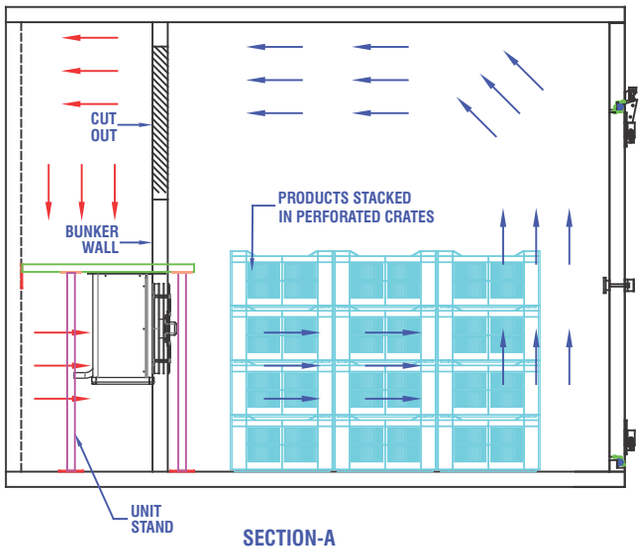
* Applicable for All Walk In Type.

* Above timing and temperature is provided considering basic packing of curd like pouch or cups stacked in perforated crates which can vary depending upon packing type and loading temperature of curd.
* We prefer both incubation and blast chilling separate rather than combo type in case of walk-in type models.

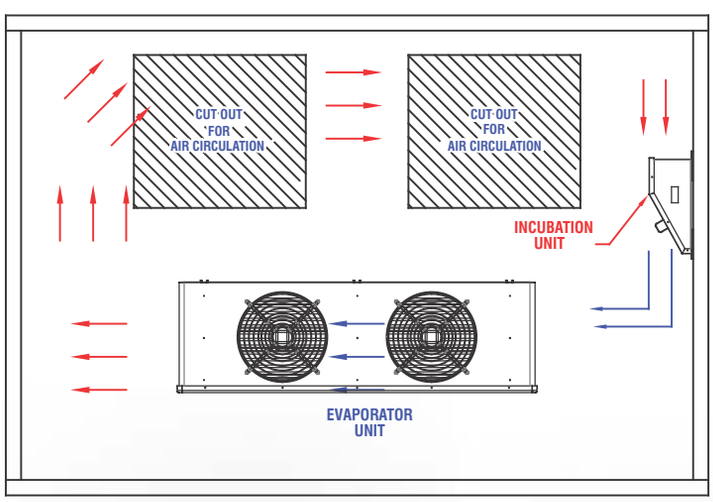
CURD INCUBATION CHAMBER



PLAN



SECTION-A



SECTION-B

What is Bunker Wall?

Bunker wall is an insulated partition wall put in front of evaporator to guide the inlet air to evaporator. This wall will provide maximum chilled air to the product. It is used to improve the efficiency of heat exchanger and get better productivity.

ICE CREAM PLANT

Producing ice cream mix requires a high degree of flexibility and efficiency, with the need to handle a variety of dry and liquid ingredients, adapt to seasonal demand fluctuations and create an innovative and varied product portfolio. Successful mix preparation requires knowledge of many different aspects of production, including freezing, handling, homogenization and pasteurization as well as an understanding of how these processes affect your ingredients. To ensure the highest quality ice cream without compromising integrity, uniform mixing of dry and liquid ingredients requires optimal dispersion and operational efficiency. Temperatures and timing along with precise control and gentle handling is critical to safeguard product quality.

ICE MAKE offers a complete range of equipment for ice cream mix preparation for small and medium scale especially designed mix plant unit.

Complete Solution of Ice Cream Process Plant

Ice Cream Mix Plant

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	Filter is used to filter out the waste particles	-
4	Mix Pump	Compulsory	Outsourced	Mix Pump is used for pumping the mix from Pasteurizer to Homogenizer	-
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

BULK MILK CHILLER

Cooling & Maintaining Milk Quality At 4°C

The most important part of a milk collecting centre is the bulk milk chiller (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 depending on the amount of milk to be cooled and the system of cooling.

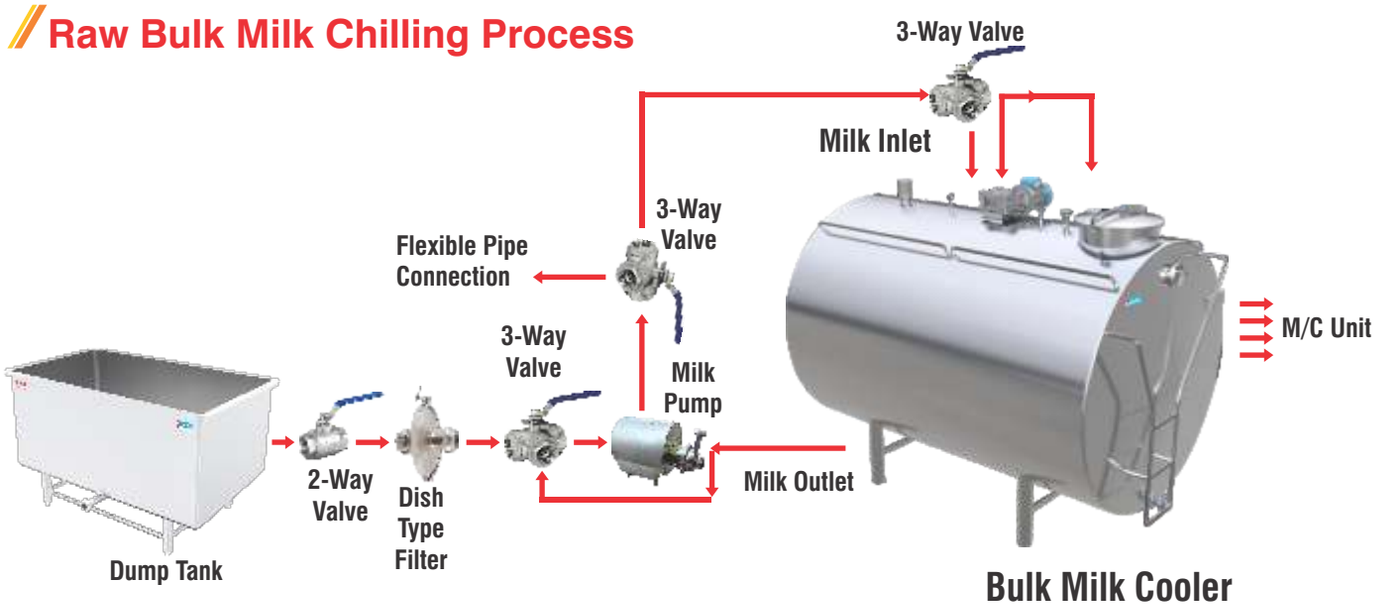
Refrigeration Unit:
Split type for MTD 1500/2000/3000/5000/10000

Solution for Bacteria Free Milk Storage at Dairy & Milk Collection Center

Special Features

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

Raw Bulk Milk Chilling Process



Technical Specification

SR NO.	MODEL	CAPACITY IN LTR	WEIGHT WITHOUT REFIGERATION UNIT IN KGS	UNIT ASSEMBLY WEIGHT IN KGS	WEIGHT WITH REFIGERATION UNIT IN KGS
1	BMC - 150	150	142	NA	142
2	BMC -250	250	162	NA	162
3	BMC - 300	300	206	NA	206
4	BMC - 500	500	240	NA	240
5	BMC -1000- 1 PHASE	1000	400	NA	400
6	BMC -1000- 3 PHASE	1000	380	NA	380
7	BMC - 1500 - 1 PHASE	1500	595	188	783
8	BMC - 1500 - 3 PHASE	1500	595	106	701
9	BMC - 2000 - 1 PHASE	2000	702	188	890
10	BMC - 2000 - 3 PHASE	2000	702	106	808
11	BMC - 3000	3000	914	188	1102
12	BMC - 5000	5000	1340	212	1552
13	BMC - 10000	10000	3135	424	3559

Note: Sr. No. 1 to 6 inbuilt unit.

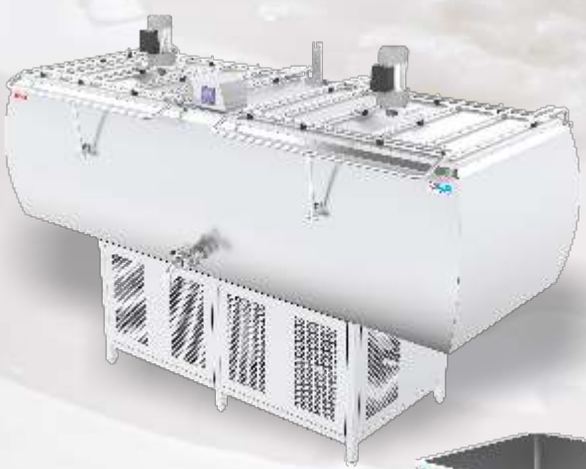
BULK MILK CHILLER

We also offer Bulk Milk Chiller with capacity from 250 Ltr to 10000 Ltr. which is used to cool milk at 4°C and to maintain freshness of milk

MTD-150

MTD-300

MTD-500



MTD-1000 SC / DC

MTD-2000 SC / DC

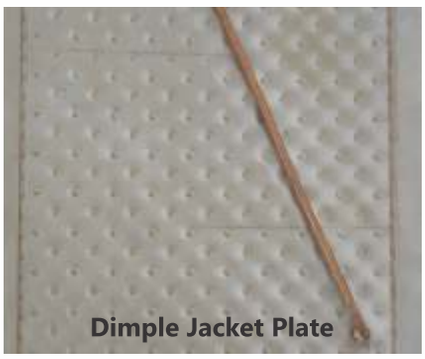
Dump Tank

MTD-5000

MTD-10,000

*SC- SINGLE COMPARTMENT / *DC - DOUBLE COMPARTMENT

Evaporator Cooling Tank For Faster Cooling


Dimple Jacket Plate

In the direct expansion (DX) type, the refrigeration system directly extracts the heat via evaporator **(Dimple Jacket)** which is a part of the bottom side 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 amount of milk, the tank is made of stainless steel completely welded and polished. A smooth slope is also provided in milk tank for draining outlet such a way that total milk will drain perfectly.

INSULATION

Thickness 75mm. PUF Insulation CFC free. Density 38 Kg/m^3 ±2 kg, PUF pouring in whole body by Imported Automatic Machine.

STIRRER

Gear motor with auto control by timer
i.e.:- Works for 20 minutes with an interval of 5 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 maintain
- Refrigeration system designed such a way that only 3°C temperature will increase in 12 hours after switching off the working unit at 2°C.

Technical Specification

Description	Unit	MTD - 150	MTD - 300	MTD - 500	MTD - 1000	MTD - 1000DC	MTD - 1500	MTD - 2000	MTD - 2000 DC	MTD - 3000	MTD - 5000	MTD - 10000
Tank Capacity	Ltr.	150	300	500	1000	500+500	1500	2000	2000	3000	5000	100000
Dimension-Length	Inch	37	53	54	100	103	87	106	110	92	114	174
Width		30	37	38	38	38	58	58	57	63(OD)	77(OD)	85
Height		45	48	56	56	56	36	46	28	59	63	73
No. Of Door		1	1	1	2	2	4	4	4	1	1	1
No. Of Agitator		1	1	1	2	2	2	2	2	1	1	2
Body Type		Horizon-tal Recta-ngular	Horizon-tal Recta-ngular	Horizon-tal Recta-ngular	Horizontal-tal Recta-ngular	Horizontal-tal Recta-ngular	Semi-cylin drical	Semi-cylin drical	Semi Closed	Cylin-drical Closed	Cylin-drical Closed	Cylin-drical Closed
Power Input.(kW)		0.75	1.2	2.7	4.5	4.5	5.9	6	6	7.8	11.8	23.6
Power Supply		1 Ph	1 Ph	1 Ph	1/3 Ph	1/3 Ph	3 Ph	3 Ph	3 Ph	3 Ph	3 Ph	3 Ph
Pull Down Time		4.0 Hr	4.0 Hr	5 Hr	5 Hr	5 Hr	5 Hr	6 Hr	6 Hr	6 Hr	6 Hr	6 Hr

BATCH PASTEURIZER

Pasteurization is a process of heating treatment to kill disease-carrying germs in milk and ice cream mix without affecting their nutritional and natural qualities. After heating, the milk or ice cream mix remains at a high temperature for the time required to kill all germs and then quickly chilled to store at 4°C.

Ice Make Batch Pasteurizer is an electronic pasteurizer that can be used to heat milk and ice cream mix. This Batch Pasteurizer is easy to use, simple to manage and ideal for milk plants and ice cream manufacturing plants. Its jacketed stainless steel pan gives better control over heating. Steam from the boiler heats the space between the outer jacket and inner pan to give more uniform heating and avoid localised burning of the product. Also it is fitted with an agitator for constant mixing.

Special Features

- Reduces total bacterial count
- Improved distribution of flavouring and colour
- Melting and uniform suspension of fats in the mixture
- Hydrates proteins and stabilizers, if dried ingredients are used
- Large volume of milk can be processed continuously
- Automatic precision control assures effective pasteurization
- The equipment requires a relatively small area of floor and plant space
- The closed unit keeps the processing losses to a minimum

Adjustment Leg

Control Panel

Heater Case

Heater

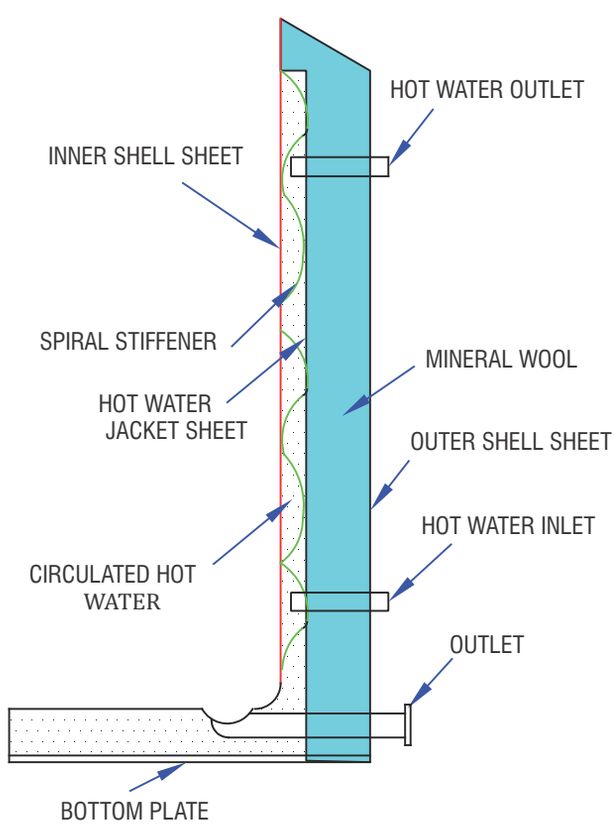
Spray Ball

Viewport

Technical Specification

Description	IPT-100	IPT-200	IPT-300	IPT-500	IPT-750	IPT-1000	IPT-1500
Net Capacity	100 Ltr.	200 Ltr.	300 Ltr.	500 Ltr.	750 Ltr.	1000 Ltr.	1500 Ltr
Gross Capacity	115	319	533	780	1034	1034	1540
Outer Size(mm)(OD x H) with Heater & Hot Water Type	760 x 760	910 x 910	1010 x 910	1160 x 1010	1310 x 1110	1410 x 1185	1510 x 1460
LID	Door with hinge, 02 No.	Door with hinge, 02 No.	Door with hinge, 02 No.	Door with hinge, 02 No	Door with hinge, 02 No	Door with hinge, 02 No	Door with hinge, 02 No
Outer Shell Material	S.S. 304	S.S. 304	S.S. 304	S.S. 304	S.S. 304	S.S. 304	S.S. 304
Inner Shell Material	S.S. 304	S.S. 304	S.S. 304	S.S. 304	S.S. 304	S.S. 304	S.S. 304
Jacket Material (Hot Water Type)	S.S. 304 3mm	S.S. 304 3mm	S.S. 304 3mm	S.S. 304 3mm	S.S. 304 3mm	S.S. 304 3mm	S.S. 304 3mm
Inner Shell Thickness (mm)	3mm	3mm	3mm	4mm	4mm	4mm	4mm
Outer Shell Thickness (mm)	1.6mm	1.6mm	1.6mm	1.6mm	2mm	2mm	2mm
Jacket voulme (Ltr)	61	89	108	149	198	234	299
Insulation (Mineral Wool)	75mm	75mm	75mm	75mm	75mm	75mm	75mm
Leg Height	12 Inch	12 Inch	12 Inch	12 Inch	12 Inch	12 Inch	12 Inch
Motor HP (3PH)	0.25 HP	0.5 HP	0.5 HP	1 HP	1.5 HP	1.5 HP	1.5 HP
Gear Motor RPM	50 RPM	70 RPM	70 RPM	70 RPM	70 RPM	70 RPM	70 RPM
Product Inlet Diameter	25mm	25mm	25mm	25mm	25mm	25mm	25mm
Product Outlet Diameter	38mm	38mm	38mm	38mm	38mm	38mm	38mm
Heater/Burner	3 kW - 02 No.	3 kW - 03 No.	4 kW - 03 No.	6 kW - 03 No.	9 kW - 03 No.	12 kW - 03 No.	18kW - 03 No.
Burner	Yes	Yes	Yes	Yes	NA	NA	NA

SECTION VIEW OF
PASTEURIZER WITH HOT WATER JACKET



AGEING VAT

Ice Make 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.

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

IAV-500

Special Features

- Compact design
- Easy operation & user-friendly
- Automatic precision control assures quality ageing of mix
- The equipment requires a relatively small amount of floor and plant space
- The closed unit keeps the processing losses to a minimum

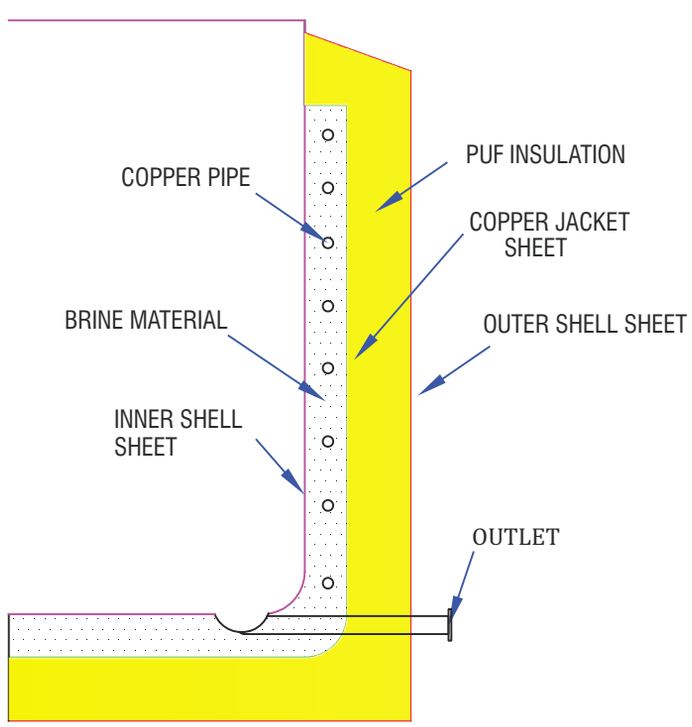
IAV-200

IAV-2000

Technical Specification

Description	IAV-100	IAV-200	IAV-300	IAV-500	IAV-750	IAV-1000	IAV-1500	IAV-2000
Net Capacity	100 Ltr	200 Ltr	300 Ltr	500 Ltr	750 Ltr	1000 Ltr	1500 Ltr	2000 Ltr
Gross Capacity	100	250	315	515	785	1020	1560	2040
Outer Size(mm) (OD x H) (COPPER)	650 x 975	950x1135	1050x1135	1200x1235	1350x1335	1450x1410	1550x1685	1600x1935
Outer Size(mm) (OD x H) (DIMPLE)	720 x 925	870x1085	970x1085	1120x1185	1270x1285	1370x1360	1370x1635	1520x1885
MOC	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304	S.S 304
Inner Shell Thickness (mm)	2mm	2mm	2mm	2mm	2mm	2mm	2mm	2mm
Intermediate Jacket S.S 304	1.6mm	1.6mm	1.6mm	1.6mm	2mm	2mm	2mm	2mm
Outer Shell Thickness (mm)	1.6mm	1.6mm	1.6mm	1.6mm	2mm	2mm	2mm	2mm
LID	Door with hinge, 02 No.	Door with hinge, 02 No.	Door with hinge, 02 No.	Door with hinge, 02 No.	Door with hinge, 02 No.	Door with hinge, 02 No. Dia. 450mm	Cone Type with single manhole Dia. 450mm	Cone Type with single manhole
Jacket Volume Dimple (Ltr.)	9	17	20	28	37	44	60	74
Jacket Volume Copper Coil (Ltr.)	65	94	110	151	198	235	317	387
PUF Insulation	75mm	75mm	75mm	75mm	75mm	75mm	75mm	75mm
Motor (HP) 3PH	0.25	0.5	0.5	1	1	1.5	1.5	1.5
Gear RPM	14 RPM	14 RPM	14 RPM	14 RPM	14 RPM	14 RPM	14 RPM	14 RPM
Product Outlet Size	38mm	38mm	38mm	38mm	38mm	38mm	51mm	51mm
Product Inlet Size	25mm	25mm	25mm	25mm	25mm	25mm	38mm	38mm
Connected Load	2.25 kW	2.25 kW	2.25 kW	2.7 kW	4.5 kW	5.9 kW	9 kW	11.8 kW

SECTION VIEW OF
AGEING VAT WITH COPPER JACKET



ICE CANDY PRODUCTION MACHINE

We manufacture wide range of Ice Candy Production Machine using high quality material & advanced technology which is to be used for the production of Ice Candies.

ICCP-9

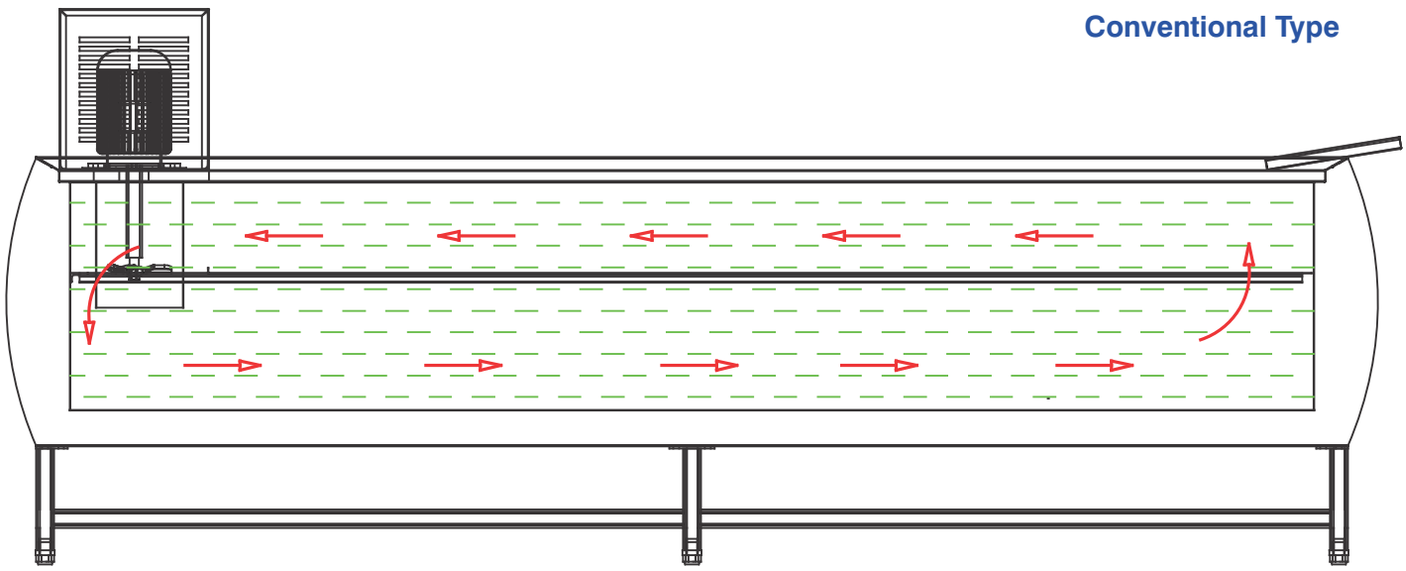
ICCP-15

ICCP-20

ICCP-40

Process Diagram

Conventional Type



Specifications

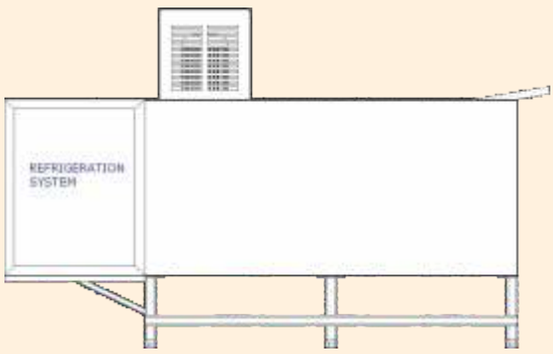
Model	ICCP-4	ICCP-6	ICCP-9	ICCP-12	ICCP-15
Capacity / Hr	192 Candy	288 Candy	432 Candy	576 Candy	720 Candy
Outer Size (LxWxH)	54"x26"x26"	67"x33"x26"	78"x33"x26"	96"x32"x26"	115"x33"x26"
Inner Tank Size (LxWxH)	47"x19"x23"	60"x26"x23"	71"x26"x23"	90"x26"x23"	108"x26"x23"
Functional Area in Inch(LxWxH)	33"x19"x8"	46"x26"x8"	57"x26"x8"	72"x26"x8"	94"x26"x8"
Power Consump. (kW)	3.0	4.1	5.4	7	8.6
Brine Storage Capacity (Approx)	340 Ltrs	650 Ltrs	700 Ltrs	880 Ltrs	1080 Ltrs

Model	ICCP-20	ICCP-32	ICCP-40
Capacity / Hr	960 Candy	1536 Candy	1920 Candy
Outer Size in Inch (LxWxH)	115"x39"x26"	169"x39"x26"	203"x39"x26"
Inner Tank Size in Inch (LxWxH)	108"x32"x23"	162"x32"x23"	196"x32"x23"
Functional Area in Inch(LxWxH)	94"x32"x8"	148"x32"x8"	182"x32"x8"
Power Consump. (kW)	10.6	16.9	20.2
Brine Storage Capacity (Approx)	1330 Ltrs	1990 Ltrs	2400 Ltrs

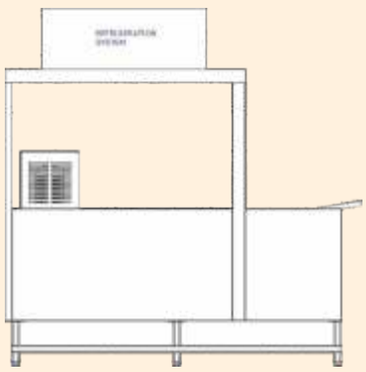
- **SOLID WASTE FREE CLEAN BRINE DUE TO BRINE FILTER**
- **BELTLESS AGITATOR**
- **WELL DESIGNED FOR BRINE CIRCULATION TO MAINTAIN UNIFORM TEMPERATURE**

Application : Ice Candy, Roll-Cut Ice cream Production
Temp : -26°C to -30°C
Body : Outer - S.S. Grade 304 Thickness 1 mm, Inner - S.S. Grade 316 Thickness 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.

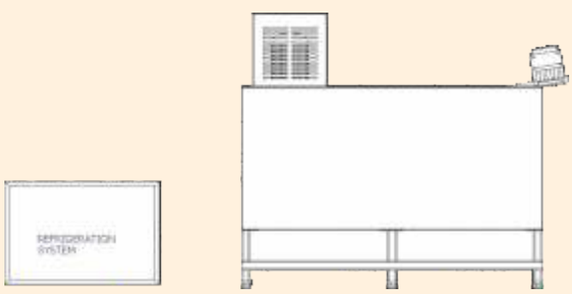
Refrigeration System Can Be Installed As Per Requirement



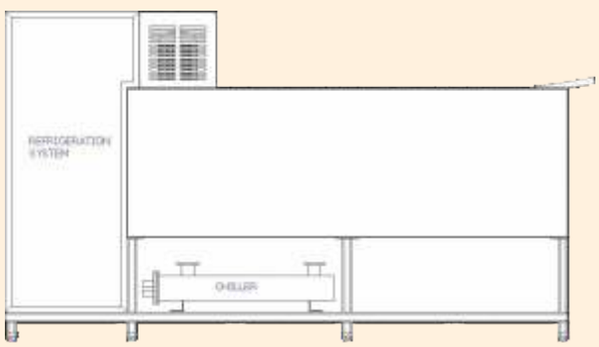
Option A : Left / Right Side



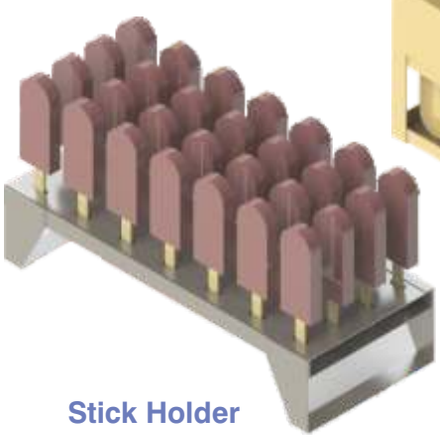
Option B : Top Side



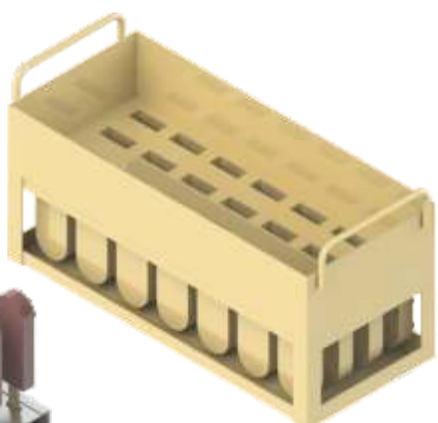
Option C : Split Side



Option D : Water-Cooled Type



Stick Holder



Candy Mould

Mould Design We Consider

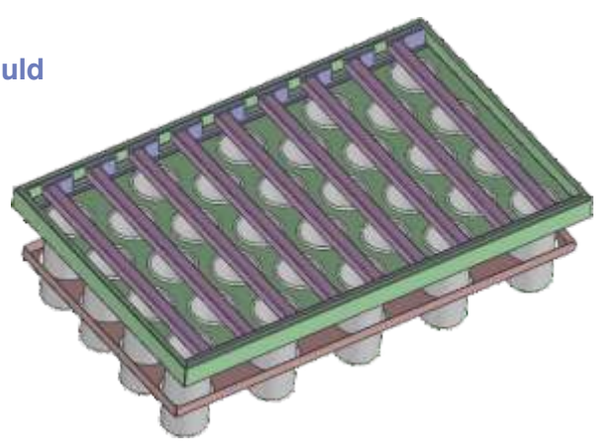
Mould Size : 17.5” x 7.25” x 9” (L x W x H)

Stick Holder : 16” x 6.75” x 8.5”

Contains : 24 Cavity/Mould

Tray For Roll-Cut Type Candy Mould

S.S Tray is provided for those who make Roll-Cut Type Candy. It makes operating easy while working, as the Mould is held 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	• 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 stands for Double Mould

Hardener Deep Freezer Static Type

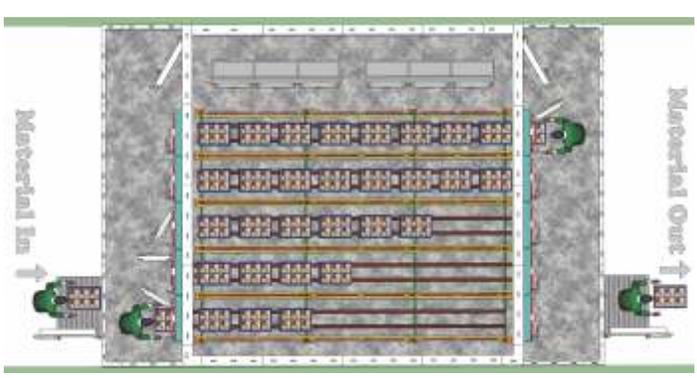
IH-200

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 : Ice Cream, Ice Candy and Frozen Food Hardening
Temperature : -22°C to -26°C
Body Type : 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 : Ice Cream, Meat, Chicken, Ready to Cook & Ready to eat products
Temperature : -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 1 Nos.	23 x 15x 80 2 Nos.	23 x 15x 80 3 Nos.	23 x 15 x 104 3 Nos.	23 x 15 x 120 3 Nos.
No. of Windows (Both Side)	1	2	3	3	3
*Stand Height	25”	20”	10”	10”	10”
Moulds Capacity	10	20	30	39	45
Storage Capacity (Ltrs)	450 Ltr	900 Ltr	1350 Ltr	1770 Ltr	2100 Ltr
Two StageModel / Cascade type Ref. System					
Power Input(kW)	7	8.8	10.8	13.6	13.6
**Cooling Cap.	0.75 TR	1 TR	1.30 TR	2 TR	2 TR

Application : Ice Cream / Ice Candy & Frozen Food Hardening

Temp : **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

BLAST FREEZER & CHILLER

Ice Make Blast Freezer/Chiller are the essential system to extend the shelf-life of food by instant chilling/freezing. 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 help food meet the hygiene standards, preserving the quality of food and reducing food wastage.

Main Features:

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

Applications:

- Hotel & Restaurant
- Bakery & Confectionaries
- Ice Cream

Blast Freezing:

Maintaining the Quality (Colour, Taste, Fragrance and Feel) of food is possible only if freezing is done quickly.

Ice Make Blast Freezing is here with the solution, during the freezing process, the water molecules turn into small crystals with quickly pulling down the temperature of food from 0˚C to -26˚C in approximately 5-6 hours and it is sufficient time to obtain micro-crystallization for maintaining quality of food. It is served fresh without loss of liquid and flavour after defrosting.

Blast Chilling:

The main reason of bacterial growth takes place while the food is at the temperature between 10˚C to 70˚C also cooked food left down to cool slowly, to be served later on, loses its Quality.

Ice Make Blast Chiller is here with the solution to lower the temperature of food at the core that just have been cooked, down to 4˚C in approximately 90 Minutes, reducing bacterial growth and dehydration of foods. The final output of food will be served with same quality, colour, odor and extended shelf life.

BLAST FREEZER & CHILLER

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 by making use of seasonal and bulk offers
- Save labour by enabling larger batch production
- Reduce waste of less used products and preserve for later
- Add new products to menu
- Be prepared and store 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	IBF - 200/24	IBC - 50/6	IBC - 100/12
Size (H X W X D) Storage Capacity	66" X 38" X 40" 50 KGs	89" X 38" X 40" 100 KGs	53" X 85" X 83" 200 KGs	66" X 38" X 40" 50 KGs	89" X 38" X 40" 100 KGs
Application	To Freeze Restaurant kitchen Foods and Ready to eat Food			To Chill Restaurant kitchen Foods and Ready to eat Food	
Temperature	-22°C to -26°C	-22°C to -26°C	-30°c to -35°c	4°C	4°C
Refrigerant	R404	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		Fully GI	OUTER DOOR - S.S 202, INNER - S.S. 304	
Connected Load	1.7 UNIT	2.5 UNIT	8.8 UNIT	1.7 UNIT	2.5 UNIT
No. of Tray	6	12	24	6	12

Cooling Capacity based on Conditions

* Eva. Temp.-27°C & Cond. Temp.+50°C
** Eva. Temp.-2°C & Cond. Temp.+50°C

MORTUARY CHAMBER

Ice Make Refrigeration Limited is manufacturing Mortuary Chamber with a complete solution to avoid smell, bacterial and other contamination to cadaverous, which is stored under cool condition to prevent decomposition.

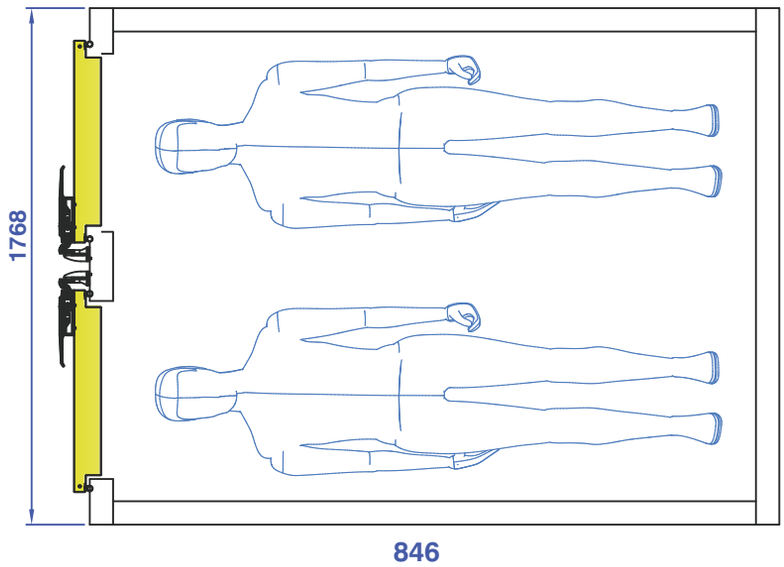
Modular design of Ice Make Mortuary chamber is highly suitable in hospitals, railways, airports, defences etc. Ice Make Mortuary Chamber is PUF insulated with an excellent refrigeration control to prevent decomposition of dead bodies to store for longer period time.

Features:

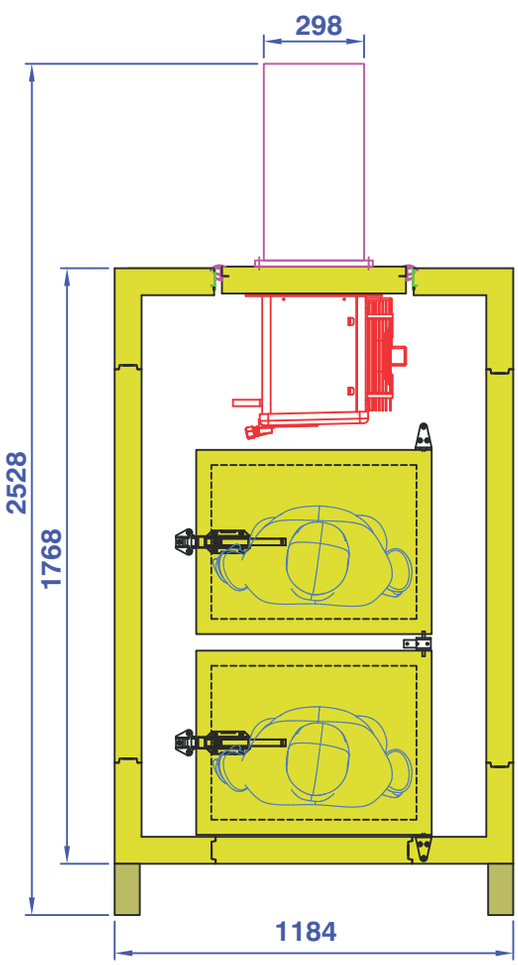
- Specially designed to ensure hygiene
- Easy to clean and maintain
- Flexible to shift everywhere due to light weight
- Environmental friendly cooling system
- Tropicalized for tough weather condition
- Digital temperature indication with microprocessor based controller
- Low maintenance
- Energy Efficient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

Technical Specifications

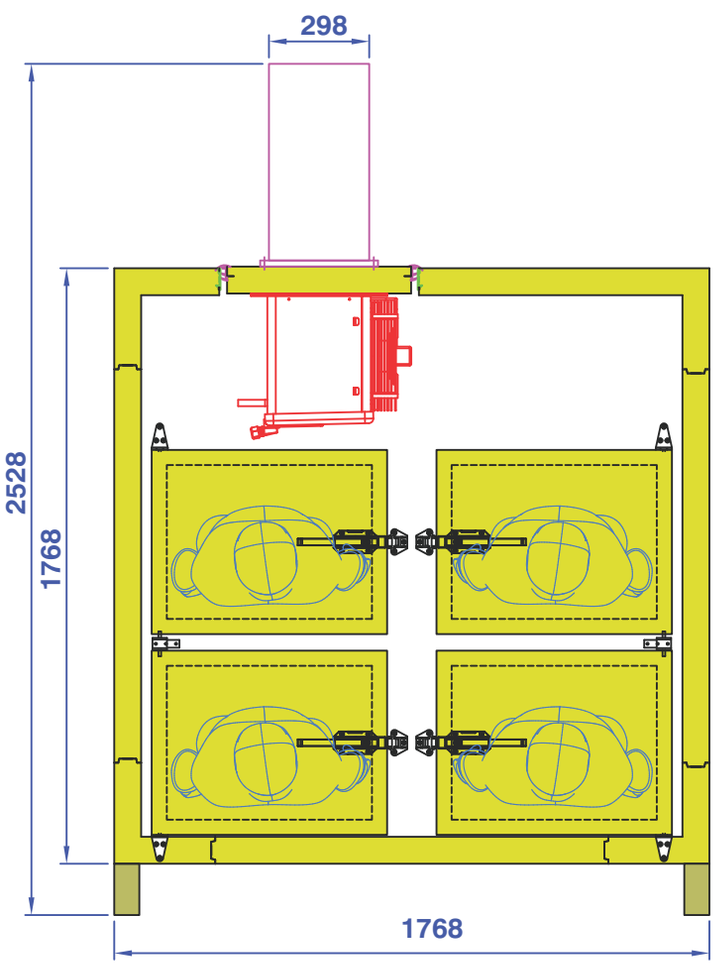
Sr. No.	Specification	Descriptions		
1.	Model	MCH-1	MCH-2	MCH-4
2.	Storage Capacity	1 Body	2 Body	4 Body
3.	Outer Size(LxWxH)	93” x 29” x 26”	93” x 47” x 66”	93” x 70” x 66”
4.	Type	Static Type	Forced Draft	Forced Draft
5.	Material of	Outer - Precoated G.I.Sheet, Top structure - Aluminium With Glass (MCH-1),		
	Construction	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 with push type gasket for easy operation Size: 24” x 24”, 32” x 32”		
8.	Locks	Individual Locks & Key for each doors		
9.	Refrigeration System	Mono-block type, CFC free refrigerant for low maintenance		
10.	Control Panel	Digital temperature display with microprocessor based controller		
11.	Lights	Vapour proof lights		



4 Body Top View



2 Body Front View



4 Body Front View

FREEZER ON WHEEL (FOW)

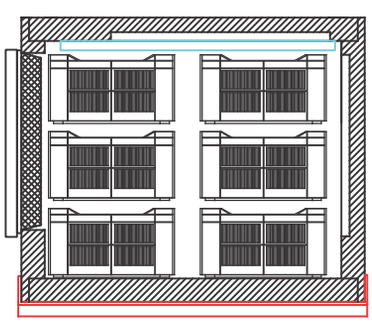
Ice Make a leading manufacturer of cooling equipments for various application. Now offering an Eutectic Freezer on wheels (FOW) build by highest grade of raw materials and modernized technology. It is designed to simplify product handling, optimize quality, also known for its impeccable performance, long service life and unmatched strength. Which is specially designed for the transport of Ice Creams, Frozen Food and Other perishable goods as per the customers' requirements.

Eutectic Freezer on wheels (FOW) is accompanied by PCM Based system which can be shift to anywhere and it permits the freezer to do without electricity for many hours once it's been charged.

Features:

- Larger storage volume
- Design to handle indian road condition
- Easy handling and transport
- Impressive holding time
- Energy efficiency
- Temperature holding up to min 10 hrs
- Robust MOC
- Low maintenance

Temperature Range:
-18 °C to -25 °C



SECTION VIEW - FROM SIDE

Technical Specifications

Sr.	Model	Capacity In Ltr	Dimension Outer (LX D X H)	Dimension Inner	Door	Connected Load (kW)	Crates	Vehicle Fit In
1	IG-1800	1800	82 X 46 x 48	74 X 38 X 40	2	1 Ph. / 4 HP / 3.0 kW	44 / 24	Tata Ace Gold, Tata Ace Mega,
2	IG-3000	3000	84 X 56 X 58	76 X 48 X 50	2	1 Ph. / 4 HP / 3.5 kW	80 / 36	Maruti Super Carry
3	IG-3500	3500	94 X 58 X 58	86 X 50 X 50	2	1 Ph. / 4 HP / 3.5 kW	90 / 36	Bolero Pick Up Fb 9ft, Maxitruck 8ft, Tata DI 207

*Charging time 10 to 12 Hr. & Holding Time 10 to 12 Hr.

OTHER BUSINESS VERTICALS

Cold Room / Storage

- Cold Room PUF Panels (Discontinuous Type) 60, 80, 100, 125 & 150 mm
- Cold Room Door
- Solar Cold Room
- Glass Door Display Chiller
- Condensing Unit (Air/Water Cooled)
- Evaporator Unit
- Control Panel for Cold Room
- Curd Incubation Chamber
- Ripening Chamber
- Pre-Cooling Chamber
- Blast Freezer & Chiller

Ammonia Refrigeration

- Turnkey Projects for Cold Stores
- Water Chillers for Dairy
- Glycol Chillers for milk deep chilling for dairy
- Glycol chillers for beverage plants
- Glycol chillers for brewery plants
- Water Chillers for Pharma
- LP Receivers with Ammonia Pumps for retrofit plants
- Ice Accumulating Coils
- Atmospheric Condensers

Industrial Refrigeration

- Water Chilling Plant
- Brine Chilling Plant
- Oil Chilling Plant
- Air Chilling Plant
- Ice Building Tank (IBT)

Transport Refrigeration

- Refrigerated Vehicle (GRP)
- Refrigerated Van - Eutectic (GRP)
- Bunk House
- Dry Insulated Container (GRP)

OUR VALUED CLIENTS

NETWORK

- Head Office & Maufacturing Plant-I, Dantali, Gandhinagar, Gujarat
- Manufacturing Plant-II, Vamaj, Gujarat
- Manufacturing Plant-III, Chennai, Tamilnadu
- Manufacturing Plant-VI, Kolkata, West Bengal
- Branch Offices, Dealers & Associates and Company Representatives

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