



Semi-automatic
Fruit & Vegetable
Processing &
Packaging Equipments



BAJAJ
PROCESSPACK
LIMITED



Bajaj Processpack was founded 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 years our company adopted and integrated latest technologies available worldwide and collaborated with key international players.

This has resulted in bringing together state-of-the-art technologies and equipment being offered on turnkey basis to our clients at competitive prices.

Today, the company has successfully installed and commissioned over 500 small-medium level processing units world over and has grown into being an industry leader, with technical and manufacturing capability to provide complete solution for setting up turnkey projects for processing and packaging of fruits, vegetables and beverages.

Infrastructure

Over the last two decades Indian and Chinese manufacturing facilities have marked their presence internationally with high-quality fabrication and machining capabilities duly backed by technically qualified man power. Keeping in view the trend and to cater to international demand, Bajaj Processpack Limited has expanded and set up state-of-the-art manufacturing facilities in both India and China.

Manufacturing facilities of the company are spread over 250,000 sq ft. of floor area in two locations across in suburban Delhi, India and in Jinjiang City of Jiangsu province, China.

Sahibabad Industrial Area, Uttar Pradesh, India
Noida, Uttar Pradesh, India
Jinjiang City, Jiangsu province, China

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.

Automatic Plant for Beverage Processing and Packaging for Packaged Drinking Water, Juice, Carbonated Beverages, Energy drinks with end packaging options in Glass / PET bottles / Cans / Aseptic pouch etc.

Dairy Processing Plant for Pasteurised / UHT Milk, Powdered Milk, Flavoured Milk and other value added products.

Automatic washing / grading / sorting lines for a variety of fresh fruits and vegetables.



SEMI-AUTOMATIC FRUIT & VEGETABLE PROCESSING & PACKAGING EQUIPMENTS

Bajaj Processpack Ltd. 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
- Ginger, Garlic, Onion paste or powder
- Canned fruits and vegetables
- Dehydrated fruits and vegetables
- End-packaging for above products in glass or plastic bottles, cans and pouches.

We offer plants for cottage and small scale sector ranging from 100 to 1000 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 plants do not require highly trained man power to run and operate.

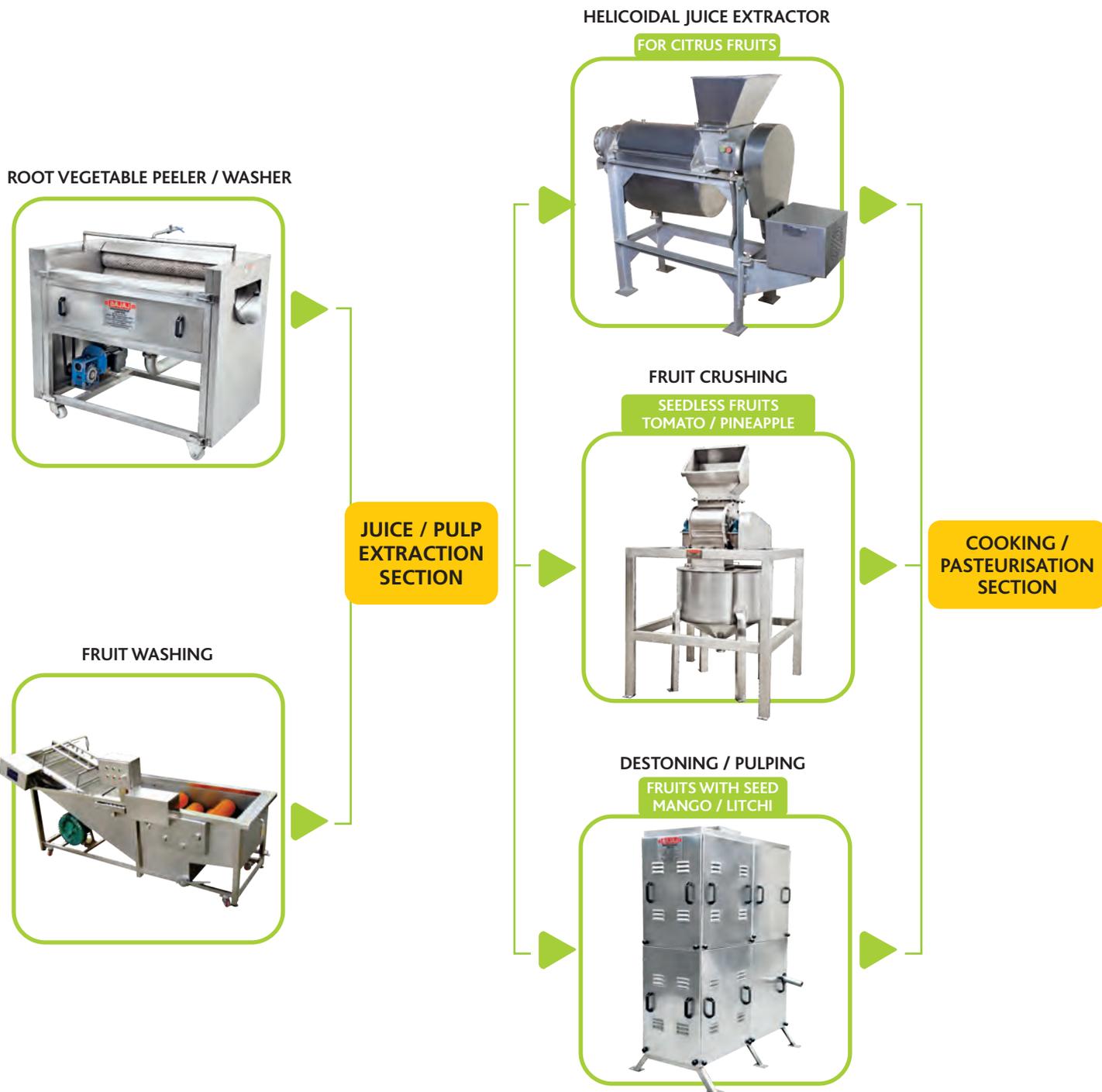
We offer small to medium scale plants ranging from 100 to 1000 kg fruits input per hour capacity.

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

Various end-packaging options are offered like glass or PET bottles, cans, pouches and HDPE containers.



PROCESS FLOW TO MAKE KETCHUP / PUREE / JAM / JUICE / SQUASH / PULP



TOMATO KETCHUP

Tomato ketchup is prepared with tomatoes, sugar, vinegar/ acetic acid and spices. Ketchup is a source of lycopene, an antioxidant, which helps prevent some forms of cancer. Tomato ketchup has an additive, usually xanthan gum which gives the condiment a "shear thinning" property. This increases the viscosity of the ketchup considerably.

FRUIT JAM

The term 'jam' refers to a product made of whole fruit cut into pieces or crushed then heated with water and sugar to activate its pectin before being put into containers: jams are usually made from pulp and juice of one fruit or a combination of several fruits.

Jam is an interesting condiment because it's neither a solid nor a liquid. It can contain chunks of fruit which are solids, but if let out of the fridge the juicy bit becomes a liquid. Also Jam moves to fit a container, which is one of the properties of a liquid.

COOKING KETTLE

FOR KETCHUP / SUGAR SYRUP



POUCH FILLING & SEALER



VACUUM EVAPORATED KETTLE

FOR JAM / PUREE



GLASS / PET / CAN FILLER

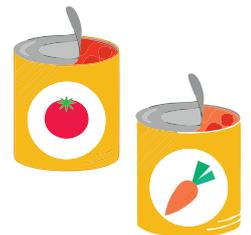


PASTEURISER

FOR JUICE / PULP PASTEURISATION



CAN SEAMER



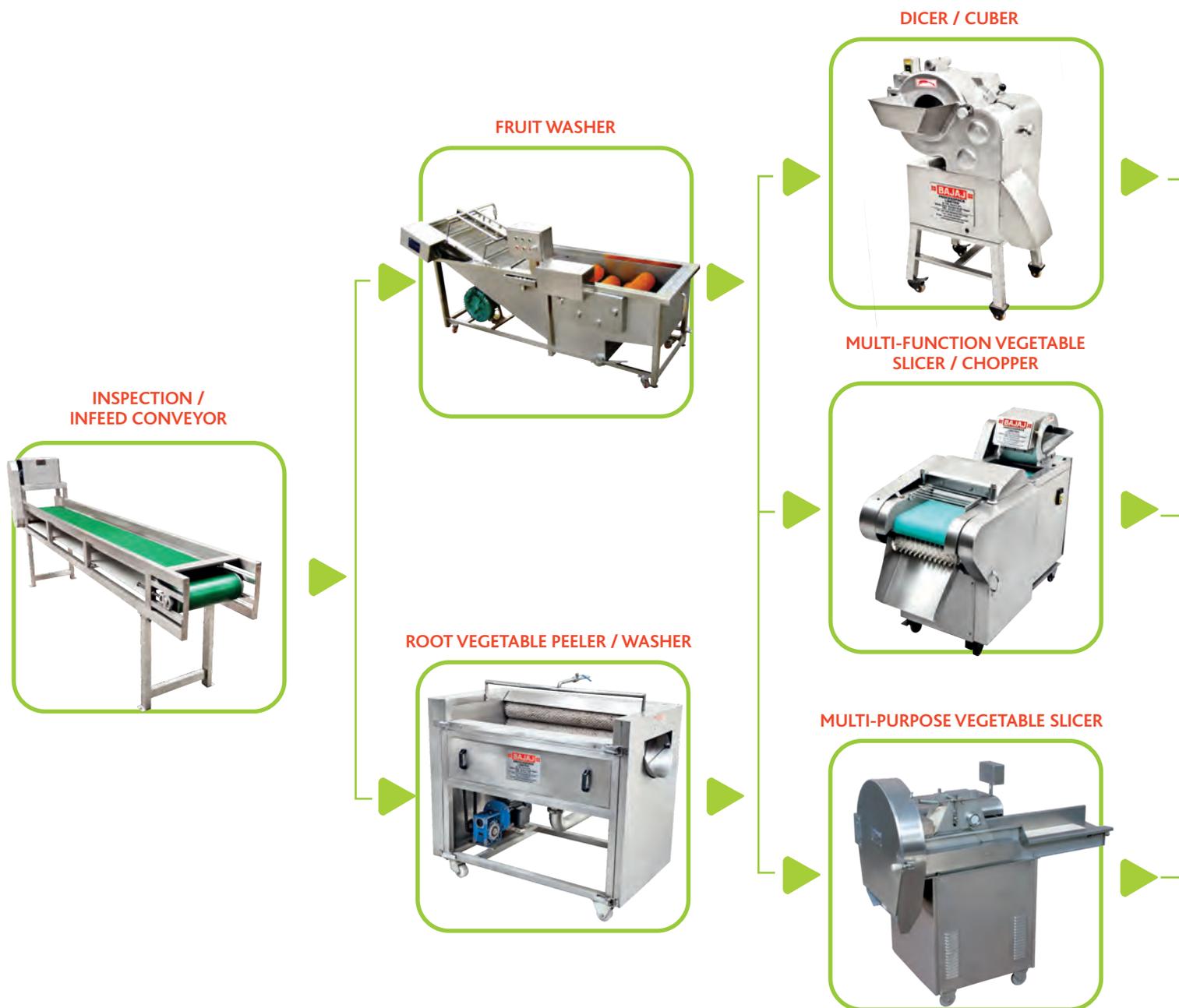
END PACKING

SQUASH

Squash (also called cordial) is non-alcoholic concentrated syrup that is usually fruit-flavoured and is made from fruit juice, water, and sugar or a sugar substitute. Squashes may also contain food colouring and additional flavouring. Citrus fruits or a blend of fruits and berries are commonly used as its base. Squash is prepared by combining one part concentrate with four or five parts water.

Raw material	End-product	Production capacity	End-product packaging
Tomato	Tomato Pulp/Puree	100 - 1000 kg/hr	Cans / HDPE Bottles
Tomato	Ketchup	100 - 1000 kg/hr	Glass bottles / Pouches / HDPE Container
Various Fruits	Jam	100 - 1000 kg/hr	Glass bottles / Pouches / HDPE Container
Various Fruits	Squash	100 - 1000 kg/hr	Glass / PET Bottle
Various Fruits	Pulp	100 - 1000 kg/hr	Cans

PROCESS FLOW TO MAKE PICKLES / DEHYDRATED / PRESERVED FRUITS & VEGETABLES



PICKLES

Pickling is the process of preserving, even extending the lifespan of food by either anaerobic fermentation in brine or immersion in vinegar. The resulting food is called a pickle or "pickled" and can preserve perishable foods for months. Antimicrobial herbs and spices, such as mustard seed, garlic, cinnamon or clove, are often added. Natural fermentation at room temperature by lactic acid bacteria, produces the required acidity. Other pickles are made by placing vegetables in vinegar. Unlike the canning process, pickling (which includes fermentation) does not require that the food be completely sterile before it is sealed. The acidity or salinity of the solution, the temperature of fermentation and the exclusion of oxygen determine which microorganisms dominate and determine the flavour of the end product.

Plant Production capacity

100 - 1000 kg/hr

End-product packaging

Glass bottles / pouch / HDPE Jar

DEHYDRATED FRUITS / VEGETABLES

Dehydration is the process of removing water or moisture from a food product. Dehydration is a process by which many types of food can be preserved for indefinite period by extracting the moisture, thereby inhibiting the growth of micro-organisms. Dehydration equipment varies in form with different food products and includes tunnel driers, cabinet driers and vacuum driers depending upon food and capacity to be dehydrated.

Plant Production capacity

100 - 1000 kg/hr

End-product packaging

Glass bottles / pouch



PRESERVED FRUITS / VEGETABLES IN CANS / BOTTLES

Canning is a method of preserving food in which the food contents are processed and sealed in an airtight container. When fruits or vegetables are canned they do not lose any of their nutrients. This is because the decomposition process is halted until the can is opened again. This means that if they are packaged soon after picking then they can contain higher levels of nutrients than fresh fruit and vegetables brought from a grocery store. Canned fruits and vegetables are very convenient because they are available throughout the year regardless of the season. Canning provides a shelf life typically ranging from one to two years, although under specific circumstances it can be much longer without the need for refrigeration.

READY-TO-EAT MEALS

Ready-to-eat food are foods that have been cooked and then packed

Plant Production capacity	End-product packaging
100 - 1000 kg/hr	Glass bottles / Cans

Plant Production capacity	End-product packaging
100 - 1000 kg/hr	Cans / MAP Trays / Retortable Pouches

WASHING / PREPARATION EQUIPMENT



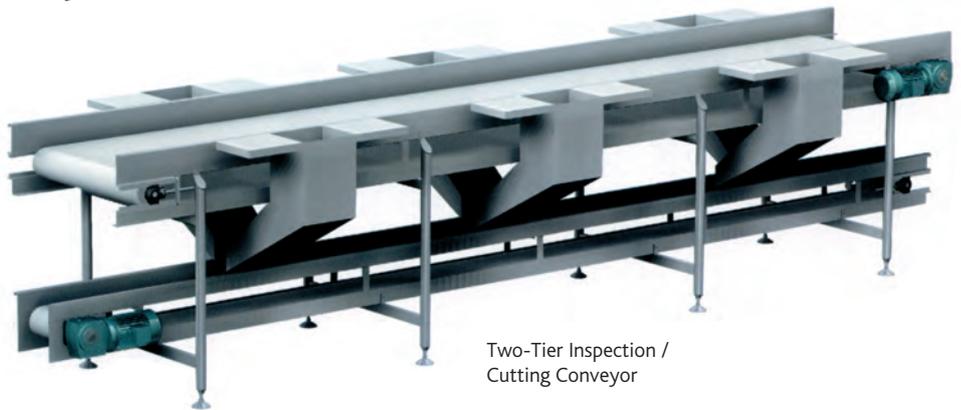
IN-FEED CONVEYOR

Inspection-Preparation-Cutting Conveyor

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

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.



Two-Tier Inspection / Cutting Conveyor

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



WASHING / PREPARATION EQUIPMENT

ROOT VEGETABLE PEELER / WASHER

Suitable to peel / clean wash various root vegetables like carrot, potato, raddish, 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:

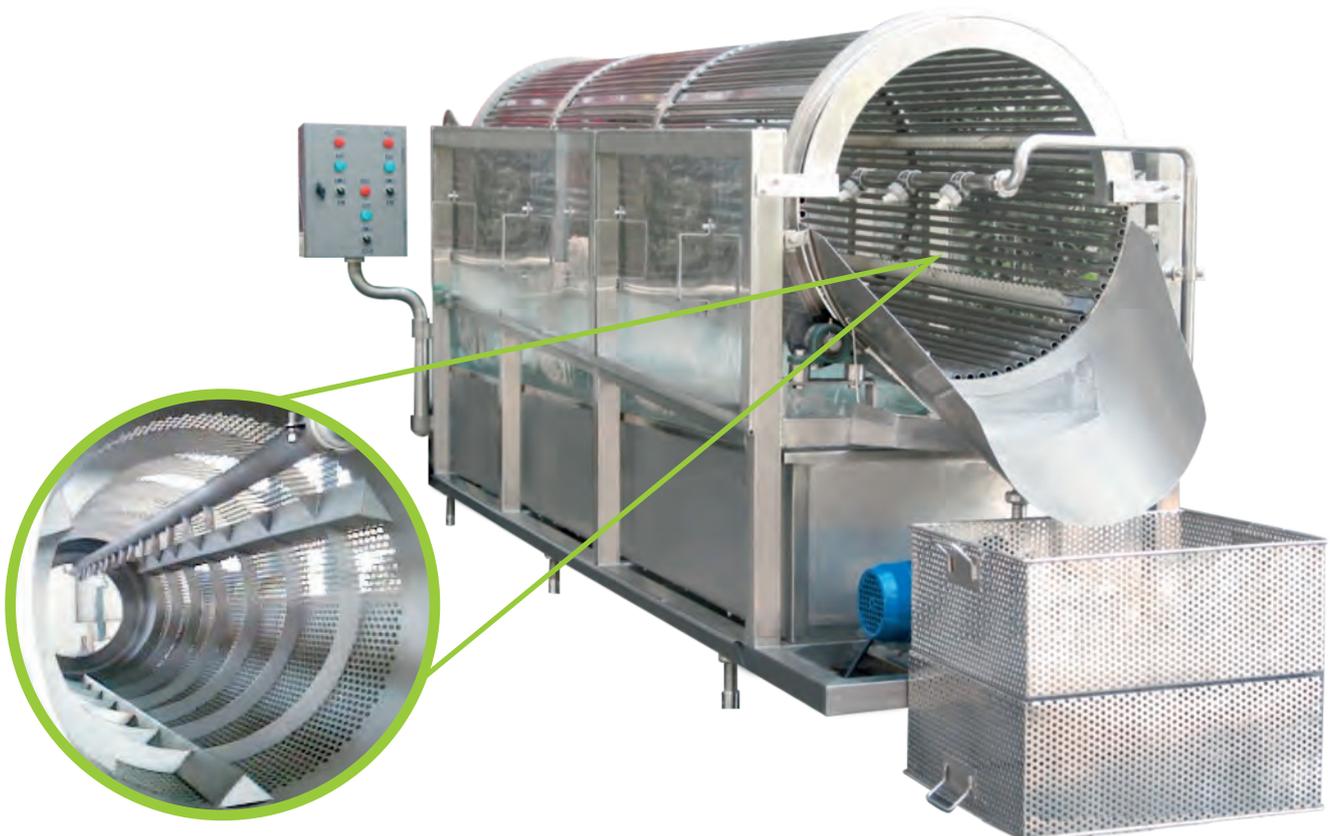
Model	Capacity	No. of rollers	Power
RPW 200	100-200 kg/hr	0.7 m x 5 nos.	1 HP
RPW 500	400-500 kg/hr	1m x 7 nos.	2 HP
RPW 1000	750-1000 kg/hr	1.5 m x 9 nos.	3 HP



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.



Note: Capacities mentioned may vary depending on product being processed and efficiency of the operator.

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-117	500-700 kg/hr	3 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 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	8 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	5 HP
C 119	1.5-2 T/hr	7.5 HP



PULPERS

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

Available in following models / capacities:

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	1-1.5 T/hr	5 HP



JUICE / PULP EXTRACTION EQUIPMENT



LOW TEMPERATURE PULVERISER

(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 at high rotation of the crushing head. Specially designed pulverising head with removable sieve ensures adaptability to different fruits and vegetables. The pulveriser head is water jacketted and ensures high-end product quality as the pulverising temperature is kept low.

Available in 100-1000 kg/hr capacities models.

HELICOIDAL JUICE EXTRACTOR

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.



HYDRAULIC JUICE PRESS

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



BPM 309

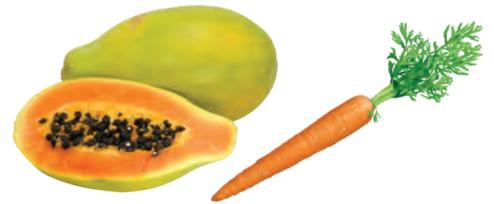


DICER / CUBER

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.

Capacity: 350 - 500 kg/hr

Power load: 2 HP



GARLIC PEELER - BATCH TYPE

Suitable to peel garlic cloves. Specially designed peeling chamber and blades ensure peeling without damaging the clove.

Peeling time: 3 to 4 minutes of each batch.

Available in 50 and 100 kg/hr models.



CUTTING / CHOPPING / SLICING EQUIPMENT

PICKLE MIXER

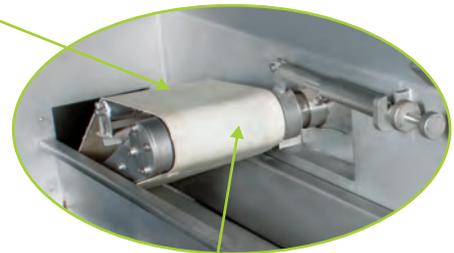
This machine is appropriate for mixing pickle with spices. The main vessel is 'U' shaped and is equipped with specially designed heavy duty rotational blades which turns and mixes the product. The drum is tiltable for easy removal of product. Available from 50-200 kg/batch capacity models.



MULTI-PURPOSE VEGETABLE SLICER



Adjustable gripping conveyor



BPM - 303

BPM - 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
BPM 303	350 - 500 kg/hr	1 HP
BPM 306	750 - 1000 kg/hr	3 HP

BPM - 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.



BPM - 306



Note: Capacities mentioned may vary depending on product being processed and efficiency of the operator.

COOKING EQUIPMENT (BATCH TYPE)

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)



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)

VACUUM EVAPORATED KETTLE (Batch Type)

Suitable for cooking and concentrating the products under vacuum. The vessel is interconnected with condenser, 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)



10 gal
(45 ltrs)



100 gal
(450 ltrs)

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.

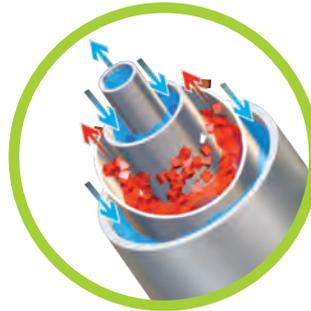


MULTI-TUBE COAXIAL HEAT PASTEURIZER

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.



Note: Capacities mentioned may vary depending on product being processed and efficiency of the operator.

SEMI-AUTOMATIC BOTTLING MACHINES



BOTTLE WASHER SA 24

SEMI-AUTOMATIC BOTTLE WASHER (Brushing)

Designed to thoroughly clean and wash recycled narrow-neck glass bottles. The bottles are thoroughly cleaned from inside by rotating brushes while these are simultaneously brushed and washed from outside by jet spray.

Production: 1500-2000 bottles/hr (depends upon bottle dirt)

Washing Heads: 24

Power: 1.5 kw

BOTTLE RINSER SA 24

SEMI-AUTOMATIC BOTTLE RINSER

Suitable to wash fresh glass bottles.

Production capacity: 1200-1400 bottles/hr

Washing heads: 24

Power: 0.75 kw



LUG CAP SEALERS

Suitable for sealing bottles with Lug Caps. Pneumatically operated.

LCS – 6 (Table model) 8-10 bottles/min

LCS – 12 (Pedestal model) 20-25 bottles/min



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 finishes.

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 of 20-25 bottles/min.

SEMI-AUTOMATIC BOTTLING MACHINES



GP PASTE FILLER

This semi-automatic piston type Paste Filling machine is suitable to fill thick viscous liquids with granules or pieces.

The machine's elegant design has a vertical structure which saves space.

- Made of stainless steel, GMP standard.
- Filling valve is controlled by the electro-magnetic sensor ensuring higher filling accuracy.
- Filling volume and filling speed can be adjusted easily.
- Filling head adapts anti-pull and lifting filling device.

Specifications

Air pressure : 0.4 to 0.6 MPa
 Filling speed : 10-15 bottles/min
 Filling accuracy : $<\pm 1\%$

Available models

Filling Range : 25-250 ml, 50-500 ml, 200-1000 ml



GC - BL FILLER

GC - BL semi-auto filling machines are suitable to fill various types of viscous liquids like cream, ketchup, jam, mayoniese, cheese spread, shampoo, oil etc. in wide mouth jars, cans, pouches or bottles.

Features:

- Filling precision is $\pm 1\%$.
- Easy to adjust filling measure.
- Easy to operate, easy to maintain.
- Can be operated in manual (foot operated) or automatic dosing mode.
- Easy to dismantle and install. Easy to clean.
- Made of stainless steel, measure up to GMP.

GC-BL 1
(Single Head)



GG-BL 2
(Double Head)



Model	Filling range (ml)	Single Head Capacity (fills/m)	Double Head Capacity (fills/m)
GC-BL- 100	10-100	12-15	25-30
GC-BL- 500	50-500	10-12	15-20
GC-BL- 1000	100-1000	8-10	12-15
GC-BL- 2000	500-2000	6-8	10-12

Note: Capacities mentioned may vary depending on product being processed and efficiency of the operator.

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.



LID EMBOSSING

Suitable for embossing batch number, manufacturing date etc. on the lid before seaming.
Speed: 10-15 lids/min.



CAN BODY BEADER

Suitable for beading of cans.
Speed: 10-15 cans/min.



CANNING RETORT

Suitable for sterilization of cans and bottles after exhausting and sealing. Cans or bottles are sterilized up to 110 - 120°C for a period of 15 to 30 minutes.
Available in 21, 90, 200, 300, 425 cans/batch capacities.



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.

CANNING EQUIPMENT

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: 10-15 cans/min.



DOUBLE SEAMER

BM 102 DS (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 (Still Type)

Suitable for high speed air-tight seaming of OTS cans.

Speed: 35-40 cans/min.



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.





MAP TRAY SEALER

Modified atmosphere packaging is a way of extending the shelf life of fresh food products. The technology substitutes the atmospheric air inside a package with a protective mixed gas ($\text{CO}_2/\text{N}_2/\text{O}_2$). The gas in the package ensures that the food retains its original taste, color, shape and also prolongs the shelf life. A wide variety of products like fresh meat, processed meat, cheese, vegetables, cooked meals and rice can be packed and stored for longer shelf life.

Available from 3-10 trays/min capacity models.

COUNTER PRESSURE STERILIZER RETORT

The Counter Pressure Retort is used for Steam Cooking and Sterilization of products in closed heat-resistant packing materials such as cans, glass bottles, PP bottles or Retortable Pouches/Trays.

Available in following design options / models:

- Hot Water Spray model
- Rotary model
- Full body Immersion model



Salient features:

- Reduces steam consumption.
- Small quantity of process water makes cycle time quick and reaches presetting sterilizing temperature quickly.
- Counter Pressure Sterilizer Retort is fully automatic and incorporates in-built PLC controlled systems to monitor and achieve perfect sterilization temperature, holding time and gradual decrease in temperature thus ensuring long term shelf life of packed food in the container.

DEHYDRATION EQUIPMENT



LOW TEMPERATURE PULVERISER

(for dried / dehydrated products)

Suitable to pulverise dried fruits, vegetables and spices into powder of different size granules. The main crushing head is water jacketted 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 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 a blower fan 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. 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 4, 12, 24, 48 and 96 trays capacity models with optional MS or SS outer body.



UTILITIES AND ACCESSORIES



STAINLESS STEEL TANKS (for Storage / Blending / Dispensing)

Suitable to collect, store, dispense and blend products like pulp, juice, beverages, sugar syrup, dairy products and pharmaceutical liquids. These tanks can be fitted with stirrer / blending device, manhole, temperature indicator, liquid level indicator and CIP spraying head.

These tanks can be fabricated in SS 304, SS 316 or SS 316 C in single, double or triple layer with or without steam jacket insulation. The tanks are welded with smooth inner walls and are finished up to 150 grit finish and are hydraulic tested. Available in capacities from 100 litre to 30 KL.



CENTRIFUGAL PUMPS

Suitable to transfer easy free flowing liquids of low viscosity.

Available in capacities from 1 to 10 MT/hr.



POSITIVE DISPLACEMENT SCREW PUMPS

These pumps are generally used for pumping low to medium viscous liquids.

Available in capacities from 1 to 10 MT/hr.



ROTARY LOBE PUMPS

Suitable for pumping viscous liquids with suspended solids/powder or high viscosity product.

Available in capacities from 1 to 10 MT/hr.

STEAM BOILER

Suitable for production of steam.

Technical details:

Design: Coil Type, Reverse Flue, Forced Circulation Type

Available in 100/200/300/400/500 kg/hr steam output capacity models

Maximum Working Pressure: 10.5 kg/cm²

Steam Temperature: 185°C

Fuel: Light oil / diesel / wood / coal



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. According to the hydrodynamic analysis, the machine is capable of cleaning equipments by controlled high pressure flow of cleaning liquids with flow-in-circle operation.



Note: Capacities mentioned may vary depending on product being processed and efficiency of the operator.



BAJAJ
PROCESSPACK
LIMITED

Sales and Service

Bajaj Processpack has an excellent sales and servicing team with specialised knowledge and dedication towards total customer satisfaction. Our operating concept is to work around our customer's needs. We pay great attention and value to our clients' after-sales-service needs at all times specially focusing on the peak season needs.

Renowned Indian Private Sector Customers

We are proud to have set-up more than 500 food processing and packaging units worldwide. Our client base in India includes leading names in the industry like Hindustan Unilever Limited, ITC, ConAgra Foods, Del Monte, Jubilant Foodworks, Mother Dairy, Dabur India Ltd., Haldiram Group, Bikanervala, Britannia Industries, DS Group, Bisleri, Reliance Fresh and Sahara Group and many more.

Renowned Institutional Customers

We have worked with more than 50 state agricultural universities/ICAR units in setting up post-harvest technology-cum-training centers across India including MPUAT (Udaipur), BHU (Varanasi), IIT Kharagpur, NIFTEM (Sonapat), ICAR-NEH Centre (Nagaland), Dr. YSR Horticulture University (Andhra Pradesh), Bihar Agriculture College (Bhagalpur), College of Agriculture (Gwalior), Satavahana University (Karimnagar), College of Food and Dairy (Chennai), SKAUST (J&K), Gitam University (Vizag), Office of Executive Engineer Agriculture (Kerala), CFTRI (Mysore), Uttarakhand University of Horticulture (Bharsar), Dr. BS Konkan Krishi Vidhya Peeth (Maharashtra), Tamil Nadu Veterinary & Animal Sciences (Chennai) to name a few.

Our company has had the privilege of working with international organizations like the World Bank, United Nations, FAO and the Commonwealth Secretariat.

Our Global Footprint

Bajaj Processpack has exported to over 30 countries worldwide, spread over Africa, Middle-East and South America.



FRUIT AND VEGETABLE PROCESSING PLANTS

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

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

AUTOMATIC PLANT FOR RTS JUICE PROCESSING AND PACKAGING

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.

FRESH FRUIT AND VEGETABLE WASHING / SORTING / GRADING AND PACKING LINES

We offer state-of-the-art technologies for washing, sorting, grading and packing all types of fresh fruits and vegetables like orange, apple, pineapple, mango, passion, plum, pepper, cucumber, tomato, potato and onion etc.

The process involves precise technologies for grading of various fruits and vegetables on colour, size and weight; thus providing excellent opportunity for value addition of horticulture produce and reduce wastage.

We can complete the value addition chain of horticulture produce by setting up cold-room facilities for storage and preservation of fresh produce. This includes fruit ripening chambers, CA cold stores and blast chambers.

LIQUID MILK PROCESSING

We design, manufacture and commission milk processing plant on turn-key basis and specialize in capacities varying from 5,000 to 1,00,000 liters per day for the production of:

- Soya milk/powder milk
- Flavoured milk
- End-products like butter, ghee, dairy whitener, yoghurt, cottage cheese, ice cream and cheese
- End-packaging in glass/PP/PET/Aseptic packaging



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