



UNIMAKE

VISION AND TECHNOLOGY

Ice Cream Plant

Milk Plant

Homogenizers

Beverages Plant

Cold Room

Paneer Plant

Turn-key Project





CONTINUOUS FREEZER

The ideal Machine For Make Ice Cream into Frozen Temperature of +4deg.C of Mix, Output Maximum Temperature -4.5deg.C at Min Fat Content 11% & Above.

FEATURES

- ❄ Digital Micro controller base Operating Panel.
- ❄ Hard chrome plated steel cylinder with puff insulated steel outer cover.
- ❄ Anti freeze protection device.
- ❄ Speed variable device with RPM indicator for pump section.
- ❄ Suction and discharge pressure gauges for refrigerant circuit.
- ❄ Hot gas supply to freezing cylinder for Hardness Control.
- ❄ Interlock and safety controls for single phase, over load, low and high refrigerant pressures.
- ❄ Easy to Operate & Clean
- ❄ Power Supply : 230 volt

HOMOGENIZER

The Displacement Pumps forces the product under high pressure through a small adjustable gap between the valve & the valve seat, uniformly dispersing solid particles throughout a liquid to improve important product qualities.

FEATURES

- ❄ Two stage homogenization.
- ❄ Three Plunger Method.
- ❄ S.S. Diaphragm type sanitary design pressure gauge.
- ❄ High strength steel eccentric shaft and connecting rod assembly.
- ❄ Splash lubricating system.
- ❄ Low RPM Plunger pump.
- ❄ Stellite coated seat ball valves for suction and discharge parts.
- ❄ Easy to Operate & Clean
- ❄ Power supply 230 volt



ICE CANDY MACHINE

The Ideal Machine For Make Ice Candy & Chocobar

- ❄ Digital Micro controller base Operating Panel.
- ❄ Chocobar Making & Candy Making
- ❄ All Parts Made with SS 304 & SS 316.
- ❄ High Speed Rotary Motor with Blade.
- ❄ Suction and discharge pressure gauges for refrigerant circuit.
- ❄ Hardness Control.
- ❄ Interlock and safety controls for single phase, over load, low and high refrigerant pressures.
- ❄ Easy to Operate
- ❄ Power supply : 230 Volt



PASTEURIZER VAT ►

Aim to make destroy bacteria from milk, Butter, Water & Creams at Certain Temperature for Certain Time.

- ❄ Superior Design
- ❄ Standard Motor and Gear Box.
- ❄ Outlet Valve SS 304 With SMS Union.
- ❄ High Speed Stirrer for Blending and Mixing.
- ❄ LPG Gas Burner or Electrical Heater & Steam.
- ❄ Tank Insulated with Glass Wool.
- ❄ Temperature Showing Meter.
- ❄ Easy to Clean & Operate.
- ❄ Power Supply : 230 Volt



AGEING VAT ►

Ageing Vat is the ideal Machine for Mixing & Storage of mix 4deg to 6deg



- ❄ Superior Design
- ❄ Standard Motor & Gear Box.
- ❄ Outlet Valve SS 304 With SMS Union.
- ❄ Low Speed Stirrer For Mixing ageing.
- ❄ Emerson or Copeland Compressor
- ❄ Tank Insulated with puff.
- ❄ Temperature Gauge for Showing Temperature.
- ❄ Easy to Operate & Clean
- ❄ Power Supply 230 Volt

CUP & CONE FILLING MACHINES ►

The Ideal Machine for Make Ice Cream Continuously with less man power more production.

- ❄ The machines are very compact and require very less floor space.
- ❄ The Machine is to be connected in line with continuous freezer
- ❄ The Variable speed allows arrangement to match the freezer capacity.
- ❄ The Machine also provides the option to fill the cones with the use of change Parts.
- ❄ The change over from one cup size to another cup size is very easy can be done withing few minutes.
- ❄ The machine is a combination of mechanical movements and some functions having pneumatic operations.
- ❄ AN user-friendly PLC With TOUCH SCREEN.
- ❄ All these features makes the machine most flexible and reliable.
- ❄ The machines are suitable for filling of Ice-cream in small / Big Cup as well as Big / Small Cone.



COLD ROOM

HOSPITALITY • DAIRY • ICE CREAM
HORTICULTURE • PHARMACEUTICALS



- Design of the Cold Room conforms to CE specifications. This room is used for preserving meat, dairy products, medicines, vegetables, fruits and other edible products under controlled temperature.
- This room requires 300 W power and 220 V to 380 V voltage range to function. Its internal temperature ranges between -20 degree C to 30 degree C. provided Cold Room uses R404A/R22 refrigerant.
- Modular design of its insulation panels promotes simple and quick fitting. This room has electric and water defrosting arrangement.
- It has required arrangement for installation of lamp, condensing unit, PC electric box and evaporator. Long lasting quality is one of its key features.



Temperature	-20 to -30 °C
Usage/Application	Storage
Frequency	50-60 Hz
Power	300 W



Ice Cream Coldroom:

- 125 mm Puff Panel
- Anti Room
- Double Compressor Unit



Dairy Products Coldroom:

- 60 mm to 150 mm Puff Panel
- Single/Double Compressor Unit

Vehicle Freezer:

Blast Room:

TRANSPORT REFRIGERATED CONTAINER

Features

- High Strength, Better Insulation
- Low weight, more freight
- optimal performance, Maximum Versatility
- Superior Thermal efficiency, Lower operati cost
- Agile and Robust

Specification:

- GRP Panel construction
- Door and frame
- Multi Temp Transport
- High Radiance, interior/exterior LED lightning
- Drainage System
- Anti shock body protection
- Panel wall with different thickness
- Backbone sub frame
- Seal Gasket
- PVC Strip curtains
- Radium line
- Integrated rear protection
- Heavy duty handle and hinges
- Rigid floor





Ice Cream Plant

Milk Plant

Homogenizers

Bevarage Plant

Cold Room

Paneer Plant

Turn-key Project

+91 9408903793 (RAJKUMAR PATEL)

unimake06@gmail.com

+91 8238283625 (HARPALSINH CHAUHAN)

AHMEDABAD(GUJARAT) , INDIA

We Are Also Available On

