

Raj®

Water Technology (Guj.) Pvt. Ltd.

AN ISO 9001:2008 Certified Company

Refresh
Rehydrater
Replenish



Brand Promise: 100% quality with purity

Core Purpose

“ To build success stories of people by providing unlimited opportunities through Innovative solutions. ”

Core Values

- Hard work
- Customer delight
- Continuous Research & Improvement
- Social responsibility

Our Vision

“ To implement great practices of Reliance and become 1000 Cr. Turnover Company by 2026.”

» About Us

We have started our operations in the Year 2004. Known for manufacturing, supplying & exporting, products like all type of Water Treatment Project, Mineral Water project, Natural Mineral water Project, RTS Juice Turnkey Project, Synthetic Juice Project, and Carbonated Soft Drink Turnkey Project. For Water, Juice & CSD we offer different Rinsing, Filling, Capping packaging, & labeling solution. (Pet Bottle, Pouch, Pet Can, Tin Can, Glass, Pouch). We use advanced technology for manufacturing our products to make them competent in the market. Our products are manufactured under established standards in the industry, and are tested on various quality measures before their final dispatch.

Under the supervision of our mentor and managing director, Mr. Sanjay Patel, we have been able to cater to the huge clientele across the world. Backed and supported by us excellent management skills, we have been able to attain a commendable position in this domain. Indian Subcontinent, East Asia and South/West Europe are places, where we export our product range.

» Why Work With Us?

- Vast Experience of in-house Manufacturing & Research with.
- Customization of all type of water treatment projects.
- Comprehensive Product & Services Portfolio.
- Modern and advanced technology and equipment with High Quality.
- Superior quality & Affordable price.
- Prompt after Sales Service & Support.
- Streamlined Processes.

» Services

- Plant Layout Planning & Consultancy.
- 24 X 7 Sales & Marketing team available for Customer care.
- Equipment selection, sales & service.
- Equipment Training.
- Spares & Accessories.

Sugar Syrup Process

Sugar Syrup Preparation Tank

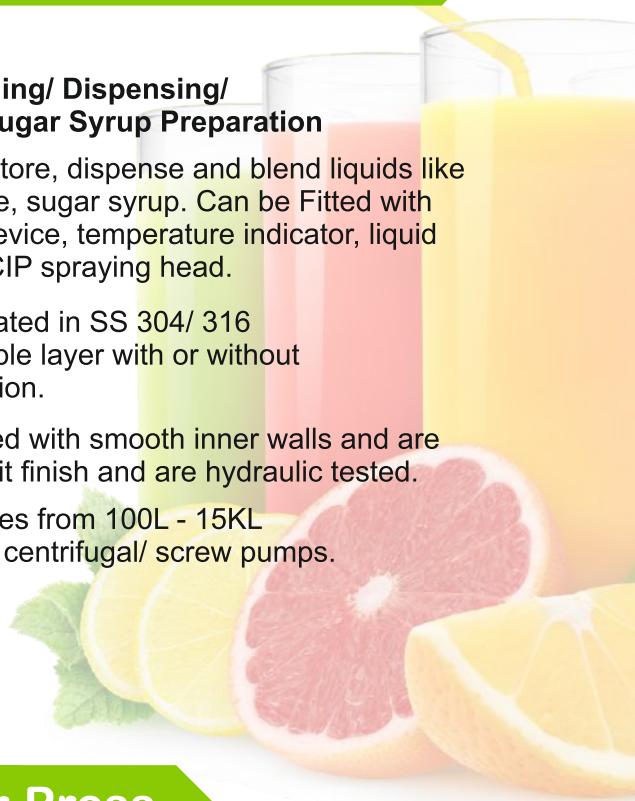
For Storage/ Blending/ Dispensing/ Standardisation/ Sugar Syrup Preparation

Suitable to collect, store, dispense and blend liquids like pulp, juice, beverage, sugar syrup. Can be Fitted with stirrer or blending device, temperature indicator, liquid level indicator and CIP spraying head.

Tanks can be fabricated in SS 304/ 316 in single/ double/ triple layer with or without steam jacket insulation.

The tanks are welded with smooth inner walls and are finished upto 150 grit finish and are hydraulic tested.

Available in capacities from 100L - 15KL
Interconnected with centrifugal/ screw pumps.

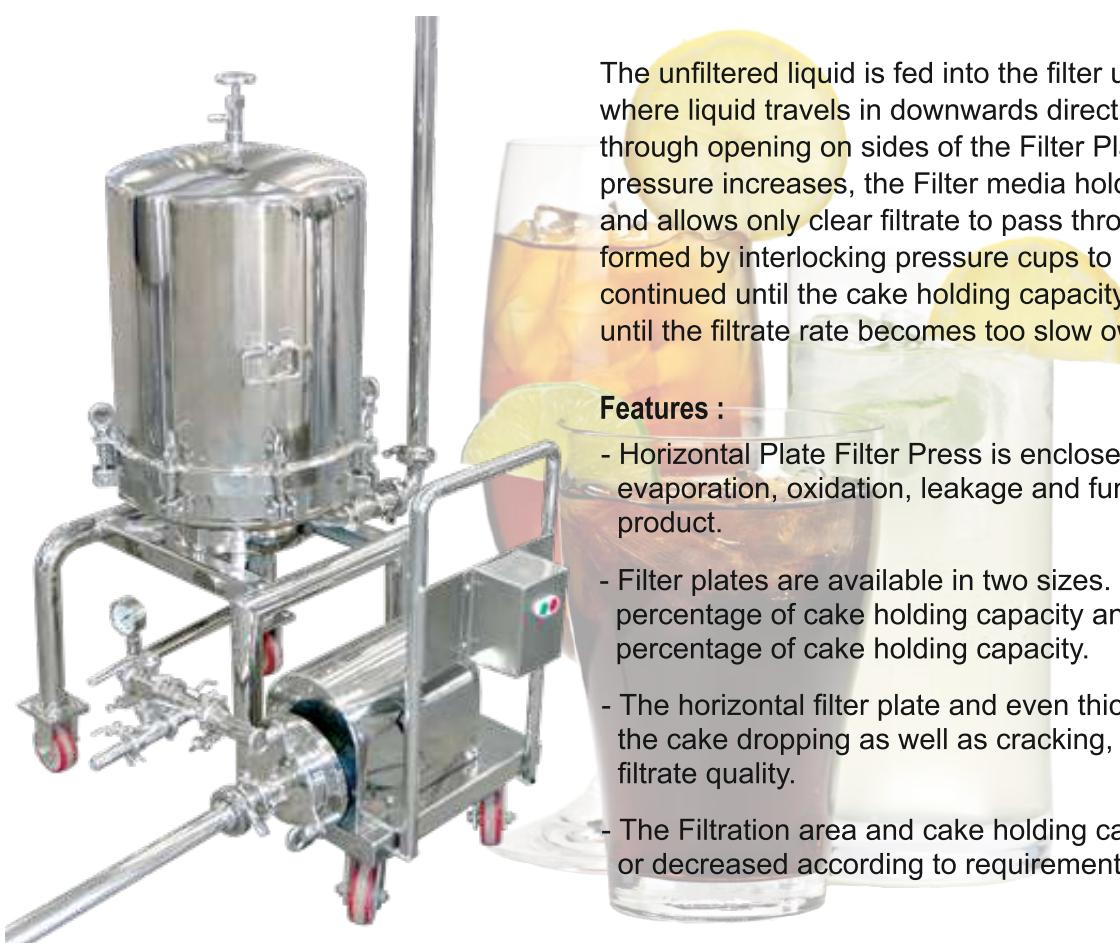


Sugar Filter Press

The unfiltered liquid is fed into the filter under positive pressure, where liquid travels in downwards direction and finds its way through opening on sides of the Filter Plates. As the liquid pressure increases, the Filter media holds the foreign particles and allows only clear filtrate to pass through the central channel formed by interlocking pressure cups to the outlet. Filtration is continued until the cake holding capacity of the unit is reached or until the filtrate rate becomes too slow owing to cake resistance.

Features :

- Horizontal Plate Filter Press is enclosed construction, preventing evaporation, oxidation, leakage and fumes escaping from product.
- Filter plates are available in two sizes. Deep plate for large percentage of cake holding capacity and Shallow plate for small percentage of cake holding capacity.
- The horizontal filter plate and even thickness of cake, prevents the cake dropping as well as cracking, thus assuring better filtrate quality.
- The Filtration area and cake holding capacity can be increased or decreased according to requirement.



PHE / CIP System

PHE

A plate heat exchanger is a type of heat exchanger that uses metal plates to transfer heat between two fluids. This has a major advantage over a conventional heat exchanger in that the fluids are exposed to a much larger surface area because the fluids spread out over the plates. This facilitates the transfer of heat, and greatly increases the speed of the temperature change. SS plate heat exchangers are made of 100% stainless steel and provide efficient heat transfer with a small footprint.

They are maintenance free and provide a long service lifetime. They are suited in applications which put high demand on cleanliness, applications where aggressive medias such as ammonia are used or where copper and nickel contamination is not accepted. Can handle very high temperatures or extremely high pressures.



CIP System (Clean-in-Place)



Rajwater design and manufacture automatic, cost efficient cleaning-in-place systems used for cleaning process equipment such as filling machines, pasteurisers, sanitary pipes, tanks, plate heat exchangers etc. with food safety being the number one priority.

Rajwater CIP systems are supplied on frame mount with a wide range of capacities, CIP circuits, bespoke software and recipes. Rajwater CIP units are designed for 2,3, or 4 tank systems and from 1 to 4 pressure lines depending on number of circuits and CIP requirements. Each pressure line include a CIP pump, circulation tank, heat exchanger, process valves, flow meter, conductivity meter, sensors and all necessary internal piping and wiring.

Rajwater CIP unit automatically controls the cleaning time, detergent temperature, flow and concentration and records these parameters continuously and for each cycle for traceability. Available in Semi & Fully Automatic Models, Capacity As Per requirement

Homogenizer / Carbonator

Homogenizer



Homogenization is a process which makes the blended beverages having uniform quality. It is not process part of the beverage processing but, product specific process where fibrous juices/pulps like Mango, Guava are ingredients. We offer wide range of homogenizers with product specific homogenizing devices, to meet the process requirements.

Useful for enhancing the consistency, stability, uniformity, viscosity, absorbency, brightness and shelf life of various products, our range of homogenizer for fruit juice.

Carbonator

Advanced Intermix carbonator ensures accurate proportional mixture of water, syrup and carbon dioxide duly controlled by screen. This ensures consistency in various batch mixes, taste & accurate mixture of Co2 gas. It can be interconnected within water/ syrup chiller. Available from 500 to 10,000 LPH capacities.



Pasteurizer

Carbonated Fruit Drink Pasteurizer

A method for producing a carbonated juice beverage, and carbonated fruit beverages produced according to the method. The method includes the steps of providing a juice, typically a fruit juice, cooling and carbonating the juice to form carbonated juice, bottling the carbonated juice to form sealed bottles containing the carbonated juice, and pasteurizing the carbonated juice in the sealed bottles



Skid Mounted Juice Pasteurizer



In beverage processing / pasteurization plants process parameters are more or less same , heating the product up to the required pasteurization temperature, and it can be filled in glass bottles in hot condition or In case the filling is required in PET bottles of normal grade, the product needs to cooled and filled, with proper holding.

However, the type of processing plant varies based on the products, clear juice like, Apple, grape, Lemon etc can be processed with plate heat exchangers and viscous products like mango, Guava; etc needs to be processed with corrugated tubular heat exchangers.

So, in order to process all types of beverages, in one plant we recommend corrugated tubular heat exchangers based pasteurization plant. However, we manufacture both the heat exchangers, and proud to have a list of satisfied customers with both systems.sy to install and exchanger modularity

Juice Bottle Production Line



CSD Bottle Production Line

Sugar Syrup Preparation



Sugar Filter Press



Ready Sugar Syrup Tank



Flavored Dump Tank



Ready Beverages Tank



Juice Filler



Pet Blowing Machine



Carbonation Tank



Chiller Machine



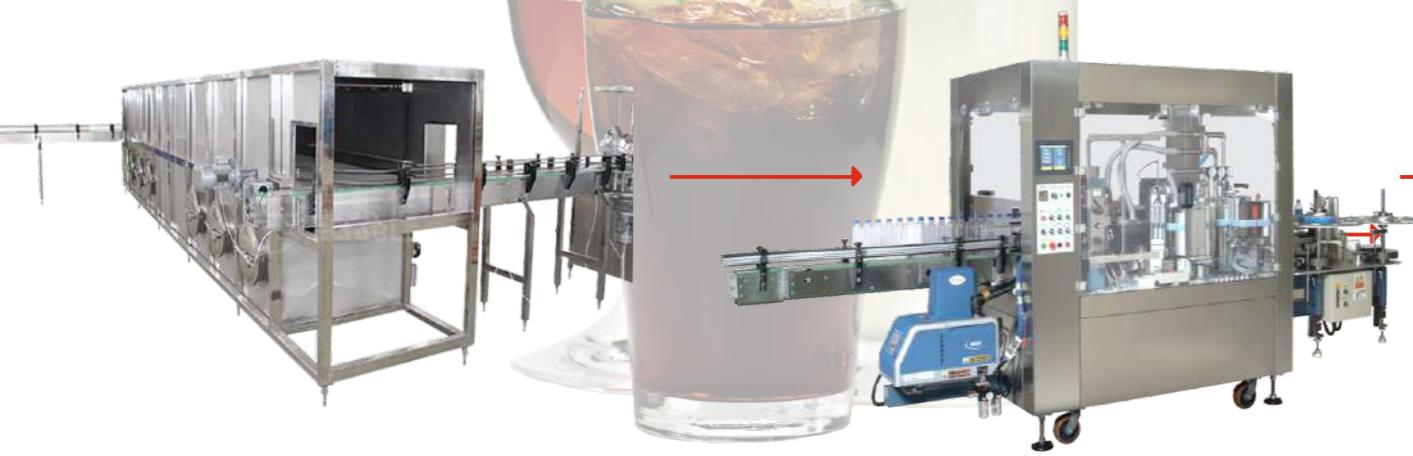
CSD Pasteurizer



Wormer Tunnel



Sleeve Labelling Machine



Ink Jet Printer



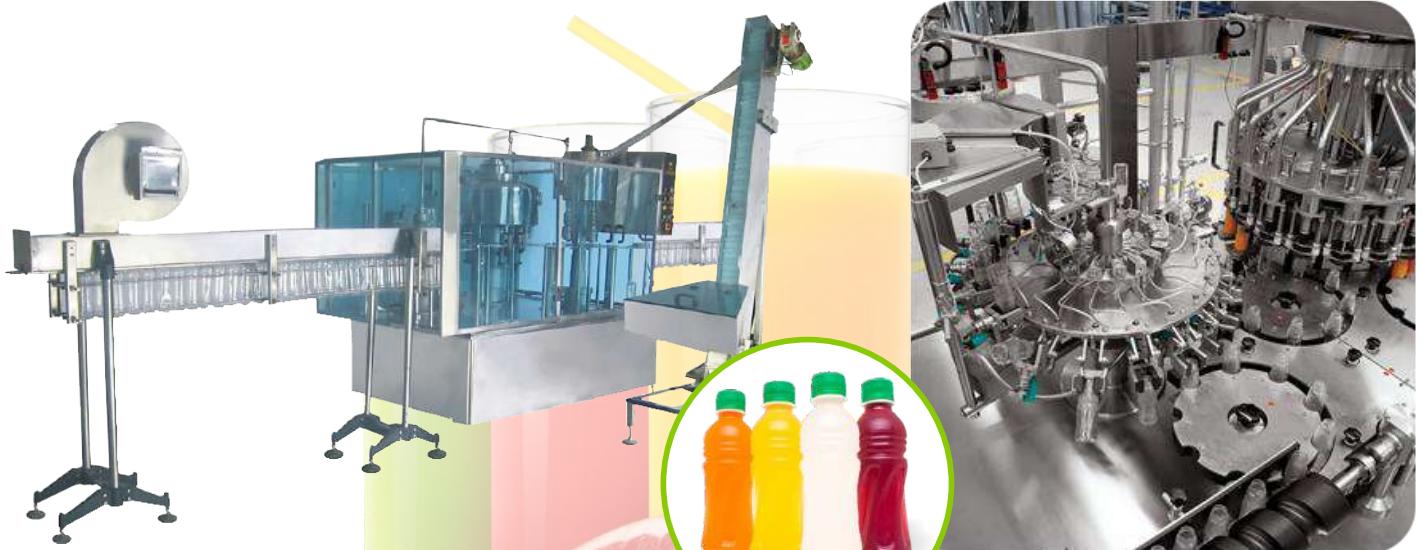
Shrink Wrapping



Finished Products



Juice Filling Machine



Rinsing

Inside of bottles are rinsed by spraying water or air or both. Empty bottles are transferred into the rotary rinsing section by an inlet neck guide. The bottles are held from their neck and inverted by a guide rod along their axis. After being sprayed internally, the bottles continue to move inverted for a while to drain the rinse water, after which they are turned back to the upright position.



The nozzles have "No Bottle - No Spray System" which is activated only by the presence of bottles, sensed at the in feed spider. The option of attachment of an independent rinser machine is possible, to build a Mono Bloc Machine of Rinser filler crowner/capper for bottles.

Filling

The filling operation is by gravity. RECIRCULATING VALVE (mechanical valve) which features 10-15 % juice recirculation from each valve for maintaining the filling bowl juice temperature upto the tip of the filling valve constant, hence maintaining product safety without any manual intervention. This valve has a bottom close design and has a zero drip feature after the filling operation, it has CIP features & fills at a very high speed due to its excellent design.



The other option of the valve is a top close straight valve with recirculating from the filler bowl by means of a pump this is also an efficient cost saving design. An option of Flow meter along with a pneumatic actuator valve (electronic filling valve) for extremely accurate fill can now available.

Capping

Different capping heads can be installed on the monoblock machine to apply plastic screw caps, aluminum caps and metal crown corks. Two types of caps can be applied on the same machine in order to have capability to apply different closures.



Carbonation Filling Machine



Rinsing

Inside of bottles are Rinsed by spraying water or air or both in the rinser Nozzle. Empty bottles are transferred into the rotary rinsing section by an inlet neck guide. The bottles are held from their neck and turned upside down by grippers along their axis. After spraying operation, the bottles continue to move upside down for a while to drain the rinsing water out and then turned back to the upright position.



The nozzles have "No Bottle - No Spray System" activated only by the presence of bottles by means of an infeed sensor.



Filling

The filling operation is carried out by CO pressure ,by means of the latest state of the art ULTRA VALVE (mechanical valve) which has a dual snift, one for pre-evacuation or flushing before filling the bottle, the other snift is for bottle head space snifting. This valve has complete CIP features. This valve fills at a very high speed due to the positive lift mechanism. An option of Flow meter along with a pneumatic actuator valve (electronic filling valve) for extremely accurate fill can be the latest option.

Capping

Different capping heads can be installed on the monoblock machine to apply plastic screw caps, aluminum caps and metal crown corks. Two types of caps can be applied on the same machine in order to have capability to apply different closures.



Cooling Tunnel / Warmer

Cooling Tunnel



Cooling tunnel is used for getting hot bottles from 90/ 95 degrees to the room temperature of 30-35 Degrees. It is used for Hot filled bottles like Juices. After the hot fill product and pasteurising, fast, effective product cooling is required in order to maintain the product taste, appearance and other important characteristics that are important to your products market potential. Inside the machine, the bottles and the cans lie on a plastic chain and, thanks to an external gear motor, go forward in the various sections encountering the upper showers, at different temperatures, until reaching the exit. The feed rate of the bottles and cans can be set from an operating panel that allows to vary the duration of the cycle.

Warmer



It is used for the warming of PET bottle and glass bottle after the low temperature filling; The sectional design makes spray temperature zoning simple, through temperature control, it make the product temperature rise section by section.

It aims to reduce the influence of the surface dew of low temperature filling bottle on labelling and packaging;

Process flow: after low temperature filling, the bottle enters into the bottle warmer through multi-lane conveyor.

The Warmer tunnel is used for getting cold Bottles from 2/3 degrees to the room Temperature of 30-35 Degrees. It is used for Cold filled bottles like soft drinks. Etc.

Can Filling Machine



Can Filler



Automatic systems for processing and packaging of canned beverages of any size, made of aluminum, steel and tinplate. The range of machines available allows to cover the production requirements up to 4000 cans/hour. These systems are designed to carry out automatically the cycles of filling and seaming of cans and can be completed with transport systems and ancillary machines complying with the customers' requirements and respecting the spaces available in the installation rooms.

Both the technology that the components used to make this type of equipment are the same used in plants with high productivity.

An operator panel allows to control all the operation parameters of the plant.



Can Sealing

Labeling Machine

BOPP Labeling

- Output Speed : 60, 90, 120, 150, 200, 250, 300 & above BPM
- Bottle Diameter : As per requirement
- Bottle Height : As per requirement
- Size of Label : H 50-100mm, L 160-295mm
- Diameter of Label Roll (mm): As per label size
- Power Supply : As per Capacity
- Machine Dimension (feet) : As per requirement



Sleeve Labeling



- Output : Upto 60 bpm/90BPM/120BPM...
- Sleeve LFW : Min-75mm, Max-120mm
- Sleeve Cut Length : Min-100mm, Max-165mm
- Sleeve Thickness : Not less than 40mic
- Interlock : No Bottle – No sleeve, Guard Open- Machine Off
- Sleeve Application Shift : Shifting Tolerance of +/-4mm with respect to alignment/paneling
- Contact Parts : SS 304/ Nylon / Aluminum
- Drive : Stepper Motor Drive (for Sleeve Feeder & Cutter)
- Controls : Programmable Logics, Make: Delta
- Power Consumption : As per Capacity
- Machine Dimension (feet) : As per requirement

Our Export Country



Our Client



Fizzinga



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