



MANUFACTURED IN NASHIK. TRUSTED ACROSS INDIA.

# Ice Cream Machinery & Turnkey Projects

End-to-end processing solutions engineered for quality, texture, and reliable uptime.



# THE TURNKEY ADVANTAGE

From pasteurizer and homogenizer to ageing tank, freezing, filling, and line setup, SEW supports plants that need reliable batch-to-batch consistency.



## Custom Lines

500 LPD to 10,000+ LPD custom lines tailored for your specific production needs.

## Hygienic Processing

Sanitary construction with full CIP (Clean-In-Place) support for fast turnarounds.

## Consistent Quality

Engineered to deliver uniform texture, stable overrun, and premium product quality.

# PHASE 1: MIX PREPARATION & PASTEURIZATION

The foundation of premium ice cream starts with perfectly blended and pasteurized ingredients.



## Mixing & Batch Pasteurization Tank

Options like material in stainless steel SS304, agitator, double walled tank with insulation, and jacket for heating.

- **Capacity:** 200 to 1,000 L
- Hygienic construction, easy to clean
- Digital temperature indicator
- Hot water jacket for even heating

## Flavour Mixing Tanks

- **Capacity:** 200 to 500 L
- Addition of flavours into the ice cream mix

## Choco Paste Preparation

- **Capacity:** 200 to 500 L
- Standard options with SS304 and agitator

## PHASE 2: CORE PROCESSING & AGEING

High-pressure homogenization ensures fine particle size and a stable emulsion for a smooth, creamy texture.

### High Pressure Homogenizer (Titan Series)

Built for dairy and ice cream plants that need stable texture, consistent emulsions, and long service life.

- **Capacity: 100 to 10,000 LPH**
- **Pressure:** Up to 200 Bar (2000 to 3000 PSI)
- Two-stage homogenization device with manual pressure setting
- SS304 body with Stellite steel valves for low wear
- Splash lubrication and CIP-ready design



### Ice Cream Mix Chiller

Double section plate heat exchanger with loose, gasketed plates compressed in a frame.

- **Capacity:** 200 to 5,000 LPH
- High efficiency due to full countercurrent flow

### Ageing Tank

Ageing tanks with standard options like SS304, agitator, double walled tank with insulation and jacket for cooling.

- **Capacity:** 200 to 1,000 L
- Slow speed agitator

## PHASE 3: FREEZING & FINISHING

Continuous processing for whipping air into the mix and accurately injecting inclusions like nuts and fruits.



### Continuous Ice Cream Freezer

Continuous freezing and whipping of ice cream mix with air to produce ice cream.

- **Capacity:** 100 to 400 LPH
- Suitable for (-) 5°C of ice cream with 100% overrun
- Hard chrome plated cylinder with PUF insulation
- Mix pump speed control by A.C. drive

### Fruit Feeder

Continuous and accurate injection of fruit pieces, nuts & other ingredients into ice cream.

- **Capacity:** 100 to 600 LPH
- Equipped with hopper, rotor motor and auger motor
- Individual A.C. drive for rotor and auger

# CLIENTS WHO TRUST US





SYSTEM ENGINEERING WORKS

# TRUSTED BY MANUFACTURERS WHO CANNOT AFFORD DOWNTIME.

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