



TAVRON
Engineers
...Think cool

Ice Cream Equipment



MIX PREPARATION SECTION



- Mix Preparation by Automatic and Semi Automatic Construction
- Plant constructed with SS 304 / SS 316 Material
- Plants designed to clean with Auto CIP System
- Energy Efficient Mix preparation System
- Proper Agitator with Reputed make motor & Gear Box
- Hygienic to the International standard
- PLC and SCADA operated Plant
- Proper and elegant piping to international Standard
- Capacity 150 / 300 / 500 / 1000 / 2000 / 3000 / 5000 LPH

HOMOGENISER

- High Efficient Performance
- Construction with SS 304 / SS 316
- Adjustable ball feet
- Sturdy and Elegant construction
- CIP Cleanable
- Hygienic to international standard
- Manual Pressure Settling
- Hydraulic Pressure Settling
- Capacity 100 / 200 / 300 / 500 / 1000 / 2000 / 3000 / 5000 LPH



SS CENTRIFUGAL PUMP



- Pumps with SS 304 / SS 316 Construction
- Constructed with Open Impeller
- Easy Cleanable & Free from Contamination
- Adjustable Ball feet
- End construction with SMS / DIN standard Fittings
- Efficient sealing system
- Capacity 1000 LPH to 100,000 LPH



AGING TANKS

- Aging tank constructed with SS 304 / SS 316
- Designed to International standard
- Aging tank with CIP Cleanable
- Adjustable Ball feet for good piping and complete drainage of product
- Agitator of Hygienic Construction
- Gear Box & Motor of Reputed make
- Laser Welded Dimple Jacket
- Jacket to Circulate Ice water
- Jacket to circulate Refrigerant
- Capacity 150 L – 30,000 L



PLATE HEAT EXCHANGER

- Plate Heat Exchanger with SS 304 / SS 316 Construction
- SS Cladded Hygienic Frame
- Adjustable Ball feet for easy cleaning
- Multi Bolt Tightening
- CIP Cleanable
- Plates with Glue free Gasket
- Capacity 150 LPH 100,000 LPH



HTST PASTEURIZERS

- Constructed with Skid mounted
- Constructed with ready to use
- Construction with SS 304 / SS 316
- Auto steam control system for proper heating
- Designed with PID Operated Plant
- Designed with PLC Operated Plant
- CIP Cleanable
- Capacity 150 LPH to 20,000 LPH



CIP SYSTEM

- CIP System with SS 304 / SS 316
- Skid mounted construction
- Pneumatic Butterfly valve / Seat Valve construction
- Auto CIP Solution Dosing system
- PLC & HMI Operated system
- SCADA Operated System
- Single Circuit & Multi Circuit
- Proper & Systematic Piping
- Capacity 5000 LPH to 30,000 LPH Each circuit



CONTINUOUS FREEZER



- Designed to achieve maximum over run with adjustable System
- Construction with SS 304 / SS 316
- PLC & HMI Operated
- Hermetic Compressor Operated System
- Semi Hermetic operated System
- Condenser with water cooled condensing system
- Capacity 100 / 200 / 400 / 600 LPH

- Batch type ice cream making line
- Fully Automatic ice cream making line
- With SS 304 / SS 316 Construction
- Minimum 150 L Batch type
- Auto CIP System for cleaning
- State of Art Continuous Freezer
- State of Art Homoginizer
- Mini unit with Skid mounted
- Batch and Auto stick line
- Cup and Cone filling machine
- Fruit Feeder
- Tailor made Cold store -25 Deg C
- Services like Steam & Ice water System



HEAD OFFICE

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