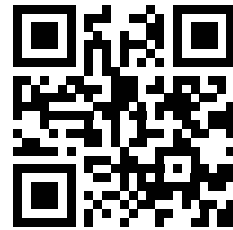


SIEMEC
EQUIPMENTS



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THANK YOU

www.nologomedia.in

CONTACT

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ICE CREAM PLANT MACHINERIES



SIEMEC EQUIPMENTS UNMATCHED
SYMBOL OF QUALITY

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SIEMEC EQUIPMENTS

Siemec has the expertise and vast experience in the area of manufacturing plant machineries. Seimec successfully handles the Design, manufacture, supply and installation and so on.

We (Siemec) is an establishment based at Cochin concentrating specifically on the manufacturing of plant machinery and various equipments for kitchen and food production. Siemec maintains an expert team of professionally quailed personals to perform all our activities with almost best in every aspect. As a company, Siemec is keen to observe and analyze the frequent changes and innovations in the field of global industrial machineries manufacturing.

FEEL THE TOUCH OF EXCELLENCE
FROM DESIGN TO INSTALLATION

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THE AURA OF GLITTERING QUALITY

The genuine stain free steel plays the key role with all the machineries produced here; we use high quality stainless steel which prevents the rusting. Siemec has the quality assurance, it sticks on customer satisfaction and we're committed to maintain unparalleled standard of goodness and obviously to extend extreme care in quality measures. We depends imported machineries like hydraulic sheet cutting machinery, hydraulic sheet benders etc, the mentioned devices are using for the manufacturing of machinery and equipments. Siemec's customized manufacturing being recognized and our highly finished products guarantees the pleasant exposure to all the customers.

WHERE QUALITY AND PERFECTION BLEND TOGETHER

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Three small white bowls of ice cream are arranged vertically on the left side of the image. The top bowl contains chocolate ice cream with chocolate shavings and a drizzle of chocolate sauce. The middle bowl contains vanilla ice cream with lemon slices. The bottom bowl contains strawberry ice cream with pink candy beads and a sprig of mint. The background is light gray with faint diagonal lines.

ICE CREAM PLANT EQUIPMENT

Ice cream plant machinery manufacturing is one of our emphasized areas. Within a short span of few years Siemec became rated as the most trusted manufacturer of south India for Ice cream plant machinery and Kitchen equipments. We have a meaningful combination of talent, hard work and team spirit. Siemec strongly believes in certain ethically motivated industrial activities. We most value our customers and obviously our main concern goes to customer satisfaction. Now, at this juncture, we have a large volume of customers who were experienced our dedication and striving for the manufacturing of industrial machineries. As you know, the industrial world is changing day by day, as well as the machineries in all categories are also being forced to copes up with modernity and innovations. Siemec is keen to absorb and adopt all advancements all over the world in to our machineries shaping.

Siemec ensures the manufacturing of top quality Ice cream plant machinery, Kitchen equipments for hotels and industrial food production companies, Bakery & Confectionary machineries and so on.

ICE CREAM MIX PLANT



All pictures shown are for illustration purpose only. Actual product may vary due to product enhancement.

Siemec offers a complete range of equipment for ice cream mix preparation for small and medium scale especially designed mix plant unit.

Producing ice cream mix requires a high degree of flexibility and efficiency, with the need to handle a variety of dry and liquid ingredients, adapt to seasonal demand fluctuations and create an innovative and varied product portfolio. Successful mix preparation requires knowledge of many different aspects of production, including freezing, handling, homogenization and pasteurization as well as an understanding of how these processes affect your ingredients. To ensure the highest quality ice cream without compromising integrity, uniform mix of dry and liquid ingredients requires optimal dispersion and operational efficiency. Temperatures and timing along with precise control and gentle handling is critical to safeguard product quality.

FEATURES

- ★ Batch Pasteurising vats
- ★ Pump to transfer the mix and a filter
- ★ Homogenizer
- ★ Plate Heat Exchanger
- ★ Ageing Vat
- ★ Electrical control panel
- ★ Platform Base

Ice Cream Mix Process Plant
Capacity: 100 to 2000 Ltr

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BATCH PASTEURIZER



Pasteurization is a process of heating treatment to kill disease-carrying germs in milk and ice cream mix without affecting their nutritional and natural qualities. After heating, the milk or ice cream mix remains at a high temperature for the time required to kill germs and then quickly chilled to store at 40°C.

Siemec Batch Pasteurizer is an electronic pasteurizer that can be used to heat milk and ice cream mix. This Batch Pasteurizer is easy to use, simple to manage and ideal for milk plants and ice cream manufacturing plants. Its jacketed stainless steel pan gives better control over heating. Steam from the boiler heats the space between the outer jacket and inner pan to give more uniform heating and avoid localized burning of the product. Also it is fitted with an agitator for constant mixing.

FEATURES

- ★ Reduces total bacterial count
- ★ Improved distribution of flavouring and colour
- ★ Melting and uniform suspension of fats in the mixture
- ★ Hydrates proteins and stabilizers, if dried ingredients are used
- ★ Large volume of milk can be processed continuously
- ★ Automatic precision control assures effective pasteurization
- ★ The equipment requires a relatively small area of floor and plant space
- ★ The closed units keep the processing losses to a minimum

Heat Source: Gas Geyser, Hot Water, Steam, Electric Heater

Application: To pasteurize milk and ice cream mix

Capacity: 100 to 2000 Ltr.

Temperature: 80° C.

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MIX PUMP



FEATURES

- ★ SS Sanitary Design with wide range of applications
- ★ Manufactured as per prevailing standards for the dairy and food processing industry
- ★ Compact in size and optimal in performance. All contact parts are of SS316 material
- ★ Noise & vibration-Free operation
- ★ Specific application for milk, fruit juices, ready to serve beverages, oils, emulsions, paints, fine chemicals, essences, flavours & many more...

HOMOGENIZER



FEATURES

- ★ Heavy Duty Plastic Coated Frame With SS 304
- ★ Two Stage Homogenization
- ★ Low RPM Plunger Speed
- ★ Pressure Adjustment By Hand / Hydraulic
- ★ Stellite Stage Valves For Both Stages
- ★ Adjustable Ball Feet Arrangements
- ★ SS Diaphragm Type Sanitary Design Pressure Gauge
- ★ High Strength Steel Eccentric Shaft And Connecting Rod Assembly Splash Lubricating System
- ★ All Covering panel & contact parts made from S.S.304
- ★ Quick & easy to dismantle for perfect cleaning specially designed pressure valve which gives high performance even at working time Sterlite coated seat ball valves for suction and discharge parts.
- ★ Spring loaded homogenizing valves.

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PLATE HEAT EXCHANGER



FEATURES

- ★ Plates are pressed from SS Sheets and of AISI 304 Grade.
- ★ Sanitary Design.
- ★ Sealing Gasket made of food grade nitrile rubber capable of withstanding high temperature during in place cleaning in place operation.
- ★ Single and double stage available

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AGEING VAT



Aging Vat is used to cool down ice cream mix and to maintain temperature of around 40 C. Slow stirring allows the complete ageing of the ice cream mix.

Siemec Ageing Vat keeps the mix well blended, prevents separation of the ingredients and increases the thickness of mix, which in turn improves flavour, creaminess, texture, overrun and melting resistance of ice cream. Siemec Ageing Vat is essential to prepare large quantities of mix for the top quality fresh ice cream.

The vats are in stainless steel of 150 to 3000 litres for the stocking and conservation at +4c of icecream mix. The refrigeration is carried out by means of water circulation at +2c produced by a special ice water vat. The ice water runs through special steel coils on the lateral surface of the vat, insulated by injected expanded polyurethane. The ice cream mix is aged in order to guarantee a perfect homogeneity and creaminess to the finished product.

FEATURES

- ★ Compact design
- ★ Easy operation & user-friendly
- ★ Automatic precision control assures quality aging of mix
- ★ The equipment requires a relatively small amount of floor and plant space
- ★ The closed unit keeps the processing losses to a minimum

Cooling Source: Chilled Water Cooling System, Refrigeration Unit System

Application: To pull down ice cream mix temperature.

Capacity: 200 to 2000 Ltr.

Temperature: 4°C.

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FLAVOUR TANK



Flavour tank is used to add flavour in the ice cream mix

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CONTINUOUS FREEZER



FEATURES

- ★ Frame and Covering panels fabricated from SS 304.
- ★ Hard chrome plated cylinder.
- ★ Solid dasher or open dasher with eccentric shaft.
- ★ Digital Ice cream hardness controller.
- ★ Anti-Freeze protection device.
- ★ Speed variable device with indicator Suction and discharge pressure gauges for refrigerant circuit.
- ★ Hot gas supply to freezing cylinder.
- ★ Interlock and safety controls for single phase, over load, low and high refrigerant pressures.
- ★ Sanitary design.
- ★ Easy operation and maintenance.
- ★ Power supply: 440 volt Three Phase.

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RIPPLE PUMP



This machine is used to inject syrup and similar products in to the icecream . It is made up of a vat with a discharge tap, a pump that doses the product and a star nozzle to inject the syrup, to be applied directly on the ice cream exit tube placed on the freezer. The quality of the syrup injected can be varied by audjusting the speed drive given to the pump.

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CUP / CONE FILLING MACHINE



FEATURES

- ★ Rotary automatic filling structure with utilizing of inter-lock structure, the machine is characterized by high output, economic, stable and reliable operation, small volume and low operation noise.
 - ★ Utilizing of PLC programmable logical controller.
 - ★ Products information auto-memorize.
 - ★ Stainless steel framework
 - ★ Ultra high life cycle.
 - ★ Delta PLC-HMI & SMC pneumatics for smooth operation
 - ★ High quality indexing cam mechanism.
- Capacity from 3000 to 12000 Pcs/H depending upon shape and mix input temp.

HARDENING FREEZER / SIP UP HARDENER



FEATURES

Application: Ice Cream / Ice Candy, Frozen Food Hardening
Temperature: -20°C to -40°C
Capacity: 500 to 1500 Ltr
Cooling System: Draft cooling system

CHOCO-BAR/POPSICLE/ ICE-CANDY PROCESSING MACHINE



We manufacture a wide range of ice candy production machine using high quality material & advanced technology which is to be used for the production of Ice Candies.

Our machine is designed for use where space is limited but high production capacities are required, all the variants are developed and built for easy to use. The production capacities changes depending on the moulds, but quality and flexibility remains the same.

Application: To produce Ice Candy, Choco Bar, Popsicle

Mould Capacity: 2 to 20

Candy Capacity: 400 to 4000 per hour

Temperature: -26° C to -30° C

FEATURES

Solid waste free clean brine due to brine filter

Beltless agitator

Well designed for brine circulation to maintain temperature

- ★ Robust design for continuous production outer & inner made a S.S.304 / S.S.316
- ★ Latest technology for continuous & positive heat transfer hence fast production.
- ★ Low power consumption due to efficient refrigeration system & PUF insulation.
- ★ Brine Spray system made from SS 304 / SS 316.
- ★ Electronic temperature controller for consistent control.
- ★ A separate brine chilling plant with circulation pump and filter Compact to superior finish with stainless steel construction.
- ★ Pre wired electric control panel with thermostat and all safeties.

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HARDENING TUNNEL FREEZER



Hardening tunnel that give quicker freezing and lower energy consumption than other designs. This high-volume solution can be configured to give an inlet worktable, outlet work table, U- worktable or L-worktable, and it allows setups with clockwise or counter clockwise operation.

The tunnel frame with integrated fans and a centrally placed air cooler enables quick freezing of products of diverse sizes. This state-of-the-art model is built to exceptional hygienic standards for enhanced product safety and quality.

Application: To produce Ice Candy, Choco Bar, Popsicle, Ice creams

Mould Capacity: 2 to 20

Candy Capacity: 400 to 4000 per hour

Temperature: -32° C to -35° C

FEATURES

- ★ Specially designed arrangement to hard candy& Ice Cream in very short time.
- ★ Robust & Elegant aesthetically design.
- ★ Efficient refrigerated system& chambers maintain a temperature even at working time.
- ★ Automatically control of temperature Defrost System by specially designed programmable temperature Controller.
- ★ High density PUF insulation with outer & inner covers in S.S304

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DEFROSTING CUM CHOCO COATING TANK



FEATURES

Choco coating tank is used to make uniform layer of choco on each candy.

CHOCO-BAR / POPSICLE / ICE-CANDY RELEASING TABLE



FEATURES

We offer single and double mould tank,
Defrosting tank is used to defrost the candies from the mould
Uniform demoulding of candy from mould
Mould Capacity: 1 & 2
Temperature: 30°C to 50°C

ONLINE CHILLER / ICE BUILD TANK



IBT is a system, which stores energy in the form of ICE.

Out Ice Building Tank is applicable in Dairy Industry for quick process in short time with certain limit of power load.

The necessary ice water vats to include to ther mix treatment plants mod. Mixworking , supply ice water (+2c) to both the ageing vats for the conservation of the mix at 4c and to the plate exchanger for the instant cooling of the ice cream mix at +4C.

FEATURES

- ★ No need of Civil & Fabrication Work At Customer Site
- ★ Easy to Lift & Shift
- ★ 40% Energy Efficient
- ★ Better Insulation

ADVANTAGES

- ★ Requires Less connected power load
- ★ The ice water intensively cools the product without any risk
- ★ Power supply is not required once Ice Formation is Completed
- ★ No requirement of Cooling Tower and Water Supply (For Air Cooled type)
- ★ Wide capacity with Storage tank upto 10,000 Ltr.
- ★ Cooling energy storage capacity upto 25 tr

APPLICABLE:

- ★ Ice Cream Processing Plant
- ★ Carbonated Beverage Manufacturers
- ★ Plastic Industry
- ★ Hospital And Laboratory
- ★ Edible Oil Industries
- ★ Acid Cooling
- ★ Spices Extracts Processing

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COLD ROOM



Siemec is a leading manufacturer and supplier of highly efficient Cold Room and Storage that it easy to operate and better in performance. This Siemec-made product range is built with premium quality range of material in standard size and customized specification to fulfil the customer needs. These Cold Rooms are well insulated, highly efficient and precise designed to cater to a wide temperature range from +150 C to 400 C and PUF Panel thickness 60, 80, 100, 125, 150 mm.

FEATURES

- ★ Fully Customized & Portable
- ★ High ambient refrigeration design
- ★ Most durable
- ★ Homogeneous PUF density
- ★ All Side PVC Gasket
- ★ Wall to top Cam-Lock
- ★ Different material of construction
- ★ Easy to assemble and dismantle

APPLICATION

- ★ To Store all perishable foods.
- ★ Vertical openable Door
- ★ We offer sliding door
- ★ Width : 1000 / 1200 / 1500 / 1800 mm
- ★ Height : 2100 to 3000 mm
- ★ Thickness : 80 mm

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STAINLESS STEEL STORAGE TANKS



MIX STORAGE TANK DIFFERENT MODELS



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PLANT ACCESSORIES



SINK TABLE
can be customized as per client's specification
18 GAUGE SS SHEET TOP
ONE UNDER STORAGE SHELF
SINK SIZE – 450x450x250MM [can be customized as per client's specification]
NYLON BOOT



WORK TABLE
can be customized as per client's specification
18 GAUGE SS SHEET TOP
TWO UNDER STORAGE SHELF
NYLONE BOOT



CONE STAND



WORK TABLE
can be customized as per client's specification
18 GAUGE SS SHEET TOP
TWO UNDER STORAGE SHELF
NYLONE BOOT



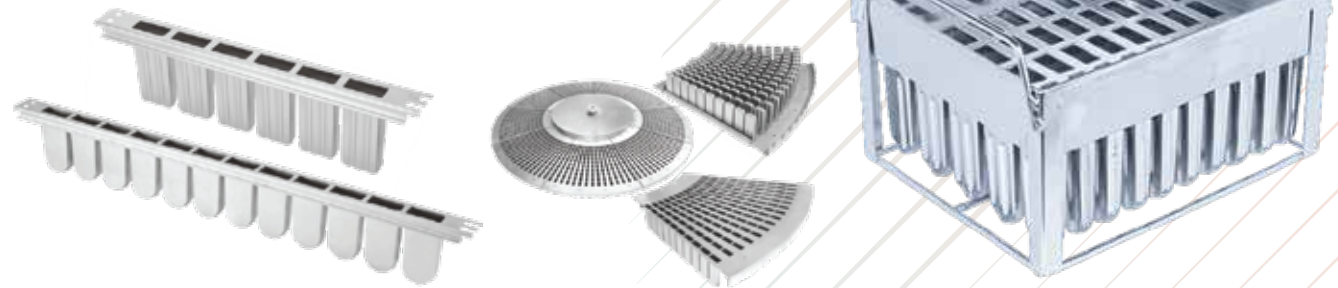
PERFORATED STORAGE RACK
can be customized as per client's specification
4 TIER [can be customized as per client's specification]
NYLON BOOT



STORE RACK
can be customized as per client's specification
4 TIER/5 TIER
NYLON BOOT

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CHOCOBAR / POPSICLE ICECANDY MOULDS



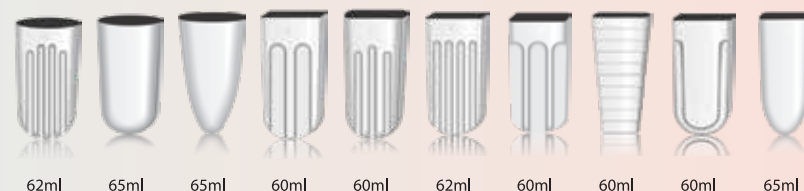
MINI CHOCOBAR MOULD SHAPES



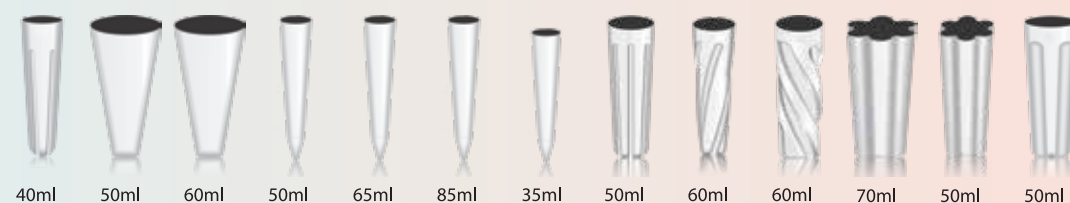
CHOCOBAR / ICE LOLLY MOULD SHAPES



BIG CHOCOBAR MOULD SHAPES



KULFI MOULD



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EUTECTIC HARD TOP



WHF525HE

External dimension (mm): 1600 (W) x 695 (D) x 898 (H)
Energy Consumption: 6.2739 kWh/24 hrs



WHF425HE

External dimension (mm): 1355(W) x 705 (D) x 840 (H)
Energy Consumption: 4.28 kWh/24 hrs

SCOOPING PARLOUR



WHS425G

External dimension (mm): 1360 (W) x 655 (D) x 1230 (H)
Energy Consumption: 5.1372 kWh/24 hrs



EUTECTIC GLASS TOP

WHF425GE

External dimension (mm): 1355(W) x 705 (D) x 840 (H)
Energy Consumption: 4.28 kWh/24 hrs

FREEZER ON WHEELS



WHFG250S

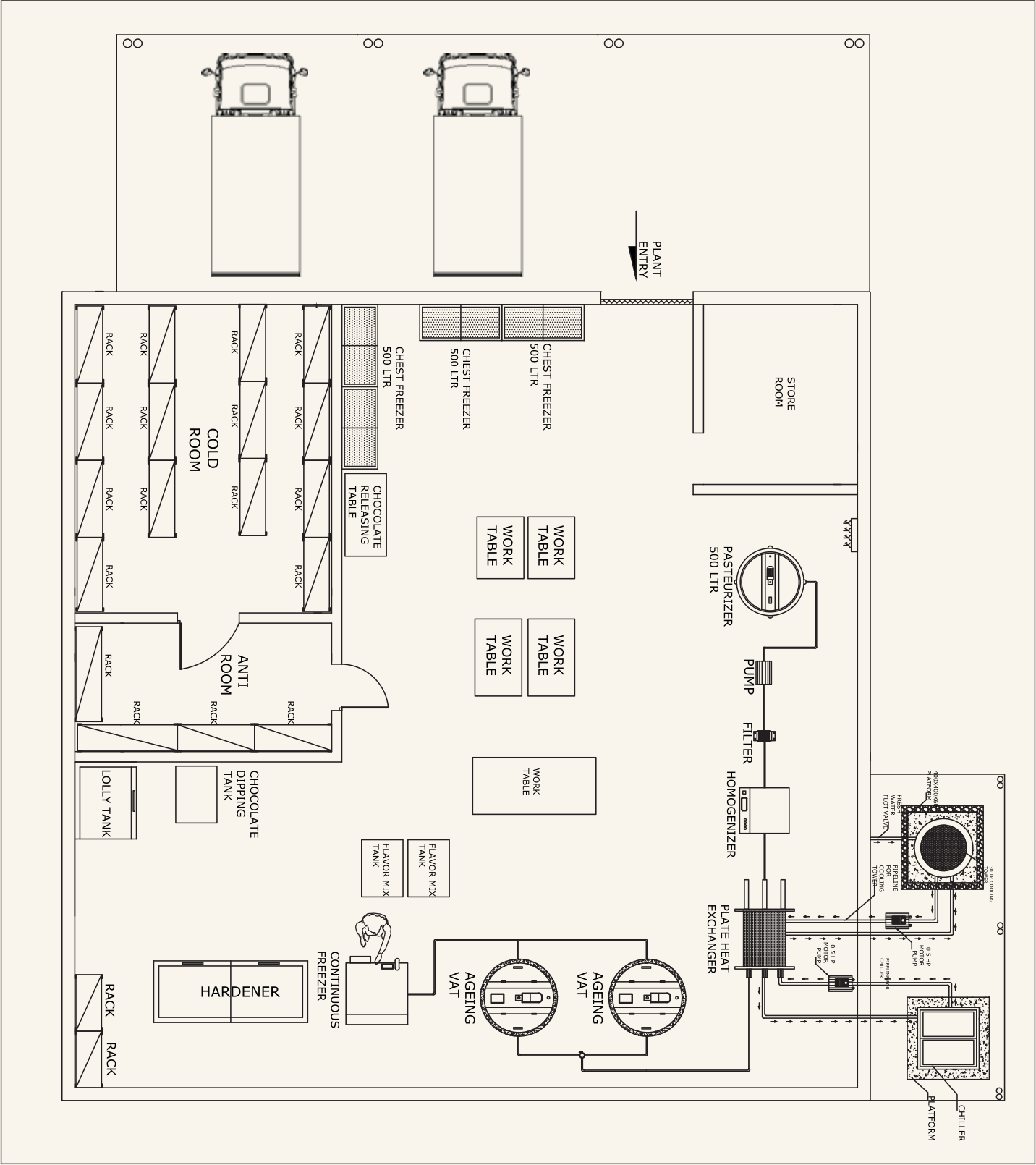
External dimension (mm): 940 (W) x 640 (D) x 905 (H)
Energy Consumption: 2.1121 kWh/24 hrs

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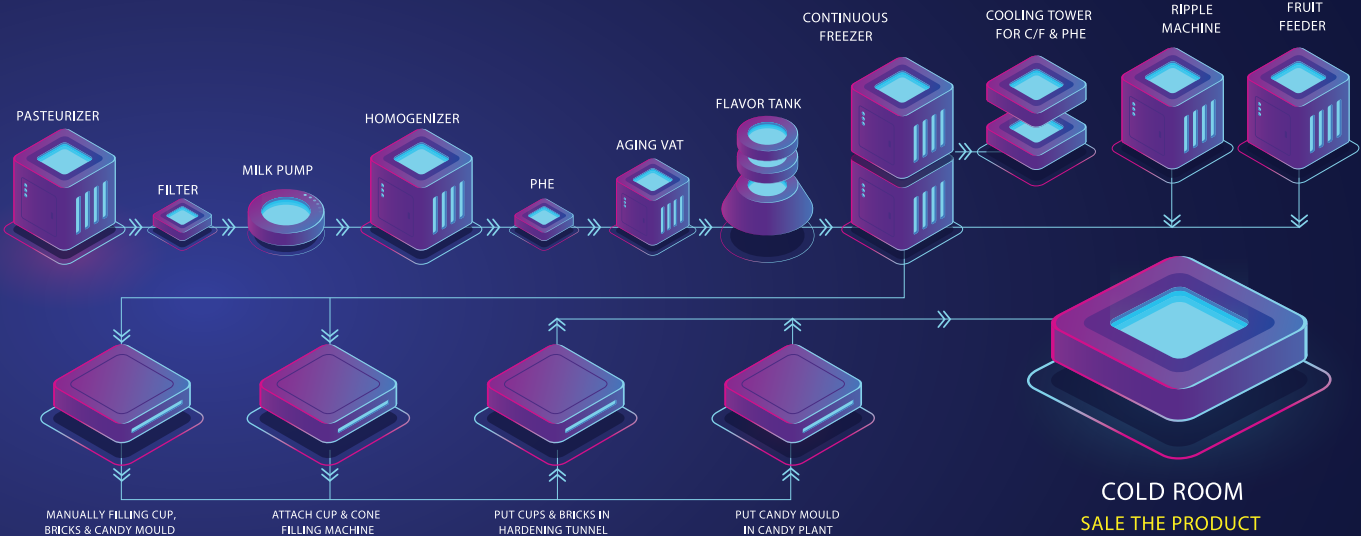
PLANT SPARE PARTS AND ACCESSORIES



ICE CREAM PLANT CONSULTATION



HARD ICE CREAM MAKING MACHINE FLOW CHART





ICECREAM PROCESSING PLANT



ICECREAM PROCESSING PLANT



CURD PROCESSING PLANT



MILK PROCESSING PLANT

THE PRODUCTS CONCEIVES TOMORROW'S IDEAS

Siemec has the proven remarkable achievements in the matter of machinery manufacturing. As we mentioned, Siemec arrays a wide range of Ice cream plant machinery, Kitchen equipments for hotels and caterers, Indian & Chinese cooking ranges, Bakery & confectionery equipments, dairy machineries, industrial chillers, deep freezers, cold rooms, medicine storage room, shawarma counter, Alfarm machines, stainless trolleys, dining tables and so on.

Be in touch with Siemec & Believe in the best
Siemec is one of the best industrial machinery manufacturers of south India.
Siemec, always a step ahead to machinery manufacturing ideas.
We're the experts and the best in Ice cream plant machinery manufacturing
Siemec goes through design, manufacture, supply and installation.
We have many technicians in the respective fields of machineries manufactured by us, we provide the servicing.

SIEMEC EQUIPMENTS SYMBOL OF QUALITY

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OUR MISSION & VISION

MISSION

To establish a handsome tradition of dedication and quality, always move through the inroads of an ethically motivated inspiration. Our ultimate target is to build a stable and glittering reputation with our own entity in the arena of industrial steel fabrication.

VISION

To touch the new dimensions always, and to bringing innovations and modernity, as per the demand of the time and era. We look forward with full confidence on achieving an unparalleled position of top level and to carve a niche of ultimate cutting edge of industrial steel fabrication, to spread many branches at certain selected locations of south India.



OUR OTHER SERVICES



DAIRY INDUSTRY / CURD PANEER / GHEE

MILK, EVAPORATED MILK, BABY FOODS, CONDENSED MILK
CREAM, CHEESE, STERILISED MILK, RECOMBINED DAIRY PRODUCTS,
CHOCOLATE MILK, FLAVOURED MILK, STERILISED CREAM, YOGHURT.

FOOD INDUSTRY

BEVERAGE EMULSION, FLAVOUR EMULSION, TOMATO PRODUCTS, SYRUPS, JUICES, PUREES & PASTES, CHOCOLATE PRODUCTS, COLOURS ESSENTIAL, OIL EMULSIONS, FRUIT PULPS, HONEY, MARGARINE, SAUCES, YEAST, VEGETABLE OILS, PUDDINGS.



CHEMICAL & PHARMACEUTICAL INDUSTRY

ADHESIVES, ANTIOXIDANTS, DYES, LIQUIDS
SOAPS, INK PAINT, FUEL OIL, DISINFECTANTS, WAX
EMULSION ETC. ANTIBIOTICS, EMULSIONS, VITAMINS, ENZYMES, GELATINES, OINTMENTS, FORMULATION.



COSMETICS INDUSTRY

BEAUTY CREAMS, NAIL ENAMELS, PERFUMES,
SHAMPOO, TOOTH PASTE ETC.



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BRANDS WE DEAL



OUR VALUABLE CUSTOMERS



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