Freezer Room

Our Freezer Rooms cater to industrial demands of storing product at consistently low temperatures. These Freezer Rooms comprise of a large insulated room consisting individual reach-in freezer compartments that are temperature-controlled and maintained by a central refrigeration system. Our freezers offer temperature ranger between –18° C and –25° C. These are equipped with digital thermometer and automatic controller. Other functions (such as setting/checking temperature, defrosting, drip ping, alarms, On-Off circles) can be monitored and managed on the LED/LCD display of the automatic electronic controller.

Ammonia and Freon Refrigeration Systems:

Ammonia Chillers are usable for a wide temperature range from medium to low temperature process cooling applications, like pharmaceutical, chemical, dairy, food processing, beverages, cold storage, ice making, industrial gases as well as medium temperature application like HVAC, Plastics, Concrete cooling etc. They offer the widest operating temperature range of + 30° C to - 40° C. A fully automatic PLC based units allow remote operations and data logging facilities.

De-Humidifier Dryer:

We build and supply de-humidified dryer for drying application for agro produces like fruits, berries, grapes, leafy plants, medicinal plants, grains and seeds, tobacco etc.

Conventional Sun & Heat Drying	V/s	De-Humidifier Drying
❸ Maintaining hygiene during drying process is very difficult.		❸ Closed-loop air circulation ensures perfect hygiene during drying process.
❸ Drying process is dependent on outside ambient temperature and humidity.		❸ Drying process is totally independent of outside ambient conditions.
❸ Conventional sun-drying technique requires manual labor and drying is uneven.		❸ Uniform drying due to forced air circulation; no labor required to flip the material during drying.
❸ High temperature drying lowers the final quality of dried product like color, aroma, ingredient quantity and its appearance.		❸ Drying at low temperature, especially medicinal plants, is possible which gives superior quality of dried product with no active ingredient exchange of dried product.

AGRORIPE®

Advanced Post-Harvesting Preservation
Industrial Refrigeration Engineers

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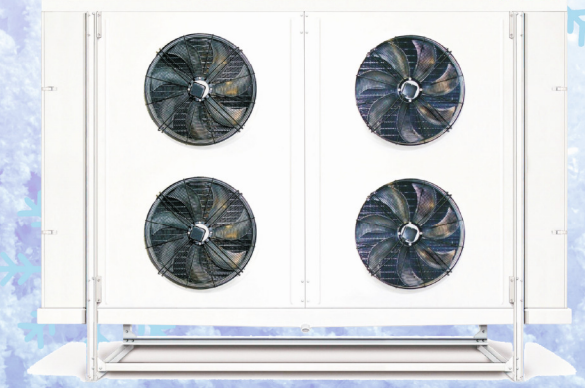
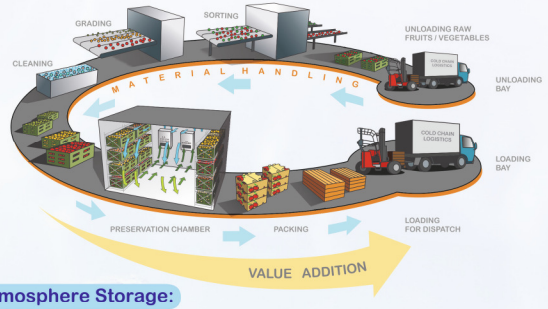
Industrial Refrigeration



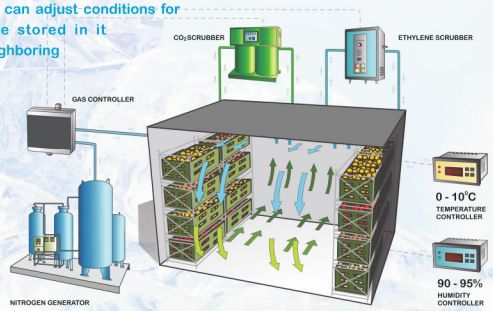
Pack-House:

Pack house is a facility where agricultural produce is aggregated for the purpose of grading, sorting, cleaning, subsequent pre-cooling and successful storage. We design and supply pack house as per NHB norms. Pack houses can be integrated with Ripening and Packaging facilities. A minimal processing center for fresh fruits and vegetables, comprising of latest technology like MAP (Modified Atmosphere Storage), can also be availed.



Controlled Atmosphere Storage:

Controlled Atmosphere (CA) storage is a system for holding respiratory produce in a gas tight chamber which constantly monitors and adjusts O_2 and CO_2 levels in addition to temperature and humidity. CA storage improves the longevity of the produce and reduces storage defects. It keeps the produce in farm-fresh condition with excellent firmness of flesh. CA storage is mainly used for extra long term preservation of mango, apple, grapes, banana, pomegranates, lemons, strawberries, cherries, cabbage, broccoli, sprouts, onion, garlic, lettuce, okra, tomato, chili peppers, beans, etc. For storing multiple produce in the same area, palletized CA storages can be installed. This technology can adjust conditions for each individual produce stored in it without disturbing the neighboring produce.



AgroRipe provides Concept-to-Commissioning solution in CA storage

Ripening Chamber

We have pioneered Scientific Fruit-Ripening system since year 2005 with prolonged and hard-core experience in setting up fruit ripening systems. We follow NHB (National Horticulture Board) standards to ensure uniform and flawless ripening results. Our ripening chambers can be easily converted in conventional cold room to achieve temp 0° C to 4° C to store other products when ther is little or no ripening business. This offers greater flexibility of set-up. Our chambers are equipped with ventilation system controlled by CO_2 sensors and proper ethylene dosing mechanism with humidifiers. Our ripening chambers are equally suitable for de-greening application for citrus fruits like lemon, sweet-lime, orange, etc.

Cold Room

We offer an extensive range of Cold Rooms. These are made in pre fabricated PUF panels for ease of installation. Its applications are wide ranging from dairy, food processing, marine, beverages, medical, horticultural, pharmaceuticals, etc. The refrigeration units are individual or mono-block type manufactured under strict quality control for a trouble free experience. Our Cold Storages are sensibly valued and are perfect for solidifying perishable things. The temperature ranges from 0° C to 6° C.

Blast Freezer:

We offer top quality and simple to operate Blast Freezers. High speed fans generate chilled air to rapidly cool the product. Blast freezing technique crystallizes the water in food rapidly thus minimizing the damage and preserves food at a higher quality. As experts for more than 25 years in refrigeration and controlled cooling, we are proud to introduce a complete series of blast chillers and shock freezers which can be used to build customer satisfaction, increase profitability, reduce food wastage and preserve flavor over time. Capacity range is from 250 kg to 2 MT.

Spiral Freezer:

Spiral freezer is a continuous in-line-belt freezer designed to assure quality during the freezing process by minimizing product weight loss. Products from the production line are uniformly supplied directly onto the loading freezer belt, which quickly transports the product into the low temperature freezing zone. The belt spirals up or down along the rotating drum until it reaches the top or bottom where the frozen product is gently released from the freezer discharge port. Products can be frozen in single layers or individually for IQF. As products can maintain their original load-in position throughout the freezing process, sorting after simultaneous freezing of mixed and/or different products is simplified.