



# GOODONE PROCESS ENGINEERS



Established in the year 2017 at Pune Maharashtra. We **Good process Engineers LLP** engaged as the foremost manufacturer of Beverage making plant, Fruit juice plant, chocolate syrup making plant, sauces making plant and all type of food processing equipments. Our products are high in demand due to their premium quality ,seamless finish different patterns and affordable prices

**[www.goodoneprocess.com](http://www.goodoneprocess.com)**

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Sugar Transfer system used in all food processing industry we supply this system in soft drink plant, RTS juice plant, chocolate syrup industry .Our system is available with wide range and compact design.

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SUGAR TRANSFER SYSTEM



SUGAR SYRUP FILTRATION SYSTEM

Goodone sugar syrup filtration system is widely used in Beverage making plants .in this system we have added high flow coating system and plate heat exchanger used for syrup cooling In this system we use sparkler filter as well as tubular filter.y





### POWDER TRANSFER AND MIXING SYSTEM

Powder Transfer System Mostly Used in Chocolate Plant, This machine of ours makes a very great product, using which the product becomes super fine. In this complete system we use shear pump and self priming pump. we have starting capacity from 100 Kg/hr to 2000 Kg/hr



Our Kettles are widely known in the industry of Tomato Ketchup, Tomato Puree, Chocolate Syrup, Pulp Process. We have made all these machines completely for heavy application. These are triple layer and we are made from steam jacket in dumpling sheet. We make this jacket with 75 mm size Rock wool insulation. also we use outer cover with 2 mm the sheet our all kettles available in matt and mirror polish with fix and tilting type.

### SS STEAM JACKETED KETTLES





## CARBONATED SOFT DRINKS PLANT

**carbonation**, addition of carbon dioxide gas to a beverage, imparting sparkle and a tangy taste and preventing spoilage. The liquid is chilled and cascaded down in an enclosure containing carbon dioxide (either as dry ice or a liquid) under pressure. Increasing pressure and lowering temperature maximise gas absorption. Carbonated beverages do not require pasteurization. Carbonated beverages in the form of naturally occurring carbonated mineral water have been known to exist since long. Presence of carbon dioxide in aerated water and carbonated drinks enhance both palatability as well as appearance of these products. In carbonated soft drinks plant and energy drinks plant we give total process equipments such as Sugar transfer system, sugar dissolving tank, sugar syrup filtration system, Ready sugar syrup tank, Ready Beverage and blending Tanks, Pump and CIP system. Our plant starting capacity from 300 LPH to 25000 LPH. Our CSD plant available in Fully automatic and Semi Automatic Type .

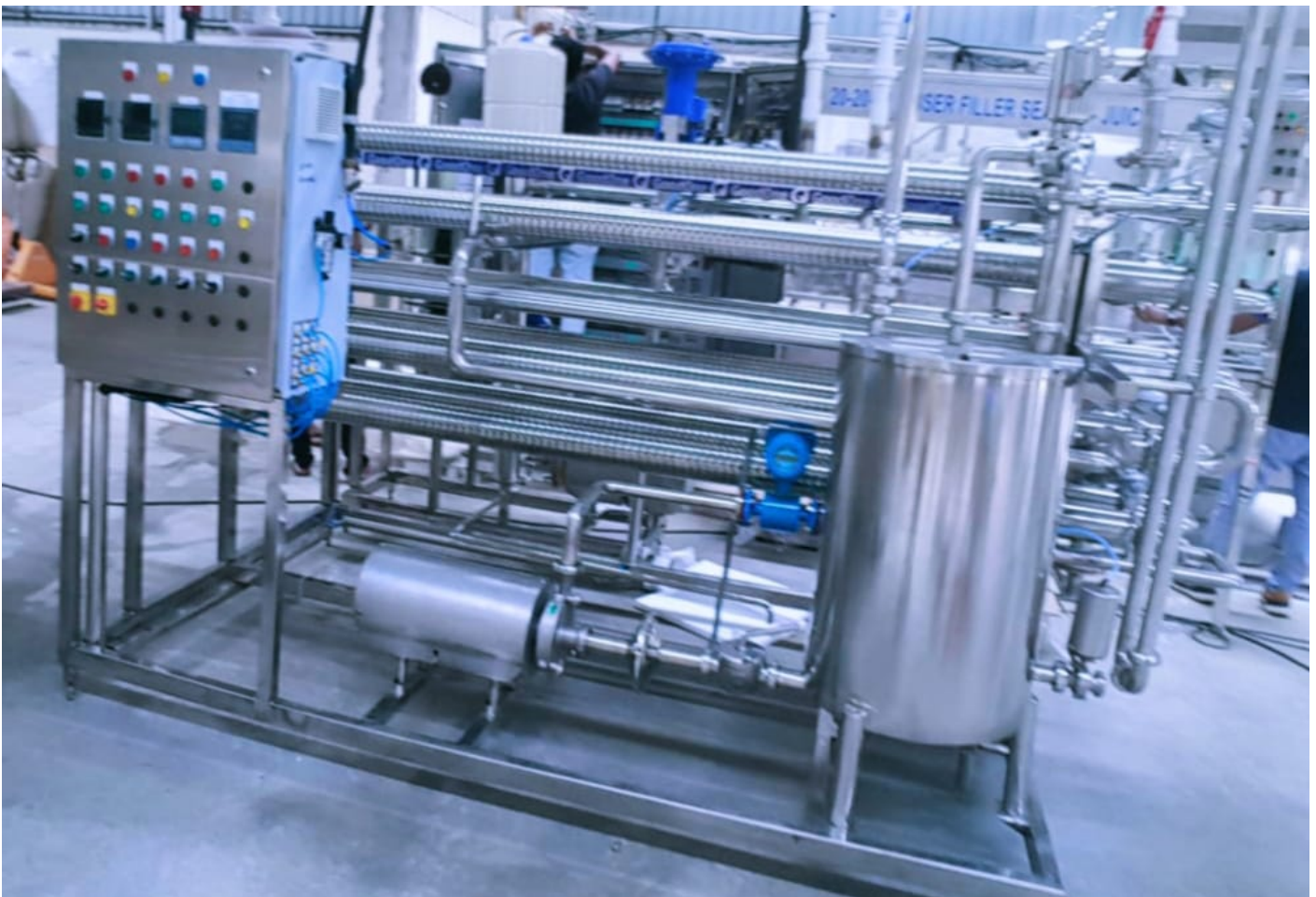




## RTS JUICE PROCESSING PLANT

Ready to serve juices are packed in pet bottles and tetra packs. The making of these juices requires the preparation of sugar syrup first. Sugar syrup is dissolved in a steam jacketed tank. After that the sugar syrup is filtered. And the filtered sugar syrup is stored in a blending tank. RO water is taken in the pre-beverages tank, after that sugar syrup is mixed according to the brix of the product. After this process, the pulp of the fruit which is to be made juice is added (mango, litchi etc). According to the need add colour and flavour to it. After blending the whole juice, it is homogenised in the homogenisation machine. Now this fully mixed juice is stored before the pasteurisation process. In the pasteuriser, heat the juice to 95 degrees in the first stage and hold for 40-45 seconds. After that this juice is immediately let down to 75 degrees and afterwards this juice is sent to the filling machine. This juice is mostly filled in PET bottle. Then the bottles are cooled in the cooling tunnel. In this complete process we give sugar transfer system, Sugar dissolving tank, sugar syrup filtration system, all blending tanks, Homogeniser and Pasteuriser. and cooling tunnel. our plant capacity





## RTS JUICE PASTEURISER

Juice pasteurizer is used to make the juice stay good for more days. With the help of pasteuriser kills the bacteria. We make many types of Pasteurisers as follows.

- 1) Shell and Tube Pasteuriser
- 2) Tube and Tube Pasteuriser
- 3) Plate Heat Exchanger type Pasteuriser
- 4) Flash type Pasteuriser
- 5) Aseptic Pasteuriser.

In the pasteuriser, heat the juice to 95 degrees in the first stage and hold for 40-45 seconds. After that this juice is immediately let down to 75 degrees and afterwards this juice is sent to the filling machine. This juice is mostly filled in PET bottle. In Flash type pasteuriser we give output product temp 10-12 degree. We make PLC based fully Automatic, Electrically Based Fully Automatic, Semi automatic Pasteurisers.





## CIP SYSTEMS

CIP system is used for cleaning Equipments. This System is used in Pharma, Food, Beverages, Dairy Industry. Cleaning is a mandatory thing after and before Production. We manufacture various types CIP system as follows.

- 1) Single tank CIP System - (Three step)
- 2) Two tank CIP system - (Three step, five step)
- 3) Three Tank CIP system - (Three step, five step, Seven step)
- 4) Four Tank CIP system - (Three step, five step, Seven step)

Water, Hot water, Caustic and Acid store in the tank. Before the starting the CIP procedure We need to do filling and preparation cycle. Water and liquid fill in the tank at perfect level and bring the required Temperature to the tanks in filling and preparation cycle. After completing filling and preparation cycle we can start the any CIP cycle and give supply to the selected Equipments. We manufacture fully Automatic, Semi Automatic CIP systems.





## CHOCOLATE SYRUP AND ALL SAUCES PLANT

We give complete solution on chocolate syrup plant and sauces plants, also we manufacture of chocolate pasteuriser. we give machines for soya sauce, chilli sauce etc. we provide this plant capacity starting from 100 KG/ Hr



We manufacture Mayonnaise making plant in automatic and semi automatic type. we use high shear mixer pumps in this system. also give agitation facility for tank all this system mounted on ss structure and designed very compact and cost worthy.

## MAYONNAISE MAKING PLANT





## TOMATO SAUCE, KETCHUP AND TOMATO PUREE PLANT

In this whole process, first put the raw tomato on the inspection cover. And out of this only the good tomatoes are sent forward to washing process. Then all the tomatoes are washed in a bubble washer. The washed tomatoes are put in the crushing machine and then the raw pulp is put in the Pulveriser machine to extract the pulp. The extracted pulp is filtered completely. After that this pulp is sent for heating in a steam jacketed kettle. We also provide Sugar Syrup Preparation Unit when sauce is to be made. But when tomato puree has to be made, then we also use equipments like static mixer, dearetor, Homogeniser and magnetic filters.



**Steam Jacketed Tank** This is the most needed equipment which is useful in juices, sauces, chocolate and many other cooking processes. We manufacture this tank in triple layer. We provide all steam setup accessories and level glass for this tank. Also we give CIP arrangement for this tank. This tank is available in mirrors and mat finish. We make this tank starting capacity from 50 L.

## STEAM JACKETED TANKS