

SARDAR MAINE AAPKA NAMAK KHAYA HAI

(AZO Salt Handling System Installed at Everest Foods, Umbergaon).



EVEREST
A PERFECT BLEND OF PURE SPICES

AZO.

AZO GmbH + Co. KG, Germany along with their long standing Indian partner **Vedic Pac-Systems Pvt. Ltd.**, successfully installed and commissioned an automated plant for salt handling at **Everest Foods**.

Everest Foods wished to implement a reliable solution to automate all types of salts used in their production process. AZO GmbH who has already supplied two fully automated plants for spices handling and recipe automation to Everest Foods was able to provide a perfect and reliable solution. AZO provided a fully automated salt handling and mixer feeding system which is able to handle different kinds of salts with different product characteristics. The major challenge was the hygroscopic nature of product in combination with a high humid environment resulting in hard lumps. This was causing a lot of moisture ingress, not to mention all round corrosion in the production area.

With more than 70 years of experience in the salt handling sector, AZO overcame all the hurdles and challenges, successfully commissioned the pneumatic handling and conveying system and achieved the desired throughput for mixer feeding. The system is capable of running at an atmospheric humidity level as high as 85%.

Now that the salt has been conveyed, processed and tasted, AZO can proudly say "**Sardar Maine Aapka Namak Khaya Hai**".

WEB TALK ON PRODUCTION OF BAKED GOODS IN ASSOCIATION WITH VDMA.

VDMA Food Processing and Packaging Machinery Association and its member companies **Hebenstreit GmbH** and **OKA SPEZIALMASCHINENFABRIK GmbH & Co. KG** hosted a webinar on 24th June 2021, on "Processing of Baked Goods".

The sequence of the webinar and topics covered was as below.

- **Cookies and more: new pump technologies for creative product concepts** by Mr. Matthias Drees, CEO, OKA-SPEZIALMASCHINENFABRIK GmbH & Co. KG.
- **Wafer - the hidden champion in your products** by Mr. Christian Werner, General Sales Director, HEBENSTREIT GmbH.

Each topic concluded with relevant questions on the topic of discussion from the attendees. The webinar was informative and well appreciated by industry leaders and experts. To receive a copy of the presentation on the mentioned topics, write to us at marketing@vedicsystems.com.



SOLLICH INSTALLATION AT DREAM BAKE, KOLKATA.

SOLLICH



Sollich's famed **Enromat** is the most advanced enrobing system for chocolate and compound masses. Designed for the most diverse enrobing requirements the Enromat comes equipped with a variety of auxiliary options to guarantee the best results for a range of confectionery & baking application. The Enromat & ThermoFlow is renowned for uniform & accurate coating, with exceptional operational features.

Sollich KG recently installed and commissioned a complete state-of-the-art Enrobing system including cooling tunnel type ThermoFlow, decorator and sprinkling system type Decormatic at **Dream Bake**, Kolkata, through its Indian partner **Vedic Pac-Systems Pvt. Ltd.**

The scope included mass melting, storage & service tanks, enrobing of chocolate/compound on layered cakes and Swiss roles, and cooling of the products.

The installation and commissioning were successfully completed by engineers from Vedic Pac-Systems to the complete satisfaction of the customer.

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