



FULLY AUTOMATIC PASTA PIZZA SAUCE MAKING PLANT



Your Trusted Partner for Consultancy and Turnkey Project Execution



COMPANY OVERVIEW

Salvin Industries is a leading engineering, technology and consulting conglomerate, working closely with diversified industries spanning across food processing, agriculture, plastics, chemicals, metals healthcare, packaging, Dealer, distributor, super stocks, marketing plan, product analysis and other industries and business sectors offering complete turn-key solutions including advanced engineering, Industry 4.0 solutions, digital transformation and expert technical and management consultancy. With 10+ years of experience and global presence in 8+ countries, Salvin Industries is serving from the most demanding to the most distant customers across the globe. We empower them for rewriting their future with our depths of knowledge, unique ideas, technical expertise, creative solutions and enduring results, all at the most optimal costs, right at their doorsteps.

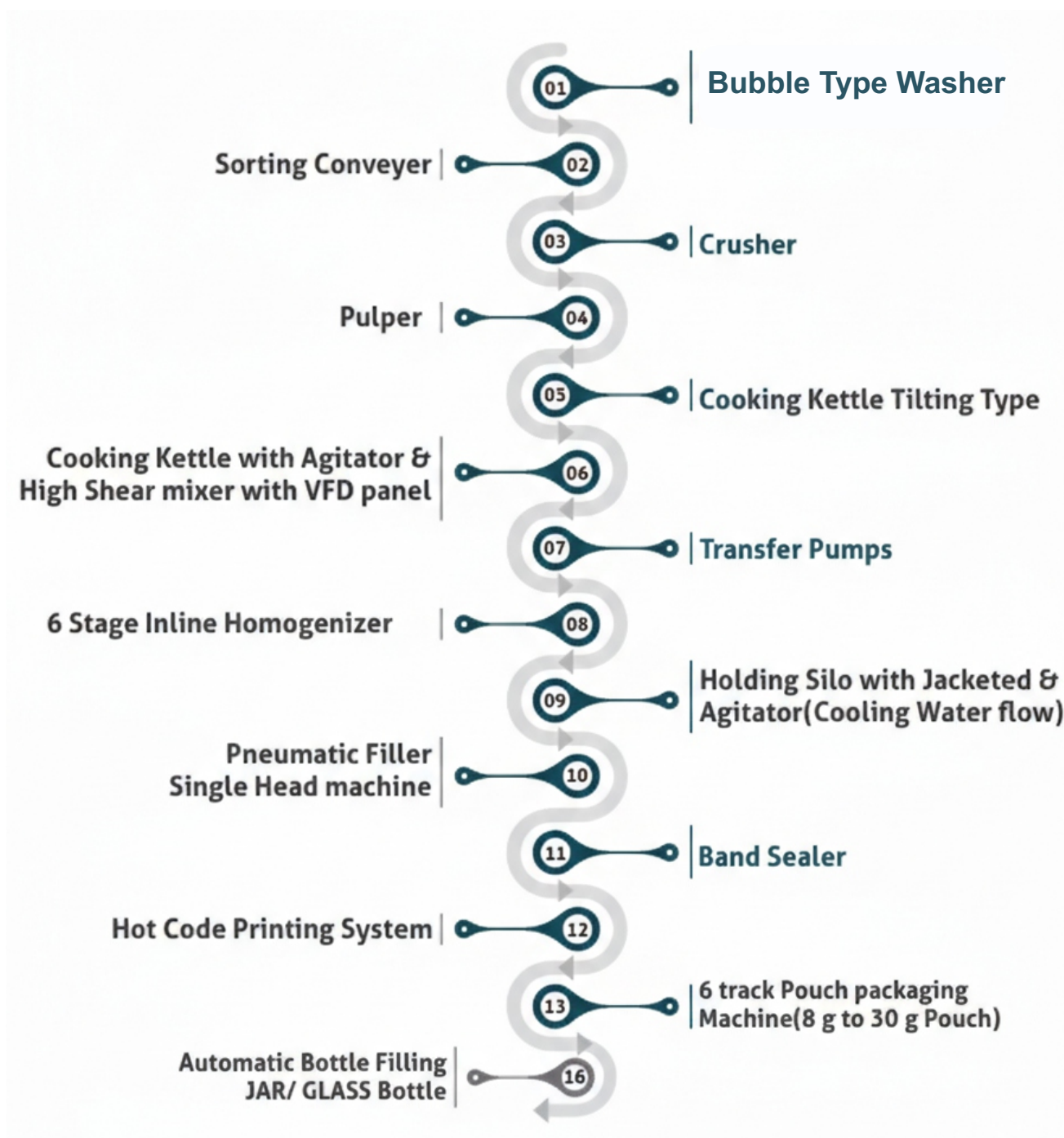
Armed with the eminence in technological expertise, global capabilities and a process driven approach, we have the ability to take on any challenging project. Crossing the geographical borders & cultures and living up to our core values Excellence, Respect, Care & Joy, we propel innovation to engineer solutions that build & foster equality. Working together as one team with all our business partners & associates, we are transforming industries, fueling economies, developing sustainable solutions and thereby elevating societies, globally. We realize the need to respond to the dynamism & speed with which the world is changing all around us and understand the need to anticipate

PASTA PIZZA

SOUCE MAKING PLANT

At the heart of every great pizza and pasta dish lies the sauce. It is the silent hero that balances fresh dough and premium toppings. Our Pasta & Pizza Sauce Making Plants are engineered to preserve the soul of traditional recipes while meeting modern industrial demands. By blending advanced mechanical systems with precise thermal technologies, we transform high-quality tomatoes and fresh herbs into rich, aromatic sauces that your customers will trust and remember.

PROCESS FLOW



THE PROCESS

Raw Material

Raw material receiving & Storage

Fresh tomatoes are unloaded from field containers onto hydraulic discharge platforms. The system weighs incoming loads, remove field heat, and temporarily stores fruit in ventilated hoppers. This buffers supply against processing interruptions and allows for initial visual inspection before washing



Washing

Washing

Tomatoes are immersed in bubbling water tanks where compressed air agitates the water to scrub surfaces clean. This removes field soil, pesticide residues, microbes, and foreign matter. Some systems employ sequential stages: pre-wash, final wash, and spray rinse to ensure sanitary raw material entry



Sorting/Grading

Sorting/Grading

Defective, green, or rotten tomatoes are manually removed by workers on slow-moving conveyor belts. Simultaneously, fruit may be sized by mechanical graders. This prevents off-flavors and brown pigments (pheophytin) from compromising final ketchup color.



Crushing

Crushing

Sound tomatoes are fed into fruit mills or hammer crushers which rapidly chop them into a coarse pumpable slurry. This ruptures cell walls, liberating juice and pectin-rich pulp. The degree of comminution affects subsequent extraction efficiency and yield



PASTA PIZZA

SOUCE MAKING PLANT

THE PROCESS

Cooking and Initial Mixing

Pulper Pulper

The pulper refines the crushed material by separating the desirable pulp and juice from the skins and seeds. It acts as a fine strainer, ensuring a smooth sauce base .



Cooking Kettle Cooking Kettle

This is likely the first stage of cooking, where the pulped base is heated. The tilting mechanism is a key feature, allowing for easy and safe discharge of the hot, viscous liquid into the next vessel or transfer pump .



Cooking Kettle with Agitator & High Shear Mixer with VFD Panel Cooking Kettle with Agitator & High Shear Mixer with VFD Panel

This is a more advanced cooking and mixing station. The agitator (often an anchor or paddle type) continuously scrapes the heated walls and ensures uniform heat distribution, preventing burning . The High Shear Mixer is critical for creating a stable, smooth emulsion, especially if your sauce includes oil or needs a very fine texture (like a smooth pizza sauce) . The VFD (Variable Frequency Drive) Panel gives you precise control over the mixing speeds, which is essential for different stages of the recipe and for handling various viscosities .



THE PROCESS

Final Processing and Homogenization

Transfer Pumps

Transfer Pumps

These are positive displacement pumps, which are ideal for moving thick, viscous, and sometimes chunky sauces without damaging the product's integrity. They transfer the cooked sauce from the kettles to the homogenizer and then to the holding silo .



6-Stage Inline Homogenizer

6-Stage Inline Homogenizer



This is a crucial piece of equipment for high-quality sauces. It forces the sauce through narrow spaces at high pressure, breaking down fat globules and solid particles to a uniform, microscopic size .

This process:

- Creates an extremely smooth and consistent texture.
- Prevents the sauce from separating (e.g., oil and water).
- Improves the sauce's stability and mouthfeel .

Holding Silo with Jacketed & Agitator

Holding Silo with Jacketed & Agitator

This is a temporary storage tank for the finished, homogenized sauce before packaging. Being "jacketed" means it has a outer layer through which a heating or cooling medium (like cold water) can be circulated to maintain the sauce at a specific temperature, preventing spoilage. The slow-speed agitator keeps all solids in suspension, ensuring the sauce remains consistent throughout the holding period .



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SOUCE MAKING PLANT

THE PROCESS

Pouch Filling Line

Pneumatic Filler

This machine accurately dispenses a pre-set volume of sauce into pre-made pouches. "Pneumatic" means its operations (like clamping and filling) are powered by compressed air, making it suitable for environments where electricity poses a risk. A single-head machine fills one pouch at a time, making it ideal for starting a new product line or for lower-volume, high-value products.



Band Sealer

It appears there might be a slight typo here; you likely mean a "Band Sealer." This machine uses heated jaws and a conveyor belt to continuously seal the top of filled pouches, creating a strong, airtight seal.

Bottle Filling Line

Automatic Bottle Filling Machine

This machine is designed to fill sauce into glass or plastic bottles. For viscous products like sauce, it likely uses a piston filler mechanism to ensure accuracy and prevent dripping. The "automatic" nature means it can handle bottle indexing, filling, and sometimes even capping automatically.





LET'S WORK TOGETHER



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