



OPTIMISING ENERGY AND OPERATIONAL COSTS IN FOOD PROCESSING

Cooling and heating processes have the highest energy requirement in food processing causing challenges like excessive operational costs and emissions. By harnessing waste heat in the industry, absorption machines offer significant energy savings and eliminate emissions.

Our offerings for the industry are

Steam driven absorption chiller



High COP of 1.5

Ultra low pressure absorption chiller



Heat recovery from fryers

Chiller-Heater



40% operational savings

One degree absorption chiller



Caters to low temperature cooling

Hybrid Chiller



50% power savings

Our solutions find application in

Dairy Processing

- Bulk Milk Cooling
- Smart Cold Rooms
- Raw Milk Chilling
- Pasteurization

Fruit Juice and Pulp Processing

- Cooling and Freezing

Noodle Manufacturing

- Air Handling Unit
- HVAC

Coconut Processing

- Coconut water storage and preservation

Edible Oil Processing

- Solvent Removal/ Distillation Unit

Fried Snacks Manufacturing

- Air Handling Unit
- HVAC



Benefits:



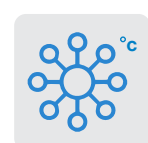
Heat Recovery



80% savings in electricity consumption



25% savings in operational cost



Wide range of operation from 180°C to -40°C

Why Thermax's Solutions?

- Electricity-free cooling and heating
- Low steam consumption
- No vibrating parts
- Low maintenance
- No harmful refrigerants
- No requirement for LiBr/DM Water top-up
- Crystallization-free design
- 24x7 IIoT-based chiller monitoring