SOLUTION

SELECT BEST SOLUTION

AN ISO 9001 : 2015 CERTIFIED COMPANY

Dairy and Food Beverages Processing Equipment
Manufacture & Exporter









ICE CREAM PLANT

TOP-RATED
BEST CHOICE
PRODUCT

PASTEURIZER VAT



Make	: SB SOLUTION
Capacity	: 100 – 5000 Ltrs
Steels	: Stainless Steel 304/316
Type	: Vertical
Heating	: Electric/LPG
Insulation	: Glass wool Water jacketed vessel for even heating
Temperature	: Controller digital Slow/high speed Mixer
Power Supply	: 230/415V

FUNCTION

An Ice Cream Pasteurizer Vat is used to Heat-Treat Ice Cream Mix to Kill harmful Bacteria and Extend its Shelf Life

HIGH PRESSURE HOMOGENIZER

Make	: SB SOLUTION
Capacity	: 200 – 5000 LPH
Pressure	: 10 to 500 kg/cm2
Steels	: Liquid End SS 304/316
Seals	: High Quality seal
Stage	: Two Stage Homo Head Manual/Hydraulic Operated
Connection	: SMS Union
Power Supply	: 230/415V

FUNCTION

An Ice Cream Homogenizer is used to Break down Fat Molecules and ensure uniform Distribution of Ingredients in the Ice Cream Mix



FEED PUMP



Make	: SB SOLUTION
Capacity	: 0.5 – 10 HP
Steels	: Stainless Steel 304/316
Seals	: High Quality Mechanical seal
Impeller	: Investment Casting
Connections	: SMS Union
Power Supply	: 230/415V

FUNCTION

An Ice Cream Mix Feed Pump is used to transfer Ice Cream Mix from One Process step to another, such as from Mixing to Pasteurization or Homogenization.

PLATE HEAT EXCHANGER

Make	: SB SOLUTION
Capacity	: 300 – 5000 LPH
Steels	: Stainless Steel 304/316
Gasket	: Clip-on /glued
Seals	: food grade Gasket
Section	: Single/Two stage
Connections	: SMS Union



FUNCTION

An ice cream Plate Heat Exchanger (PHE) is used for efficient heat transfer in ice cream production.

AGEING VAT



Make	: SB SOLUTION
Capacity	: upto 5000 Ltrs
Steels	: Stainless Steel 304/316
Type	: Vertical
Insulation	: PUF
Temperature control	: Maintaining Optimal Temperatures for Aging.
Controller	: Digital
Sanitary design	: Easy cleaning and maintenance to prevent contamination
Power Supply	: 230/415V

FUNCTION

Ageing Vat is used to cool down ice cream mix and to maintain temperature of around 4 °C and keeps the mix well.

ICECREAM FRUIT FEEDER MACHINE



Make	: SB SOLUTION
Capacity	: 200/400/ 600 LPH
Steels	: Stainless Steel 304/316
Type	: Vertical
Rotary valve	: Three Blades
Hopper Capacity	: 1-2 KG
Motor Capacity	: 0.5 HP
Power Supply	: 230V

FUNCTION

A fruit feeder machine uniformly adds fruits, nuts, candies, and other ingredients into the semi-frozen ice cream mix without crushing or breaking them.

ICE CANDY MACHINE

Make	: SB SOLUTION
Capacity	: 4 – 40 Mould
Steels	: Stainless Steel 304/316
Thickness	: 1.2 MM
Agitator Motor	: 1- 2 HP
Compressor Make	: Emerson/Danfoss
Condenser	: Air /Water
Pipe	: Copper
Power Supply	: 415V



FUNCTION

An ice candy machine is an automated system to quickly freeze the candy moulds and finally releasing with the hardened candies.

CHACCO DIPPING AND DEFORESTING MACHINE



Make	: SB SOLUTION
Steels	: Stainless Steel 304/316
Thickness	: 1.5 MM
Heating	: Electric Heater
Provided	: Heat Adjustment
Heating Temperature	: upto 80 deg
Power Supply	: 230V

FUNCTION

The process of coating frozen treats like popsicles with a liquid chocolate mixture by hardens instantly also be ensuring a very smoothie.

ICECREAM TUNNEL HARDENER



Make	: SB SOLUTION
Application	: Ice candy
Temperature	: -26 °C To -30 °C
Material Outer-Inner	: Stainless Steel 304/316
Windows	: 2- Front + 2- Back
Condenser	: Air /Water
Refrigerant	: R404A
Control Panel	: Digital
Power Supply	: 440V

FUNCTION

An Specialized Industrial Freezer is for rapidly freezing very quickly, uniformly, locking in flavor, preventing large ice crystals achieving ideal texture for packaging, with in 15-20 minutes, improving quality and efficiency.

ICECREAM HARDENER

Make	: SB SOLUTION
Application	: Ice Cream
Capacity	: 600, 800 LTS
Temp	: -26 °C To -30 °C
Type of Insulation	: Puff
Thickness of Insulation	: 80 mm
Condenser	: Air cooled
Refrigerant	: R404A
Control Panel	: Digital
Power Supply	: 220V / 415V



FUNCTION

An Ice Cream Hardener is to freeze the ice creams by maintaining a consistently temperature, it helps to preserve the ice cream's quality and shelf life while ensuring a smooth, firm texture.

CONTINUOUS ICE-CREAM FREEZER

Make	: SB SOLUTION
Capacity	: 100/200/400/ 600 LPH
Steels	: Stainless Steel 304/316
Type	: Vertical
Insulation	: PUF
Temperature	: Controller Digital
Compressor	: Danfoss Sealed Unit
Power Supply	: 415V



FUNCTION

Ice cream continuous freezer is used to freeze ice cream mix while incorporating air and creating a smooth, consistent texture

AUTOMATIC CUP & CONE FILLING MACHINE



Make	: SS 304/SS 316
Application	: Ice Cream
Capacity	: 2500 -3000 PCS/HR
Type	: Rotary
Air Compressor	: 5 – 7.5 HP
Air Dryer	: 5 CFM
Filling	: Pneumatic
Lid Placement	: Pneumatic
Control System	: PLC Type
Power Supply	: 415V

FUNCTION

Fills automatically ice cream into cups and cones with precise volume control, followed by topping and sealing for fully automated packaging.

ICE CANDY & KULFI MOULDS



FUNCTION

The stainless steel moulds are Designed for fast freezing and easy demoulding, ensuring uniform shape and size of Ice Candies & Kulfies

COOLING TOWER



FUNCTION

A Cooling Tower is equipment that removes heat from water and releases it to the atmosphere to reducing the water temperature.



INSTANT CHILLER

FUNCTION

Rapid cooling with our high-performance Instant Chiller -lock in freshness instantly. Ideal for milk and beverage industries demanding quick temperature control.

RIPPLE MACHINE

Make	: SB SOLUTION
Capacity	: Suitable with 100-600LPH Continuous Freezer
Steels	: SS 304
Drive	: Gear with VFD Drive
Pump	: Gear Pump/3No's
Motor	: 1HP/1ph



FUNCTION

An ice cream ripple machine injects flavored syrups, sauces, fruit purees, or chocolate into a continuous flow of ice cream from a freezer, creating attractive swirls and adding flavor variety without mixing it in completely.





AT SELECT BEST SOLUTION,
WE DON'T JUST BUILD MACHINES

WE BUILD RELIABLE PARTNERSHIPS
FOR YOUR GROWTH.

ABOUT US

Select Best Solution is an ISO 9001:2015 Certified Manufacturer and Trading Firm Established in 2013, Specializing in Homogenizers, Dairy Equipment, Juice Processing Machinery, Milk & Ice Cream Plants, and more. With over a Decade of Industry Excellence, We are Recognized for Delivering Robust Engineering Solutions Tailored to the Evolving needs of the Dairy and Food Beverage Industry.

Backed by a Modern Manufacturing Unit, Advanced Technologies, and a Highly Experienced Team of Product Engineers, QC Professionals, and Networking Experts, We Consistently Deliver Turnkey Projects across India Exporter. Our commitment to Innovation, Quality, and Customer Satisfaction has Earned us the Trust of Over 1000+ Happy Clients and Counting.

Countries of Export



United State, Sri Lanka, Singapore, Bangladesh, Oman
Comoros, Malaysia, Ghana, Dubai, Nepal

Scan to VISIT US | Scan to LOCATE US | Become A DEALER

SOLUTION

SELECT BEST SOLUTION

AN ISO 9001 : 2015 CERTIFIED COMPANY

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