Our Products

* Dryers *

Fluid Bed Dryer:

Fluid Bed Dryers (FBD) are primarily used in almost all chemical, pharmaceutical, food, dyestuff and other process industries to dry materials by fluidization with hot and / or dehumidified air, which creates a turbulence in the wet product (not totally liquid) while flowing through it.

ATM / Vacuum Tray Dryer:

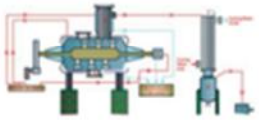
In tray dryers, the food is spread out, generally quite thinly, on trays in which the drying takes place. Heating may be by an air current sweeping across the trays, by conduction from heated trays or heated shelves on which the trays lie, or by radiation from heated surfaces. Most tray dryers are heated by air, which also removes the moist vapours.

Drum Dryer:

Drum dryer is used for a large range of products, from baby food to chemicals. This continuous indirect drying method allows short heat retention times while evaporating all the liquid within a single rotation of the drum.

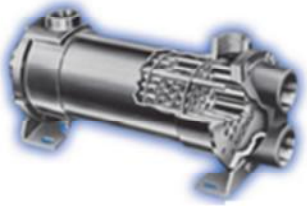
It not only virtually eliminates the risk of damaging the product but also enables the product to keep its unique properties like taste, smell, texture, etc.

Rotary Vacuum Dryer:



Rotary Drum Dryer:

Shell & Tube Heat Exchangers / Condensers:



Reboiler Kettle:

* Other Products *

* Screw Conveyors *
* Gravity Roller Conveyors *
* Storage Tanks As Per API650 Norms *
* Limpeted Reactors As Per ASME SECVIII DIV-I *
* Jacketed Reactors As Per ASME SECVIII DIV-I *
* Fermenters *
* Evaporators *

BHARAT

Bharat Process Equipment

C205
Aayush Park
Talegaon Dabhade, Pune
+91 9028148521
+91 8482960079

Web: www.bharatprocess.com
Email: info@bharatprocess.com
Sales@bharatprocess.com

Scan to view our Website!

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Bharat Process Equipment

www.bharatprocess.com

About Us

Bharat Process Equipment, is a respectable name in the industry with the areas of interest lying in the field of engineering and manufacturing. Bharat Process Equipment is a firm backed by the professionals in this field who are dynamic & committed to the cause with the blend of technology and experience in the process industry.

Bharat Process Equipment is having design engineers who work closely with users to find right solutions to their problems and deliver the custom made products exactly meeting their requirements and specification in most effective manner. We have a team of expert engineers to attend customers emergency service call.

Quality is our goal. Excellence is our passion.

Our Products

Blenders

Ribbon & Paddle Blender:

Ribbon Blender comprises of a U-shaped horizontal trough and a specially designed Double Helical Ribbon Agitator rotating within. Ribbon Blenders are based on a proven agitator construction that provides a triple mixing action ensuring fast, efficient blending. The dimensions and configuration of the ribbons are carefully balanced to provide a movement of material within the container that avoids dead spots and gives rapid product discharge. Available in the range of 5 liters to 25000 liters in all grades of stainless steel, carbon steel & special alloy steel.

Vertical Ribbon Blender:

Vertical ribbon mixer/ blender especially designed for mixing of free flowing and / or cohesive powders. The vertical ribbon mixer is a convective mixer which creates low to medium shear forces during the process. Available in the range of 5 liters to 25000 liters in all grades of stainless steel, carbon steel & special alloy steel.

Double Cone Blender:

Double Cone Blenders are most often used for dry blending of free flowing solids. The solids being blended in these units can vary in bulk density and in percentage of the total mixture. Materials being blended are constantly being intermixed as the Double Cone rotates. Normal cycle times are typically in the range of 10 minutes.

V-Cone / Y-Blender:

Similar in working principle to Double cone blender, V-Cone blenders are also used for dry blending of free flowing solids with the advantages of two feeding port and elimination of internal baffles due to its Y-shaped body which enhances the blending efficiency.

Our Products

Octagonal Blender:

Octagonal Blenders, due to its octagonal shape is designed to process to larger volume of material. it occupies less space compared to other similar blenders like 'V' and Double Cone. Power consumption is also less, The blending takes place at low speed during operation. It is well balanced even in higher capacities.

* Mixers *

Plough Shear Mixer:

Plough Shear mixer consists of a horizontal cylindrical vessel with multiple plough shaped shovels mounted on the main shaft. Lump breakers and choppers are provided.

Mass Mixer:

The Mixer consists mixing drum body. Mixing paddle and sealing arrangement. The drum rests on rigid M.S. fabricated body carrying Motor, Gear box, Starter and tilting arrangement.

Sigma Mixer:

Sigma mixers and kneaders used for mixing powder, dough, cream, batter, paste, sludge, slurries and granules for various applications such as baking industry, pharma, ceramics, sealing compounds, metal powder, adhesives etc.

Dual Shaft Mixer:

These Dual-Shaft Mixers enable efficient powder dispersion and convenient batch temperature control in the manufacture of low to high viscosity formulations. Two heavy-duty independently-driven agitators, a high speed disperser and a two-wing anchor, deliver a wide range of shear levels and flow patterns that can adapt to the varying rheologies of solutions, pastes, gels, suspensions and slurries all throughout the mixing cycle.

Multi Shaft Mixer:

Multi-shaft mixers are used to mix medium to high viscous materials that are greater than 30,000 cps. The close tolerance between the low speed sweeping blade and tank make it possible to blend the higher viscosity materials. Each multi-shaft can be customized to meet the needs of the customer. They are available in a triple blade or dual blade set up, and different materials of construct.

Our Products

High Shear Mixer (Batch Process):

The Batch Model High Shear Rotor-Stator mixer design consists of a single stage rotor that turns at high speed within a stationary stator. As the rotating blades pass the stator, they mechanically shear the contents.

High Shear Mixer (Inline):

The High Shear In-Line Mixers are self-pumping, aeration-free mixers that have the capacity to reach up to 3600 rpm. It efficiently dissolves solids and reduces particle size, cutting the mixing time up to 90%.

Static Mixer:

Two basic-No Moving Parts-Motionless Mixer designs are offered for use in turbulent and laminar flow mixing applications. The mixing operation is based on the splitting and diverting of input streams.

High Speed Disperser:

High Speed Dispersers consist of a driven vertical shaft and a high shear disk type blade. The blade rotates at up to 5000 fpm and creates a radial flow pattern within a stationary mix vessel. High Speed Dispersers are ideal for dispersions that are up to a maximum of approx. 50,000 centipoise.

* Filters *

Pressure / Vacuum Nutsche Filter:

Nutsche filters are most suited to the filtration in batches of liquids with a high solid content, in particular where ambitious subsequent treatment of the solids is intended. Here, the liquid is separated mechanically using a permeable layer (filter medium) and either using a vacuum by exploiting the atmospheric pressure or with the help of pressure and/or a combination of vacuum and pressure.

Centrifuge / Hydroextractor:

A centrifuge machine is a unique energy efficient machine that works by spinning a vessel containing the material to be separated at high speed, used widely in pharmaceuticals and chemical industries.

Centrifugal force generated in the centrifuge machine generates a force that can be 2000 times more powerful than gravity itself.