



AN INTEGRATED SERVICES COMPANY



“विद्या परमं बलम्”



Vedic Pac Systems Pvt. Ltd., promoted by graduates from IIT, Kharagpur, is a trusted and established name for delivering the finest and premium quality equipment, innovative technical solutions and proficient customer support services.

Over 40 years of experience and expertise and a strong client-focused approach in delivering turnkey solutions to the Indian confectionery, chocolate, bakery, spice, food and healthcare industries, have enabled Vedic Pac to attain and sustain an exceptional reputation of being a capable, dependable and trusted partner, to both its esteemed clients and its distinguished Principals.

Vedic Pac is the exclusive agent, partner and representative in India, of several renowned and established companies based in Germany and other parts of Europe, known worldwide for their superior engineering and premium quality equipment. Trusted, empowered, supported and trained by its long standing European principals, the Vedic Pac team has strong capabilities and proficiencies in marketing and distributing niche equipment, partnering with clients and principals from conceptualisation to commercial production.

Vedic Pac combines its multinational expertise with its deep roots in the diverse Indian culture to seamlessly bridge a vital link between its Indian clients and European principals. Vedic Pac has a team of skilled and qualified service engineers who provide its clients comprehensive and extensive onsite installation services and after-sales support across India.

The Sanskrit word 'Veda' means knowledge and wisdom, and is derived from the root 'vid', which means 'to know'. Vedic Pac has a vision of being a trusted professional and entrepreneurial team, committed to constant learning and a revolutionary approach to meet the requirements of its clients. Internally, Vedic Pac promotes the spontaneous and relentless pursuit of goals and objectives with the highest level of energy and enthusiasm. Building on the foundation of integrity and commitment, Vedic Pac emphasises on pioneering excellence and exceeding the expectations of all its partners.

Ingredient Automation + Powder Handling | Mixers + Blenders + Dryers | Homogenisers + Emulsifiers | Jelly Kitchen | Kitchen For Caramel Masses | Kitchens / Cookers For Sugar Based Masses | Forming Lines + Rolling & Scoring Lines | Lollipop Forming + Wrapping | Chocolate Processing + Production | Extruders + Wafers + Snacks | Soft Dough Depositors + Extruders | Moulding Lines + Depositors | Confectionery Extruder for Licorice | Soft Gel Encapsulation | Tempering + Enrobing + Bar Lines | Metal Inspection System + X-Ray + Checkweighers | Primary Packaging | Secondary Packaging

Ingredient Automation + Powder Handling

AZO.

GERMANY



- ▼ Wet material handling/conveying
- ▼ Spice plants and savoury plants

- ▼ Plants for the Bakery industry
- ▼ Automating micro, minor and bulk solids

SPICES



BAKERY



Ingredient Automation + Powder Handling



- ▼ ATEX design
- ▼ Sanitary design
- ▼ Gentle handling without degradation
- ▼ Conveying dry blends without ingredient segregation/de-mixing
- ▼ Mixer feeding: right to the point
- ▼ Validated systems for API's

BEVERAGE - TEA (PLANT) HANDLING



MILK POWDER & INFANT FOODS



Ingredient Automation + Powder Handling

AZO.

GERMANY



- ▼ Proven experience in handling of technical ceramics & abrasives such as Chalk, Silica & Titanium Dioxide
- ▼ Market leader in paint plants with innovative solutions for water based & solvent based products
- ▼ Strong references in the epoxy powder industry with expertise in screening applications
- ▼ Rich experience in complete plants for oral care & personal care
- ▼ Adhesives

PAINT & LACQUER



ABRASIVE HANDLING



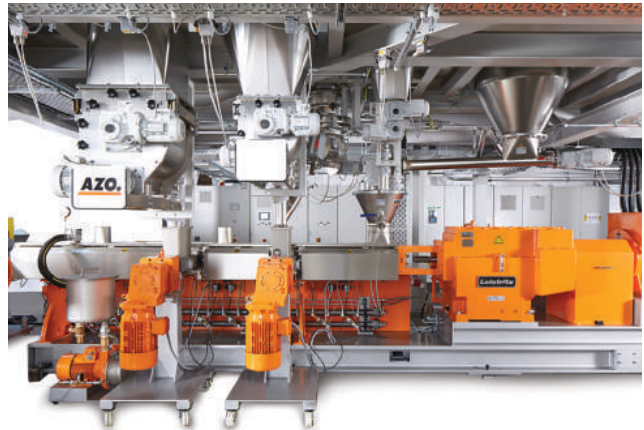


Ingredient Automation + Powder Handling



- ▼ High technology production of highly filled plastic compounds with over 80% filler content
- ▼ Comprehensive worry free package from supply of raw material to extrusion process
- ▼ Cost effective production of premixes with AZO® MIXOMAT and reliable loss in weight feeding with AZODOS®
- ▼ Zero error strategy for production of high quality of compounds
- ▼ Residue/dust free and fast product change ensuring ergonomics at workplace
- ▼ Future proof technology to ensure that the company can react quickly to new trends

RELIABLE FEEDING OF EXTRUDERS



ACCURATE FEEDING OF HEATER-COOLER-MIXERS



Powder Mixers + Dryers

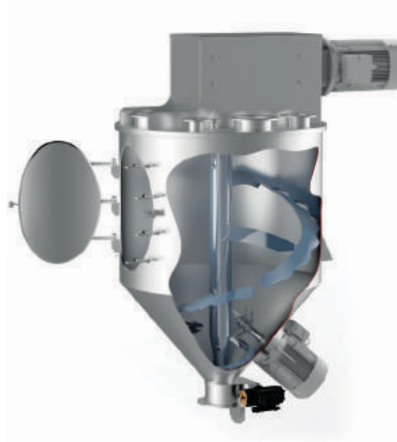


GERMANY



- ▼ Patented SinConvex® mixing tool
- ▼ ComDisc®-system for up to 99.99% discharge
- ▼ Ideal mixing in a very short time
- ▼ Filling levels from approx. 10% up to 100%
- ▼ CleverCut® inspection door without dead space
- ▼ Pressure and vacuum rated mixing chamber
- ▼ Hygienic design
- ▼ Liquid injection with de-agglomerator

CONICAL BOTTOM MIXER



TWIN SHAFT MIXER



amixon@vedicsystems.com



Powder Mixers + Dryers

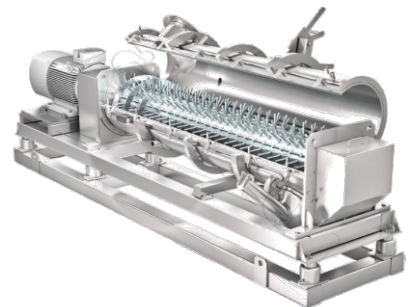


- ▼ Optimum mixing qualities
- ▼ Low rotational speed
- ▼ Particularly short mixing time
- ▼ Very fast discharge up to 99,98%
- ▼ Excellent accessibility
- ▼ Mixing chamber: ATEX Zone 20
- ▼ Ring-layer mix palletizers are frequently operated at high rotational speed
- ▼ RMGs are mounted on vibration dampers
- ▼ The mixing chamber often has double walls
- ▼ The mixing tools can be made of hard metal and may also be equipped with ceramic plating upon request

KONESLID® - MIXER TYPE KS



RING-LAYER MIX-PELLETIZER TYPE RMG



Homogenisers + Emulsifiers



GERMANY



- ▼ Process engineering for liquid and semi-solid process
- ▼ Immediate dispersion
- ▼ Controllable feeding speed of ingredients
- ▼ Optimised product deaeration
- ▼ Modular design: separate process and supply modules
- ▼ Patented pump mode
- ▼ GMP design with reliable CIP/SIP
- ▼ Fast and easy inspection

FOOD



PHARMACEUTICALS





Jelly Kitchens

CHOCOTECH

GERMANY

- ▼ Jelly plants for nutritional products
- ▼ CIP plants and hygienic design
- ▼ Process knowledge for all ranges of hydrocolloids
- ▼ Processing under permanent vacuum and low temperature to preserve nutritional values

JELLIES



PRINCESS LAB 50 KG/H



chocotech@vedicsystems.com

Kitchen/Cookers for Sugar Based Masses

CHOCOTECH

GERMANY



- ▼ SUCROTWIST® is a highly efficient static cooker for candy masses
- ▼ Tailor made plants for all kinds of confectioneries
- ▼ Automated processes also for traditional products
- ▼ Medicated candy
- ▼ ECOGRAV® Energy saving of up to 50% and water saving of 100%

ECOGRAV



SUCROMASTER





Kitchen/Cookers for Caramel Masses

CHOCOTECH

GERMANY

- ▼ SUCROFILM® and CARASTAR® are excellent universal cookers for continuous processing of all milk and non milk recipes
- ▼ CARALITE®: Caramel without cooking

CONTINUOUS COOKING



BATCH COOKING



chocotech@vedicsystems.com

Forming Lines



ITALY



- ▼ Complete forming lines for hard and soft sugar masses
- ▼ Rolling and scoring lines
- ▼ Extruders for gum based masses
- ▼ Continuous lab forming line
- ▼ Expertise in center filled products (Powders and Liquids)

ROLLING & SCORING LINE



LAB LINE



Lollipop Forming + Wrapping

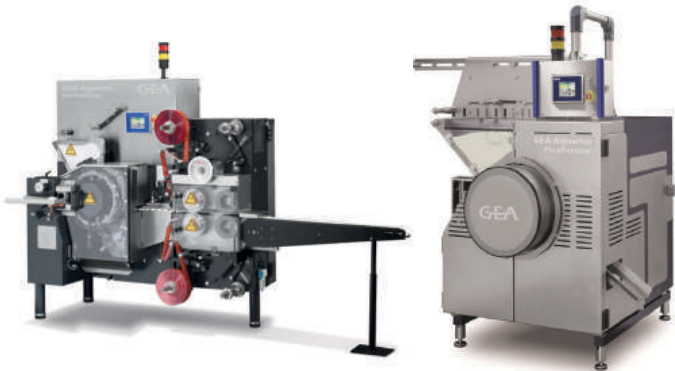


THE NETHERLANDS



- ▼ Forming: FlexFormer and FlatFormWrap
- ▼ Cooling: PopCooler B and PopCooler F
- ▼ Wrapping: BunchWrapper and TwistWrapper
- ▼ Smart Packer : Continuous motion, High-speed vertical packaging machine

LOLLIPOP FORMING AND WRAPPING MACHINE (FLAT, BALL & 3D LOLLIPOPS)



SMART PACKERS FOR CONFECTIONERY



Chocolate Processing

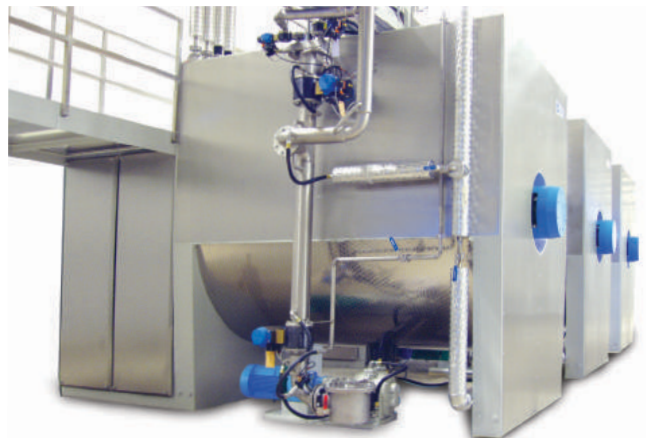


GERMANY



- ▼ Storage/feeding tanks
- ▼ Refiners (new & refurbished)
- ▼ Pre-refiners
- ▼ World-wide revision service
- ▼ Compact processing lines
- ▼ Stainless steel conveyor belt systems
- ▼ Chocolate mass dosing pumps
- ▼ Chocolate mixers

DRY CONCHES



CHOCFINER





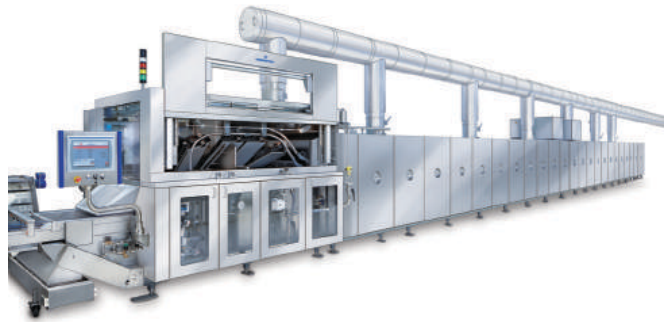
Wafers + Extruded Snacks



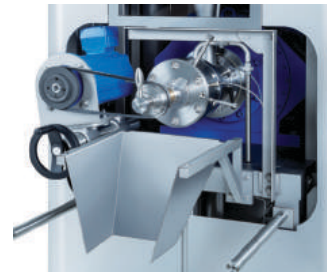
GERMANY

- ▼ Automatic wafer baking machines
- ▼ Wafer sandwich coolers
- ▼ Wafer sheet coolers and conditioners
- ▼ Batter & cream production plants
- ▼ Wafer spreading & cutting machines
- ▼ Single screw snack extrusion plants

WAFER PLANTS



SNACK EXTRUDERS



hebenstreit@vedicsystems.com

Depositor + Extruder for Bakery & Confectionery

Oka

GERMANY



- ▼ Depositing and wire-cutting
- ▼ Multi coloured and center-filled extrusion
- ▼ Rotary moulding
- ▼ Cutting, slitting and decorating
- ▼ Process development and technology transfer for Veg Jaffa Cake.
- ▼ Recipe development and process support
- ▼ Cookie capping for cream biscuits
- ▼ Servo controlled equipment
- ▼ High capacity, high quality
- ▼ Extruders and Guillotine cutters

SOFT DOUGH DEPOSITORS



WIRECUTTERS & ROTARY MOULDS





Tempering

SOLLICH

GERMANY

- ▼ TURBOTEMPER®: Continuous tempering patented by Sollich
- ▼ Chocolate pumps and tanks
- ▼ TE AIRO: Tempering with aeration
- ▼ TE D: Tempering with in-built de-seeding
- ▼ TE FLEX: Tempering at 25% drop-down capacity

TEMPERMETER - E 6



TURBOTEMPER®



sollich@vedicsystems.com

Bar Lines + Enrobing

SOLLICH

GERMANY



- ▼ CONBAR® - continuous bar lines
- ▼ Enrobers with CIP design

- ▼ Plants for chikki and nutritional bars/
fruit bars (brittle bars with jaggery)

CONBAR®



ENROMAT®





Decorating + Cooling Tunnels

SOLLICH

GERMANY

- ▼ Automatic decorating systems for pralinés, sweets, candy bars, biscuits, wafers, cakes, ice-cream, etc.
- ▼ Electronically feed and retrievable decorating patterns
- ▼ Infinitely adjustable nozzle during operation
- ▼ A variety of nozzle movements for dash, zig-zag, circular or double loop decorations
- ▼ Multi zone cooling tunnels for improved efficiency
- ▼ Patented temperature cooling system
- ▼ Energy efficient and CFC-free insulation

DECORMATIC®



THERMO FLOW®



Soft Gel Encapsulation



- ▼ High speed operation
- ▼ Excellent sealing
- ▼ Minimum gelatin wastage
- ▼ Self lubrication filling pump
- ▼ Safety cover

ENCAPSULATION MACHINE



GELATIN MELTING TANK





Soft Gel Encapsulation

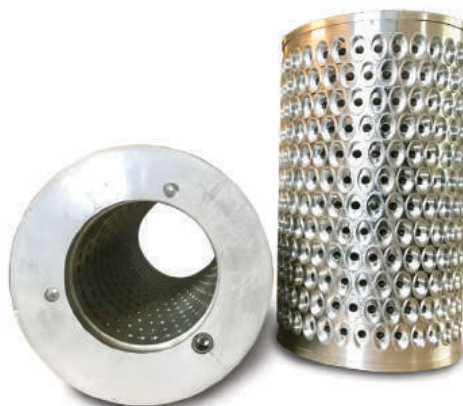
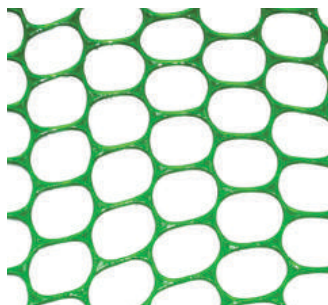


- ▼ Leaders in die roll technology
- ▼ 99.9% yield
- ▼ Can operate on vegetarian gel mass
- ▼ Motorised filling time control
- ▼ Motorised filling weight control
- ▼ Modular batch tumble drying system

TUMBLE DRYER



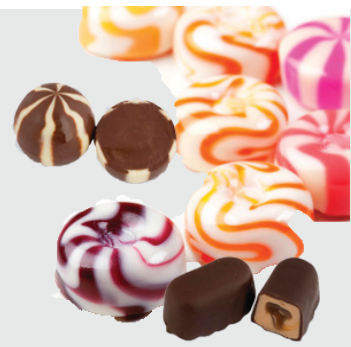
DIE ROLL



Moulding Lines



GERMANY



- ▼ Mogul lines for production of starch-deposited gum and jelly
- ▼ Chocolate moulding lines for pralines and tablets
- ▼ Hard candy lines
- ▼ Starchless plants for fondant, toffee and jelly23

CHOCOLATE MOULDING LINE (SHELL MOULDING/MONO-ONE-TRIPLES HOT MOULDING)



MOGUL PLANTS/STARCHLESS PLANTS (UNLIMITED VARIETY OF GUMMIES, JELLIES, TOFFEES & DEPOSITED HARD CANDIES)





Depositors



GERMANY

- ▼ Extruders for viscous masses
- ▼ Lab depositors
- ▼ SMART Eye and SMART Mould for analysis
- ▼ Retrofits of depositors for all product ranges
- ▼ Customer services
- ▼ Smart Glasses for remote support

CONFECECO-DCM TYPE 570
(MONO-ONE-TRIPLE SHOT MOULDING FOR
CHOCOLATES / TOFFEES / JELLIES)



LAB DEPOSITOR



winkler@vedicsystems.com

Moulds for chocolate & confectionery industries



THE NETHERLANDS

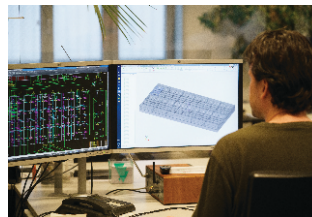


- Types of moulds: Polycarbonate (Standard, Vofalon, EXL) moulds, Thermoformed moulds (one-shot), silicone rubber moulds (useful for hard boiled sugar masses) and Seasonal moulds
- Cater to both large automatic and small semi-automatic moulding lines and confectionery industries
- Available features: Rounded mould construction, RFID chip, Laser engraving, Retractable centering pins (double mould), Detection pins, Online modelling
- Reliable, experienced, loyal and one-stop-provider of best design and high-quality moulds
- Innovative solutions along with in-house tooling capabilities

ROUND POLYCARBONATE MOULDS



MOULDS





Extrusion machinery for the licorice industry

extrufood

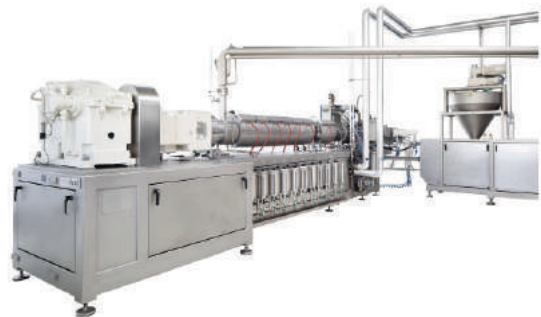
THE NETHERLANDS

- ▼ Highest quality, efficiency and return on investment
- ▼ Unique combinations of colours, shapes and flavours
- ▼ Vegetarian products
- ▼ World leaders in engineering and manufacturing of extrusion machinery for the licorice industry
- ▼ Can support you developing your recipes with in-house food technologist and laboratory

LICORICE ROLL



FILLED LICORICE



Metal Detection Systems

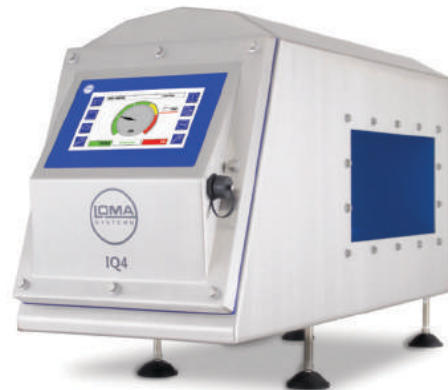


UNITED KINGDOM



- ▼ Unique variable frequency operation for maximum contaminant sensitivity
- ▼ Icon driven, intuitive full colour graphical touch screen
- ▼ Performance validation system (PVS) failsafe test routine
- ▼ Optional ATEX for freefall systems only
- ▼ Range of automatic reject devices to suit the line speeds and products

IQ4 + METAL DETECTOR HEAD



IQ4 + METAL DETECTOR





X-Ray Inspection Systems



UNITED KINGDOM

- ▼ Robust, reliable and user-friendly X-series X-ray systems
- ▼ Meets demanding product safety standards
- ▼ Detection of high density contaminants and cost effective solution for contaminant inspection
- ▼ Versatile with additional systems from ultra-sensitive fine pitch system to bulk flow systems

X5 SPACE SAVER



X5 X-RAY PACK



Checkweighing Systems



UNITED KINGDOM



- ▼ Fast and accurate
- ▼ Wide range of flexible and rigid packs
- ▼ Reliable, built for 24/7 operation
- ▼ Clear touch screen display
- ▼ Networking for reporting and comprehensive data capture

CW3 AUTOMATIC CHECKWEIGHER



CW3S SIMPLIFIED DYNAMIC CHECKWEIGHER



loma@vedicsystems.com

Primary Packaging

THEEGARTEN PAC
TEC
smarter packaging

GERMANY

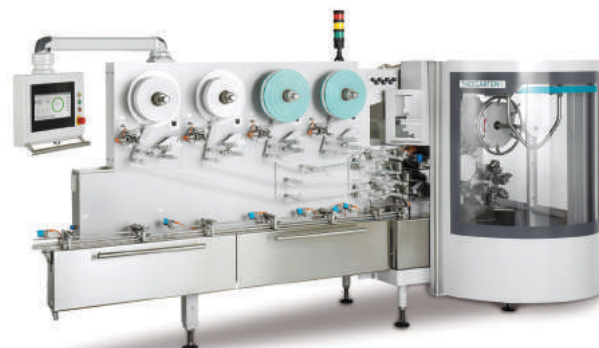


- ▼ Wrapping solutions for hard boiled candies & other pre formed products
- ▼ Forming, cutting & wrapping solutions for hard & soft caramels, toffees, chewy candies, chewing gum & bubble gum products
- ▼ Turnkey supplier for fully automated primary packaging systems
- ▼ Wrapping solutions for chocolate products, jellies, cereal bars & other bar shaped products
- ▼ Wide range of wrapping styles for food & non-food products with high output rates due to continuous working principle

FOLD WRAP MACHINE



SINGLE/DOUBLE/TOP TWIST WRAPPING MACHINE



Secondary Packaging

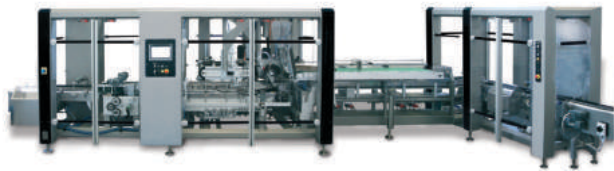


ITALY



- ▼ Forming, closing & lidding machines for boxes, trays & RSC cases
- ▼ Case packing machines for RSC cases, wrap-around style case & display box
- ▼ Carton sleeving machines for packaging of single or multiple products
- ▼ Intermittent & continuous motion horizontal cartoning machines
- ▼ Robotics - top loading solutions

CONTINUOUS MOTION CARTONING MACHINE



ROBOTICS - MULTIPURPOSE LOADING UNITS



Service + Spares



Service

Vedic Pac aims to offer unparalleled support to our customers on user-critical equipment. Delivered by trained, experienced & qualified technicians who are on hand to ensure your plant & equipment is kept in working order and your site is up to date with the latest safety, quality control & efficiency standards, Vedic Pac prides itself in unrivalled levels of customer support and aims to become a knowledge partner.

Vedic Pac fully understands the impact of lost production time, which is why we have a national team of 20+ service engineers who have a thorough understanding of the pressure on companies working in the food and pharmaceutical industry today.

Our team has been comprehensively trained to deliver a fast and effective response when issues arise. When a customer calls with a problem, Vedic Pac works to get the right engineer on site with the right parts as quickly as possible. Vedic Pac prides itself on having the best Response Times and First Time Fix Rates in the industry and we are continually improving our performance against these targets.

We offer complete range of services, which include:

- Break-fix response (both our equipment and competitor's)
- Commissioning
- Installation
- Spares
- Technical enquiries
- Remote diagnostics using SMART Glasses
- Training
- Annual Maintenance Contracts (comprehensive also)
- Machine hire/rent

Remote Service Support

Vedic Pac is seeking to continuously upgrade the skills of our service team, by implementing new techniques such as the SMART Glasses system, a unique remote access technology through modem.

Spares

Based on our experience in the Indian market, Vedic Pac is able to stock critical spares, to meet quick delivery requirements & minimise stoppages. It also helps that we have a wide user base, which makes it possible to prepare a market survey of fast moving & commonly used parts. These parts are also invoiced in INR, giving flexibility to order directly from the factory. A list of spares & consumables is available on request.

Vedic Pac Systems aims at providing timely, accurate and complete services.

Project Management



As an experienced supplier of premium plants and systems for the automatic handling of ingredients/products, processes, inspection & packaging, we know exactly how to go about developing future-proof production plants. For that reason, we have put together a project team to help you use our services; the team will answer all your questions about plant engineering and support you in making sustainable improvements to your production plants, optimising costs by sourcing some components locally, without compromising on performance.

Ved Pac Projects will carry out concept studies and feasibility testing. This can include anything from working with you on entire projects to individual planning and development packages. We can also carry out research on the suitable technologies and processes for you. The back bone of Ved Pac Projects would be to offer project management and supervisory services for production plants, integration, fabrication, installation & commissioning (and after sales support) based on the Vedic Pac Systems 40 years experience in food industry.

An understanding of production processes in the fields of foods, notably chocolates & confectionery, means that we are able to develop a unique solution just for you.

We can support you in creating manufacturing protocols, and update plant documentation. Our focus is always on getting you back up and running as quickly as possible and, where circumstances require and permit it, you can even do all of this with your plant in partial operation.

Channel Partner



As part of our efforts to bring down costs, provide turnkey solutions & align with the “Make in India” campaign, Vedic Pac Systems has identified & cultivated partner companies locally, for fabrication, SCADA/PLC/Automation, Project & Food Safety Management, ASRS Systems etc.

Some of our esteemed partners are:



Valued Customers



Valued Customers



Valued Customers



Valued Customers





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