INDUSTRIAL REFRIGERATION PVT. LTD.



Visit Our Website : www.irl.co.in

Industries Served

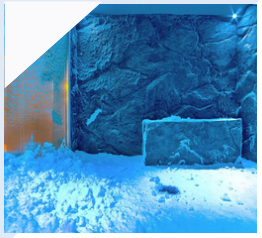

FRUITS & VEGETABLES


MEAT & POULTRY


SEA FOOD


CONSTRUCTION


PHARMACEUTICAL


ENTERTAINMENT

Our clients

ADF FOODS LTD.
Feeding the world...

Al Kabeer الكبير
ببساطة... قمة الذوق الممتاز
Simply... a matter of good taste!

BRITANNIA
Eat Healthy, Think Better

MOTHER DAIRY™

Nafees
Frozen Food Pvt. Ltd.

PATANJALI®

CONTACT US

+91 83558 89000/+91 73033 11504/+91 22 66288 000 (100 Lines)

info@irl.co.in

www.irl.co.in

Industrial Refrigeration Pvt. Ltd. 901, Maker Chambers V,
Nariman Point, Mumbai – 400021, India

ALLSTATE
SINCE 1958

Company Profile

Industrial Refrigeration (IR) was established in 1974 and later incorporated as Industrial Refrigeration Pvt. Ltd. (IRPL). We deliver end-to-end industrial refrigeration solutions for food processing and cold chain infrastructure on a near-turnkey basis – from design and engineering to installation, commissioning and after-sales support.

What we do

- Complete food processing plants and ultra-modern cold storages
- Industrial refrigeration systems for dairies, breweries, pharma and allied industries
- Supermarket refrigeration: IRPL represents IFS (UK), IBEX and Honeywell Realm (UK)
- One of the oldest and largest suppliers of refrigerant gases in India

How we work

- Customer focus and responsive service
- Transparency and trust-building
- Honour commitments and listen to your needs
- Embrace innovation and believe in solutions



Ammonia Refrigeration



Cold Rooms & Storage



Flake Ice Machines

Ammonia Refrigeration Systems

We extend our services into designing, engineering, assembling, fabrication, installation, testing and commissioning - supported by after-sales service for ammonia-based systems.



Typical ammonia package

Applications

- Ammonia water chillers for dairy, pharma and beverage industries
- Glycol chillers for dairies, breweries and pharma
- Brine chilling plants for breweries, pharma, chemical and allied industries
- Large cold stores for milk and milk products; blast freezing and hardening chambers



Evaporator / Air-cooler

Technology options

- Single-stage compression with evaporators configured as: direct expansion, flooded, or liquid overfeed
- Multi-stage compression with economizer or two-stage compressor
- Cascade systems

Technology options

Natural refrigerant | Low refrigerant cost | No ozone depletion & zero GWP | Efficient compressor operation | Highest COP | Self-alarming | Sustainable

Freon Refrigeration Systems

Key features

- High cooling performance with low power consumption
- Designed for high ambient conditions up to 55 C
- Condensing coil with inner-grooved copper tubes and aluminum fins
- Efficient fans with external motors (single-phase and three-phase options)
- High and low pressure cut-out; mounting brackets and terminal strip wiring
- Large filter drier, moisture indicator, solenoid valve, oil separator and accumulator
- Shell-and-tube condenser option for high cooling capacity

Rack systems

- Advanced power-saving system compared to conventional refrigeration systems
- Operates as per product load variation









Blast Freezers & Blast Chillers

Blast freezers and blast chillers help minimize bacterial growth, reduce cell-structure damage and improve product shelf life. Units are built with stainless-steel finish and high-efficiency air circulation for dependable cooling performance.

Features

- Temperature range: +10° C to -40° C
- Stainless-steel internal and external finish with
- G.I. pre-coated polyurethane foam insulation
- Hot-gas defrosting system
- High-efficiency fans for adequate cooling capacity
- Custom-designed to client requirements
- Available as tunnel type, trolley type, storage type and plate freezer
- Can also be used to freeze certain engineering products within a short span of time



Cold Rooms & Cold Storage

Industrial Refrigeration is a manufacturer and supplier of high-efficiency cold rooms and storage solutions. Our cold rooms are easy to operate, well insulated and designed for reliable performance.

Temperature range - +15° C to -40° C

Applications

- Fruits and vegetables
- Pharmaceutical and chemical products
- Ice cream
- Dry fruits and spices
- Meat and fish
- Bakery products
- Frozen food Floriculture



Individual Quick Freezer (IQF)

Steel belt IQF

Products are conveyed through the freezing tunnel on a stainless-steel belt. High-velocity cold air improves heat transfer (Coanda effect), helping to freeze products quickly and uniformly while reducing dehydration and deformation.

Suitable for products such as fillet fish and other high-value items where a smooth belt surface helps avoid marks

Mesh belt IQF

Products are conveyed on a stainless-steel mesh belt designed with small net cells to support the product evenly. The belt structure helps reduce sticking, enables quick cleaning and promotes effective air contact on both sides for fast and uniform freezing.

Contact us for throughput and temperature specifications based on your product.





Spiral Freezer & Processing Lines

Our spiral freezers are designed to achive..... preserving natural quality.

Steel belt IQF

Our spiral freezers are designed to achive..... preserving natural quality.

Integration

- Can be integrated into complete processing lines based on product and capacity requirements
- Designed to support controlled, continuous freezing workflows

IR Ice Machine

Flake ice

Flake ice machines produce clean, dry and sub-cooled ice flakes designed for efficient product cooling and preservation.

Features

- Directly formed at low temperature; ice flakes are cold below -8 C
- Dry, clean and sanitary flakes; convenient handling and less lumping
- Large contact area and good mobility for effective cooling and preservation
- No sharp edges - helps avoid surface damage during storage and delivery
- Compact and lightweight; stationary insulated cylinder
- Few moving parts; low wear and tear with minimal mechanical constraints
- Optimum thermal exchange
- Compatible with refrigerants such as R717, R404A and R22
- Pressure vessel manufacturing under independent survey





Spiral Freezer & Processing Lines

Our spiral freezers are designed to achive..... ..... preserving natural quality.

Steel belt IQF

Our spiral freezers are designed to achive..... ..... preserving natural quality.

Integration

- Can be integrated into complete processing lines based on product and capacity requirements
- Designed to support controlled, continuous freezing workflows

IR Ice Machine

Flake ice

Flake ice machines produce clean, dry and sub-cooled ice flakes designed for efficient product cooling and preservation.

Features

- Directly formed at low temperature; ice flakes are cold below -8 C
- Dry, clean and sanitary flakes; convenient handling and less lumping
- Large contact area and good mobility for effective cooling and preservation
- No sharp edges - helps avoid surface damage during storage and delivery
- Compact and lightweight; stationary insulated cylinder
- Few moving parts; low wear and tear with minimal mechanical constraints
- Optimum thermal exchange
- Compatible with refrigerants such as R717, R404A and R22
- Pressure vessel manufacturing under independent survey



Entertainment Refrigeration

Snow room

Industrial Refrigeration is a pioneer in promoting snow room systems for the entertainment industry. A snow room is constructed for contrast health-keeping procedures and is equipped with an artificial snow-producing device.

Ice skating rink

Industrial Refrigeration is a pioneer in promoting ice skating systems for the entertainment industry.





Wax

Our Valued Clients



ALLSTATE

Contact

Features

Industrial Refrigeration Pvt. Ltd.
901, Maker Chambers V, Nariman Point,
Mumbai - 400021, India
Phone: +91 83558 89000 | +91 73033 11504
Phone: +91 22 66288 000 (100 Lines)
Email: info@irl.co.in Website: irl.co.in

Features

Bommasandra Industrial
Estate, Bengaluru, Karnataka - 560099
Phone: +91 77385 12000

Features

Gat No. 459, Sector 5,
Behind Gandharva Nagari,
New Spine Road, Tapkir Nagar, Pune,
Maharashtra - 412105

Let's discuss your project

Share your product type, target temperature range and capacity. Our team will propose a suitable system configuration and layout.