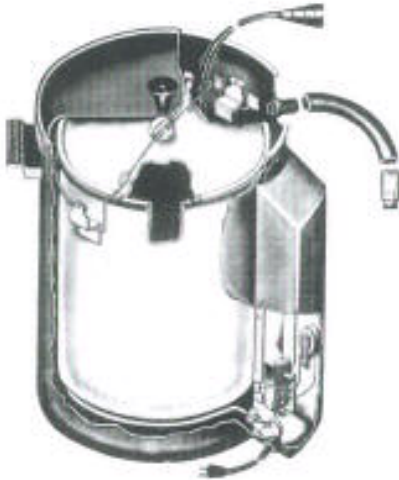


Sepak Industries Pty Ltd
BATCH PASTEURISER AND YOGHURT MAKER

FARM PASTEURIZER P 9000



The pasteurizer is conceived for the processing of small quantities : from 1 to 21 litres.

It has the same principles - pressurized heating and waterproof vacuum cooling, as industrial discontinuous autoclaves.

It offers the same advantages : quick pasteurization, savour-proof preservation.

It is built in anodized aluminium.

Weight : 9,5 kg	- Height : 42 cm
Diameter : 36 cm	- Power : 2300 Watt

YOGURT MAKING UNITS Y 140 AND Y 300



With these two models you can process respectively up to **140 and 300 jars.**

Four or height movable racks.

Enamelled body with reinforced insulation.

Adjustable temperature made even all over by means of a fan and maintained by a contact thermometer.

Temperature control display and heating indicator.

Cardboard, plastic or glass jars can be used in these machines.

* Model 140 jars

Weight : 65 kg	- Height : 87 cm
Width : 60 cm	- Depth : 52 cm
Power : 300 Watt.	

* Model 300 jars

Weight : 100 kg	- Height : 1,38 m
Width : 60 cm	- Depth : 52 cm
Power : 300 Watt.	