

# MILK PASTEURISATION SYSTEM AND CHEESE VATS



MP series batch pasteuriser with self heating contained heating and standard control panel

## MP-SERIES

Sepak industries MP Series Australian made milk pasteurisers are multi purpose batch pasteurisers designed to pasteurise milk. The Pasteurisers can be used as Cheese Vats or Yoghurt Incubation Vats.

The MP Series Batch Pasteurisation Systems/Cheese Vats/Yoghurt Vats are Designed for Farms and Boutique Style Cheese Making and Cafes. It is designed to Reheat or Pasteurise Milk from 4°C to up to 65°C by means of a built in electric hot water jacket system. The cooling is achieved by running tapwater through the jacket. The Whey is drained from the bottom of the Vat through a Hygienic manual Butterfly valve.

## STANDARD FEATURES

- ❖ Made in Australia to Australian standards
- ❖ Stainless steel vessels hygienically constructed (example polished welds and smooth product contact parts)
- ❖ All stainless steel pipework and external valves
- ❖ Self contained electric heating system with stainless steel recirculation pump to enhance heat transfer and built in expansion tank.
- ❖ Digital temperature control system for fine heating water temperature adjustment.
- ❖ Gentle agitating of milk for best quality cheese making with stainless steel wetted parts and removable shaft.
- ❖ removable milk temperature sensor and head space temperature sensor.
- ❖ Battery operated data logger for temperature against time recording.
- ❖ Mild steel painted control panel for durability with IP55 Rating.
- ❖ Manual bottom outlet valve for draining of whey (in MP250 model) and to Drain cheese and whey in large models (MP500 and MP1000)
- ❖ Stainless steel frames and wheels for mobility.
- ❖ Only high quality components, sourced globally.

# MILK PASTEURISATION SYSTEM AND CHEESE VATS



Optional paperless chart recorder



Optional external heating and cooling unit

## OPTIONAL ITEMS

- ❖ Paperless Chart Recording.
- ❖ Cheese cutting agitator
- ❖ Over head heater
- ❖ External heating and cooling unit for quicker production
- ❖ External Gas Hot water heater
- ❖ External Glycol Chilling system

## SPECIFICATIONS

MODEL	MP 250	MP 500	MP1000
CAPACITY	50L TO 250L	250L TO 500L	500L TO 1000L
HEAT SOURCE	SELF CONTAINED ELECTRIC	SELF CONTAINED ELECTRIC	SELF CONTAINED ELECTRIC
OUTLET SIZE	1.5"	3"	3"

**SEPAK INDUSTRIES PTY LTD**

Unit 1, 105-107, Stanley Rd, Ingleburn, NSW- 2565

Phone: +612 9618 1455 Fax: +61296181599

[www.sepak.com.au](http://www.sepak.com.au)

**MP-SERIES**

**SEPAK**

INDUSTRIES PTY LTD

[www.sepak.com.au](http://www.sepak.com.au)