

MILK PASTEURISER

Milk Pasteurisation System:

The SEPAK INDUSTRIES Milk Pasteurisation System SP Series is specially designed for Pasteurisation of milk on Dairy Farms for Boutique style Organic and non Organic Milk, Fresh Milk, Full Cream Milk, Cheese and Yoghurt Flavoured Milk.

ADVANTAGES

Good quality product with minimal loss of Protein.
 Clean In Place (CIP) design and high production rate compared to Batch Pasteurisation system.
 Accurate digital display.
 Occupy less floor space and can be relocated easily.
 Built in hygienic pump with optional speed control.
 Pasteurisation temperature up to 92°C.
 (subject to sufficient heat source)
 and Cooling to 4°C (subject to sufficient cooling source).
 90% efficiency Heat recovery in some models.

DESIGN FEATURES

Digital Pasteurisation Temperature Control System.
 Digital Cooling Temperature Control System (only for fresh Milk Pasteuriser).
 Compact system stainless steel 304 skid on wheels for mobility.
 Can be used with 240V AC power supply (only on request).
 High efficiency stainless steel 316 Plate Heat Exchangers.
 Stainless steel 316 holding tubes.
 Stainless steel 316 hygienic pump.
 Electronic Data logger.

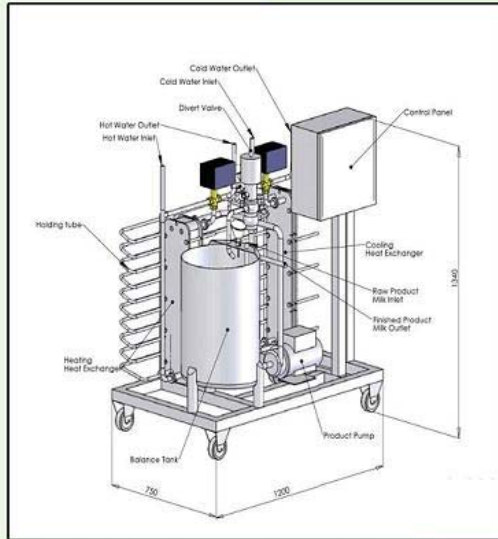
OPTIONS

Built to Australian Standard AS3993-2003
 Touch Screen Control with Multiple Control Screen including
 cip control
 Speed Control



SPECIFICATIONS

Model	Production rate(L/Hr)	Compressed air requirement (Bar)
SP250	250	6
SP500	500	6
SP750	750	6
SP1000	1000	6



***MODEL SP500 SHOWN**

Note:

1. Information given in this brochure is approximate only and subject to change without notice.
2. Heating requirement is based on 45 minute warm up time.

FOR FURTHER INFORMATION PLEASE CONTACT



SEPAK INDUSTRIES PTY LTD
 Unit 1, 105-107, Stanley Rd, Ingleburn, NSW- 2565
 Phone: +612 9618 1455 Fax: +61296181599
 www.sepak.com.au