

Gelato or Ice Cream Batch Pasteurisation System

Achieving Goals through Technical Superiority



STANDARD FEATURES:

- Made in Australia to Australian Standards.
- Stainless steel 316 vessel Hygienically constructed (ie: polished welds and smooth product contact parts).
- All stainless steel pipe work and external valves.
- Internal Spray ball for CIP (Clean In Place), note CIP system is not included.
- Self Contained Electric Heating systems with Stainless steel recirculation pump to enhance heat transfer.
- Cooling via Heat Exchanger & external glycol chiller.
- Digital temperature control system for fine heating water temperature, optional colour touch screen.
- Removable Milk Temperature sensor and Head Space Temperature sensor.

MPI SERIES

Sepak Industries' MPI Series Australian made Gelato/Ice Cream Pasteurisers are designed to Mix Gelato or Ice Cream Mix in a batch tank and Pasteurise up to 85°C and cool product down to 4°C (cooling is via external glycol cooling system, on site pipe work connections required). These Pasteurisers are designed and constructed at their manufacturing facility at Ingleburn New South Wales, Australia.

The standard MP series batch pasteurisers are designed and constructed to Foodsafe Australia's guidelines and compliance. All product contact parts are in SS316 food grade construction. The agitator is designed to mix powder and other ingredients. With optional Touch screen system, it is also suitable for pasteurising Milk for bottling, cheese making and yoghurt making with dedicated control settings.



There are 2 Control systems available namely; (1) HMI (Human Machine Interface) state of the art electronic control system or (2) Traditional digital temperature control with push button manual controls.



- Variable speed mixer for mixing ingredients with stainless steel 316 wetted parts. The agitators are suitable for Cheese stirring.
- Paperless data logger for temperature against time recording with USB connecting port on the bottom of the Control panel.
- Mild steel painted control panel for durability with IP55 rating.
- Manual bottom outlet food grade valve for draining of whey of product.
- On stainless steel frame and wheels for mobility (MP100, 250 and 500 only).
- Only high quality components used.



The Pasteurisation temperature against time data is recorded in a portable data logger or built in data logger if the Touch screen option is chosen. Either recording can be downloaded to a Computer for printing and data storage.



OPTIONAL ITEMS:

- Cooling Touch Screen Control.
- Milk Supply Pump.
- CIP Return Pump.
- Whey Pump.
- Milk Pump and CIP Pump Integration to Control Panel.
- CIP and Product Diversion Valves.
- Overhead Heater.
- External Heating and Cooling Unit for Quicker



Optional Touch Screen Control

MODEL	MPI100	MPI250	MPI500	MPI1000
Capacity	30L to 100L	50L to 250L	250L to 500L	500L to 1000L
Heat Source	Self Contained Electric	Self Contained Electric	Self Contained Electric	Self Contained Electric
Outlet Size	1.5"	1.5"	2"	2"
Cooling	External Air Cooled	External Air Cooled	External Air Cooled	External Air Cooled