

The Tunnel Pasteurizer

T U N N E L P A S T E U R I Z E R

The Bottle Pasteuriser or Tunnel Pasteuriser designed and manufactured in Australia by **SEPAK INDUSTRIES PTY LTD** is one of the most energy efficient Continuous Bottle Pasteurisers available on the market. The standard Bottle Pasteuriser comes complete with infeed and outfeed conveyors. The Bottle Pasteurisers are suitable for Pasteurisation of bottled products such as:

- All types of Juices.
- Beer.
- Milk.
- Olive.
- Jam.
- Sauces and Gravies.
- Pickled Vegetables or Fruits.
- Any Food Products packed in Glass bottles/Jars/Heat resistant Plastic etc...



A D V A N T A G E S

- Low energy consumption for both heating and cooling thanks to heat recovery sections.
- Compact design.

O P T I O N S

- Bottle drying blower air knife system.
- Colour Touch Screen control system for easy access to multiple set up.



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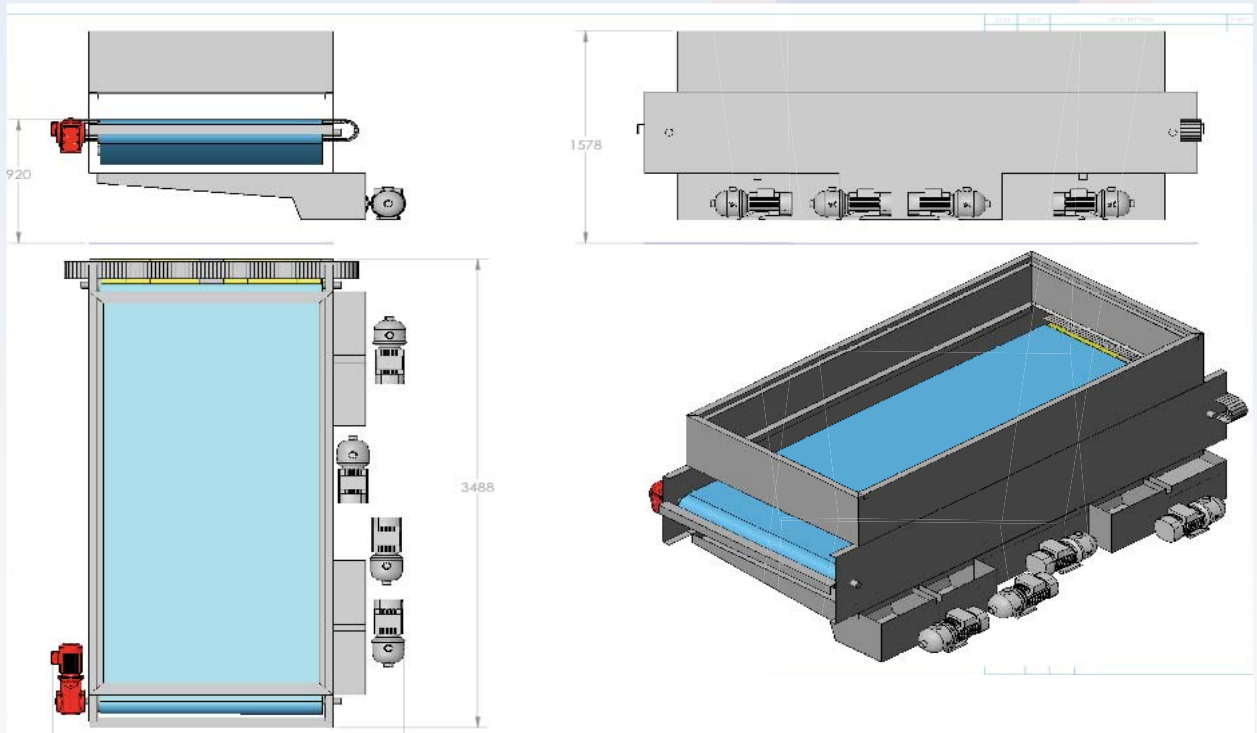
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Process Systems & Equipment for Food, Beverage and Pharmaceutical Industries

The Tunnel Pasteurizer

FEATURES

- 2 heat recovery sections, 1 pasteurisation section, 1 holding section and 1 cooling section all fitted in a compact design.
- Enclosed infeed and outfeed ends to achieve good heat transfer and quieter operations.
- Robust and easy maintenance design with easy access to all components.
- Highly efficient and compact plate heat exchanger types are used for heat transfer duties.
- Wide angle Spray Nozzles are used to maximise heat transfer rate and coverage.
- Only high quality components are used for reliability.
- All stainless steel construction with durable plastic conveyor belts.



For more information contact your local agent or visit www.sepak.com.au

Note:

1. Information given in this brochure is an approximate only and subject might be changed without notice.

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