

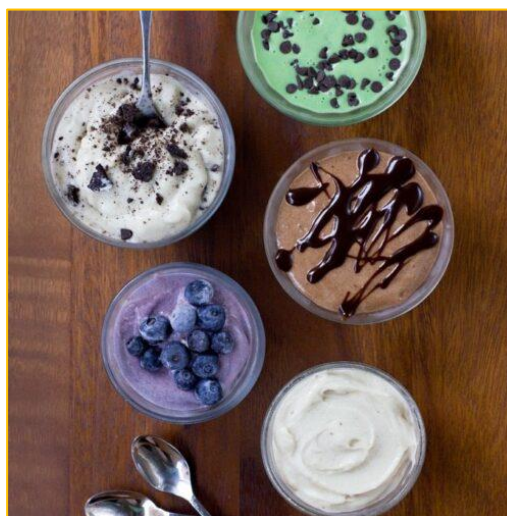
### SYSTEM OVERVIEW

#### Sepak Industries' MPI Series

Australian made Gelato/Ice Cream Pasteurizers are designed to Mix Gelato or Ice Cream Mix in a batch tank and pasteurize 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 Pasteurizers are designed and constructed at their manufacturing facility at Ingleburn New South Wales, Australia.



The standard MP series batch designed and constructed to pasteurizers Food are safe 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 pasteurizing Milk for bottling, cheese making and yoghurt making with dedicated control settings



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

### STANDARD FEATURES

- Australian made and compliant with AUS Standards
- Stainless Steel 316 (SS) vessel hygienically constructed
- All Stainless-Steel pipe work and external valves
  - Polished welds and smooth product contact parts
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- Internal spray ball for CIP (Clean in Place)
  - CIP System not included
- Self-Contained Electric Heating systems with SS recirculation pump to enhance heat transfer
- Cooling via Heat Exchanger & external glycol chiller
- Digital temperature control system for fine heating water temperature, optional coloured touch screen.
- Removable Milk Temperature sensor and Head space temperature sensor.
- Variable speed mixer for mixing ingredients with SS316 wetted parts. Agitators suitable for Cheese stirring
- Paperless data logger for temperature against time recording with USB connecting port on the bottom of the Control Panel
- Manual bottom outlet food grade valve for draining of whey biproduct
- On SS frame and wheels for mobility (MP100/250/500 only)
- Only high-quality components used.



### OPTIONAL FEATURES

- Cooling touch screen control
- Milk Supply Pump
- CIP Return Pump
- Whey Pump
- Milk Pump & CIP Integration to Control Panel
- CIP & Product Diversion Valves
- Overhead Heater
- External heating & cooling unit for improved efficiency