

ICE CREAM PASTEURISER AND MIXING SYSTEM

Achieving Goals through Technical Superiority



**Built to Australian Standard
AS3993-2003**

Plug and Play Application Solutions

**Offers Great Range of Production
Capacities 500L/Hr to 10,000L/
Hr**

**Lower Investment Cost and High
ROI**

**Heating & Cooling Cost Saving of
Up to 90%**

Excellent After Sales Support

Increase productivity with least investment

The SEPAK Industries' Continuous Ice Cream Pasteuriser and Mixing System is an integrated design– it includes standard ice cream mix Pasteuriser, mixing unit, powder mixing system and aging vats. This system offers a complete automatic solution for mixing, pasteurizing, homogenizing and aging for ice cream mix. SEPAK expertise is in cost effective design, manufacturing, process control, installation and after sales service for ice cream production plant. Our Pasteurisers are designed with heat recovery unit with heating and cooling cost saving of up to 90%.

OPTIONS

Built to Australian Standard AS3993-2003

Touch Screen Control with Multiple Screen

CIP System & Control

Batch Control

Transfer Pumps

Hygienic Valves

Pipe Work Installation

Homogenizer

Separator

Ice Cream Aging Vat

Filling and Packing System

Hot Water System

Glycol Chilling Systems



HYGIENIC

SEPAK Industries Pasteurisers heat exchanger, mixing system, storage tank and all other fittings are made of stainless steel 316 to offer supreme food hygiene. SEPAK heat exchangers' flow plates are made of stainless steel 316L and the frame are stainless steel 304, hygienic design to prevent cross contamination of ice cream mix. Regenerative heat exchanger offers heat recovery to minimize the energy consumption. Fully Clean In Place (CIP) compatible design.

COST EFFECTIVE

SEPAK Industries' ice cream Pasteurisers are stainless steel skid mounted and compact design, easy installation and minimum commissioning time on site. Our Pasteuriser and mixing system ensures good quality product with minimum loss of ice cream mix during each operation. Our engineers do consultation with customer to clarify clients needs and suggest effective solutions. We have supplied our Pasteuriser systems all over Australia and we manage to exceed our client's expectation.

ADAPTATION TO REQUIREMENT

Flexible design to give options to the customer.

All fittings and connections are considered to suit our clients individual requirement.

Experience process engineers offer expertise to adapt any process challenges.



SEPAK POWDER MIXER

SEPAK Industries powder mixing system is a skid mounted, inline, powder/liquid blending system for introducing powders into continuous wet process. This system is used where 'difficult to wet' ICE CREAM powders which cannot be simply tipped into a mixing vessel. The powder mixer is with a powder hopper and valves to significantly reduce processing times.



ICE CREAM PASTEURISER DESIGN FEATURES

- Digital pasteurisation temperature control system.
- Digital cooling temperature control system.
- Compact system stainless steel 304 skid on wheel for mobility.
- Power supply 3phase 415V AC or 240V AC on request.
- High efficiency stainless steel 316 hygienic plate heat exchangers.
- Stainless steel 316 holding tubes with name plate.
- Series of control and safety devices to ensure perfect pasteurization according to the selected pasteurisation temperature.
- Three-way diversion valve for automatic recirculation of unpasteurised product.



SEPAK ICE CREAM MIXING AND AGING TANKS

Stainless steel 316 grade.

Food grade Finish with polished internal welds.

Dimple jacketed to keep ice cream cool at 4 °C.

Bottom outlet hygienic butterfly valve.

Slow mixing agitator for gentle agitation

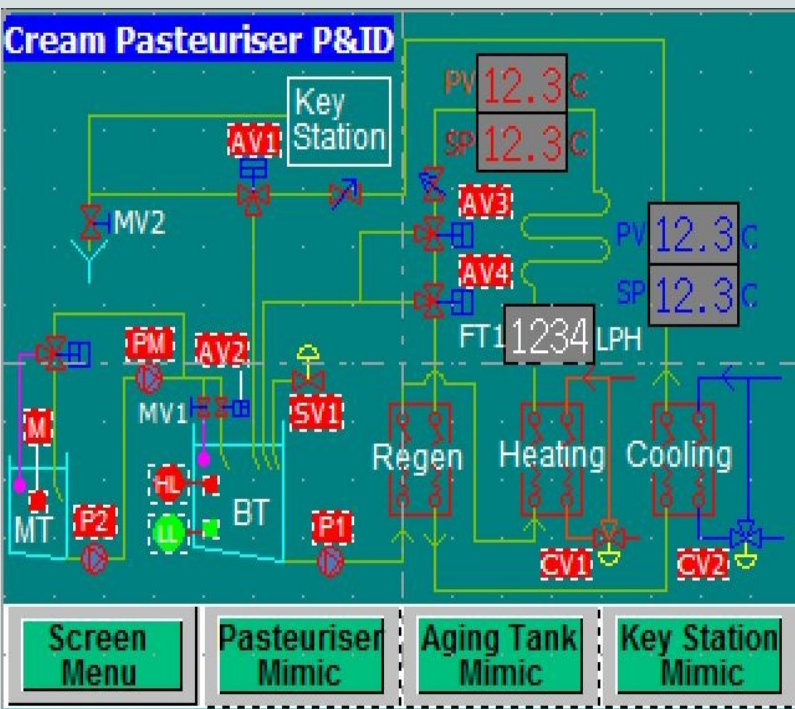
Ice cream mix for uniform temperature and settlements.



CONTROL SCREEN (OPTIONAL)

SEPAK Industries ice cream Pasteuriser and mixing system offers complete touch screen control to the whole pasteurization process. Touch Screen Control with Multiple Screen:

1. Sterilisation
2. Production
3. CIP
4. Aging Tank Level
5. Equipment Control Status
6. Error Reporting
7. Key Station Information Display



AUTOMATION

SEPAK ice cream Pasteuriser and mixing system can be fully automated. We do detail training to ensure the operator can run the system smoothly. The cabinet is made of mild steel painted, it is water resistance and consists of all industrial electric safety components. This system has electronic data logger to log process history for up to a year.



MPI SERIES ICE CREAM BATCH PASTEURISER

SEPAK Industries' MPI Series Australian made Ice Cream Pasteurisers are multi purpose Batch Pasteurisers designed to Pasteurize ice cream mix preparation and pasteurization.

OPTIONS

- External Cooling System.
- Paperless Chart Recorder.
- Touch Screen Control.



STANDARD FEATURES

- Stainless steel vessel Hygienically constructed.
- Internal Spray ball for CIP (Clean In Place).
- Electric Heating system with Stainless steel recirculation pump to enhance heat transfer.
- Digital temperature controller for fine water heating temperature adjustment (minimum overshoot temperature).
- Built in high speed emulsifying mixing head for best quality ice cream mix, made of stainless steel.
- Data logger for logging temperature trend with USB connecting port . (Requirement of Food Safe Australia).
- On stainless steel frame and wheels for mobility (MP100, 250 and 500 only).



PERFORMANCE GUARANTEE

SEPAK Industries is the market leader of Australia in milk pasteurization system. We use series of control and safety devices to ensure perfect pasteurization according to the selected pasteurization temperature. Our ice cream mixing and pasteurizing system is under our manufacturing guarantee for 1 year.



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