

SYSTEM OVERVIEW

The **SEPAK INDUSTRIES Milk Pasteurisation System SP Series** is built on years of research & development and innovation. These Pasteurisers are specially designed built for Pasteurisation of milk on Dairy Farms or Boutique style Organic and non-Organic Milk, Fresh Milk, Full Cream Milk, Cheese Milk, Yoghurt Milk and Flavoured Milk.

- 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%

HYGIENIC DESIGN

SEPAK Industries Pasteuriser System's heat exchanger, valves, balance 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. Regenerative heat exchanger offers heat recovery to minimize the energy consumption.



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 pasteurisation temperature. Our pasteurising system is under our manufacturing guarantee for 1 year.

DESIGN FEATURES

- Digital pasteurisation temperature control system.
- Digital cooling temperature control system.
- Compact system stainless steel 304 skid or wheel for mobility.
- Power supply 3phase 415V AC or 240V AC (on request).
- High efficiency stainless steel 316 hygienic plate heat exchanger, cross contamination proof.
- Stainless steel 316 holding tubes with name plate.
- Series of control and safety devices to ensure perfect pasteurization according to the selected pasteurization temperature.
- Three-way diversion valve for recirculation to constant. Electronic data logger to log process history.
- Flow control valve to give extra flexibility to change production rate.
- Data logger to log temperature trend up to 1 year.
- Fully Clean in Place (CIP) compatible design.

ADVANTAGES

The SP Series Milk Pasteurisation System is skid mounted pre-assembled and pre-tested with water, easy and fast installation into any kind of environment.

- Good quality product with minimum loss of protein.
- Fully Clean In Place (CIP) compatible
- High production rate
- Accurate digital display
- Built in hygienic pump
- Pasteurisation temperature up to 85°C. (subject to sufficient heat source)
- Cooling to 4°C (subject to sufficient cooling source)
- 90% efficient heat recovery in most models

OPTIONS

- Touch Screen Control w/ Multiple Screen
- CIP System & Control
- Transfer Pumps
- Homogenizer
- Separator
- Pipe Work Installation
- Filling and Packing System
- Gas Hot Water System
- Electrical Hot Water System (For SP500 Only)
- Glycol Chilling Systems

