

Sepak Industries, is a fully owned Australian company, based in Ingleburn New South Wales, Australia and was established more than 20 years ago.

Sepak's core capabilities are in **Food Processing, Beverage Processing (including Dairy and Plant based) and pharmaceutical grade** equipment and systems. The management of Sepak have over 40 years of industry experience in hygienic and sanitary processing systems.



ENGINEERED SYSTEMS FOR FOOD AND PHARMACEUTICAL PRODUCTION

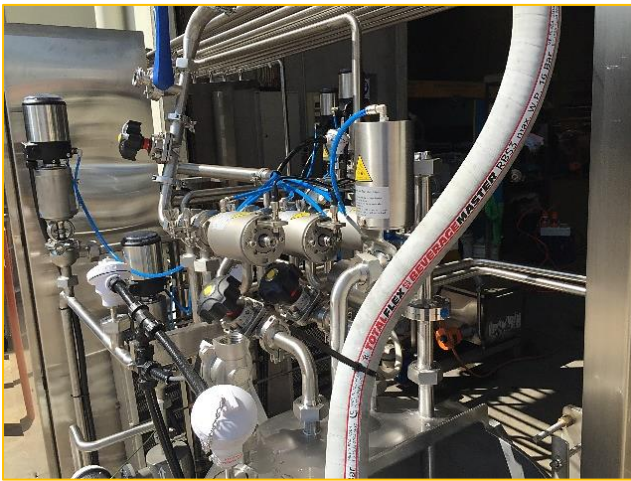
Sepak Industries specializes in developing client's conceptual ideas to reality. Whether brand-new processes or replacing an existing process with more energy efficient and labour efficient systems, Sepak's experienced engineers will provide improved solutions from design, manufacturing, installation to commissioning as a turnkey process. The followings are examples, but not limited to these:

- Onion and Vegetable washing systems,
- Transfer systems,
- Mixing and Blending systems including homogenisation of products
- Installation of equipment such as food grade piping, with or without Orbital welding process,
- Control system integration
- Oil metering systems, weighing systems, batching systems
- Powder blending
- Powder mixing
- Brine mixing systems
- Jar wash systems
- Tipping and transfer systems,
- Complete Food Processing plant.

DAIRY

Sepak Industries has designed and manufactured milk pasteurization systems for over 20 years. Sepak offers complete Milk Processing systems from milk storage vats, pasteurisers, separators, homogenisers, milk storage tanks, cheese vats, yoghurt vats, mixing systems, filling systems, conveyors, Cool rooms, Freezer rooms, Processing room, and packaging systems as a Turnkey Process.

Sepak has the capabilities from conceptual design, fabrication (most items fabricated in house), control system development, installation, and commissioning.



PLANT BASED NON-DAIRY

Sepak Industries design and manufacture Plant based beverages systems for processing of Milk or Cheese or Yoghurt. Sepak offers complete Plant Based Milk Processing systems from Plant based milk slurry and homogenization systems, pasteurisers, mixing systems, homogenisers, plant-based milk storage tanks, cheese vats, yoghurt vats, filling systems, conveyors, Cool rooms, Freezer rooms, Processing room, and packaging systems as a Turnkey Process.

Sepak has the capabilities from conceptual design, fabrication (most items fabricated in house), control system development, installation, and commissioning.



BEVERAGES

Sepak Industries design and manufacture Standard Beer and Cider pasteurization systems for more than 20 years. Sepak offers complete Beer or Cider or Soft Drinks or Juices Processing systems from storage tanks, mixing systems, pasteurisers, pasteurized product storage tanks, filling systems, conveyors, Cool rooms, Freezer rooms, Processing room, and packaging systems as a Turnkey Process.

Sepak has the capabilities from conceptual design, fabrication (most items fabricated in house), control system development, installation, and commissioning.

Followings are examples of Beverage systems:

- Beer
- Cider
- Juices,
- Sparkling drinks
- Plant based beverages such as Almond milk, Walnut milk, Coconut milk.

Systems manufactured in Australia are:

- Tunnel pasteurisers
- Continuous pasteurisers
- Batch pasteurisers

Systems imported are:

- High pressure pasteurizer also known as Cold Press pasteurisation.

COMMERCIAL COOKING SYSTEMS

(high volume commercial cooking systems)

Sepak Industries design and manufacture cooking systems such as Cooking Kettles, Sous Vide systems, Cook Chill systems, Tumble Chillers, Packing systems, Mixing/Emulsifying systems, Puree mixing, conveyors, Cool rooms, Freezer rooms, Processing room, for more than 20 years. Sepak offers complete Food Processing/high volume commercial cooking and packing systems as a Turnkey Process.

Sepak has the capabilities from conceptual design, fabrication (most items fabricated in house), control system development, installation, and commissioning.



SYSTEM OVERVIEW

SEPAK Industries manufacture blanchers and augers here in Australia are designed for automatic product batching transfer from one point to the next. The Auger Feed Hopper is designed for a constant feed of products which don't flow, and we also have the technology to pasteurise product while travelling through the Auger. Our Blancher system attains a hygienic design and works best alongside SEPAK Industries CIP systems.

The engineering team at Sepak Industries research and design to make it possible to supply quality Ribbon Blender Systems to some of the leading food processing companies in Australia. We can custom design our Auger to suit individual customer needs, as well we provide 3D Models to our customers and Auger system can be fully automated at the customers discretion.

For more information on our Stainless-Steel Blancher and Auger Systems, contact us on +61 9618 1455 or send our team an email at sales@sepak.com.au

