

IN-TANK MIXING SYSTEMS & VATS

**SYSTEM OVERVIEW**

SEPAK Industries designs and fabricates custom In-Tank Mixing Systems for mixing, cooking, pasteurising, or cooling across dairy, food, pharmaceutical, and industrial applications. Built for high-volume batch processing, our systems deliver hygienic construction, process efficiency, and scalability.

We offer a range of mixer configurations to suit product and process needs, including but not limited to:

- Standard Agitated Mixing Tanks
- Counter-Rotating Mixers
- Tote Mixers
- Kettle Mixers
- Yoghurt & Cheese Vats

Our systems come with dimple plate cavity jackets to allow rapid heating (via steam or hot water) and fast cooling (via glycol or refrigerant). Optional features include spray balls, outlet valves, and top or side-entry ports.

Every system is built from food-grade stainless steel and can be tailored with specific agitators, heating/cooling methods, and automation levels to meet your operational and compliance requirements.