

**SEPAK**

**SEPAK INDUSTRIES PTY LTD**

[www.sepak.com.au](http://www.sepak.com.au)

# GELATO/ICE CREAM PASTEURISATION MPI SERIES

## MPI SERIES

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 85oC and cool product down to 4oC (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 pasteurizers are designed and constructed to Food 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



# GELATO/ICE CREAM PASTEURISATION

## MPI SERIES

### Standard Features

- Australian made and compliant with AUS Standards
- Stainless Steel 316 (SS) vessel hygienically constructed
  - Polished welds and smooth product contact parts
- All Stainless-Steel pipe work and external valves
- 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 (MPI00/250/500 only)
- Only high-quality components used.

### Optional Features

- Cooling touch screen control
- Milk Supply Pump
- CIP Return Pump
- Whey Pump
- Milk Pump and CIP Integration to control panel
- CIP and Product Diversion Valves
- Overhead Heater
- External Heating and Cooling unit for faster unit



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