

SEPAK

INDUSTRIES PTY LTD

www.sepak.com.au

SOUS VIDE SYSTEMS

AUSTRALIAN DESIGN & AUSTRALIAN MADE

COOK CHILL BATCH PASTEURISATION



SEPAK INDUSTRIES Sous-vide system is designed for cooking food in hygienically sealed airtight food grade plastic pouches (usually Vacuum Packed!) in a water bath at relatively low temperature for fairly long time. In this system the temperature and time can be controlled more precisely than the conventional cooking method.

SEPAK Industries has been serving the Food & Beverage industries since 1989, through years of experience and investment in Research & Development we have developed Sous-vide System to suit application of slow cooking method to perfection.

The Sepak Industries Souse Vide (Cook Chill) system is designed to pasteurise or cook & chill any food products packed in food grade plastic bags, glass jars and glass bottles.

The system is capable of either cook only or complete pasteurisation with the final products chilled to 4°C

The systems can be supplied with an internal rotating drum (tumble drum) and/or baskets & lifting devices.

Products compatible with system:

- Cooked Foods
- Meats
- Sauces
- Soups
- Jams
- Chutneys
- Slow Cooked Meals.

1/105-107 STANLEY RD, INGLEBURN, 2565
PHONE: +61 2 9618 1455
WEBSITE: WWW.SEPAK.COM.AU
EMAIL: SALES@SEPAK.COM.AU



FEATURES

Control System:

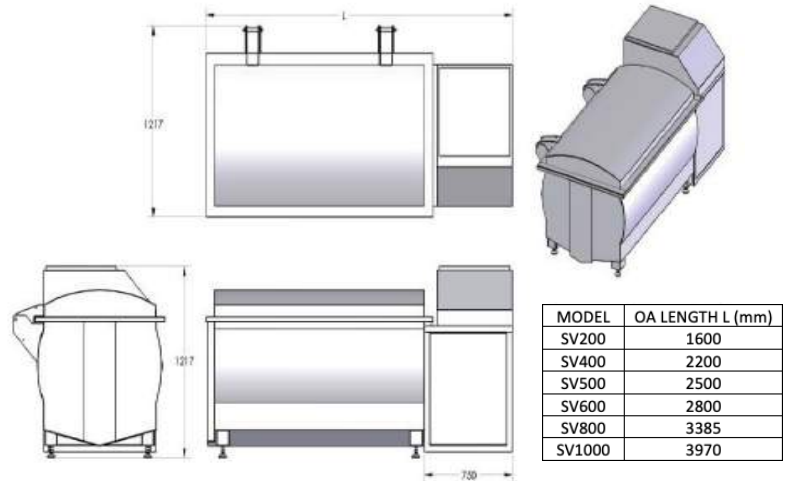
- Touch Screen Control System
- IP55 Stainless Steel Control Cabinet
- Paperless chart recorder
- Automatic or Manual Water Temperature Control
- Automatic or Manual Timer Control
- Product Core Temperature Monitoring
- Water Temperature Monitoring

Mechanical Specifications:

- Stainless Steel 316 wetted parts
- Gas struts assist lid for ease of opening and closing
- Stainless Steel Heat Exchanger for heating and cooling
- Stainless steel pump, valves, strainer & internal pipe work
- Removable Drum for replacement with Basket System in Tumble System

Optional:

- Electric Heating up to 500 °C
- Gas Hot Water System



MODELS	Product Capacity	Power Supply	Steam Supply	Glycol Supply	Compressed Air Supply
SV200	200kg x 1kg Bags	415V AC/10Amps	40kW, Steam at 3 bar gauge pressure	16kW Glycol @ -2°C	Min. 7 Bar 150 L/Min
SV400	400kg x 1kg Bags	415V AC/10Amps	80kW, Steam at 3 bar gauge pressure	32kW Glycol @ -2°C	Min. 7 Bar 150 L/Min
SV500	500kg x 1kg Bags	415V AC/10Amps	100kW, Steam at 3 bar gauge pressure	40kW Glycol @ -2°C	Min. 7 Bar 150 L/Min
SV600	600kg x 1kg Bags	415V AC/15Amps	120kW, Steam at 3 bar gauge pressure	48kW Glycol @ -2°C	Min. 7 Bar 150 L/Min
SV800	800kg x 1kg Bags	415V AC/15Amps	160kW, Steam at 3 bar gauge pressure	64kW Glycol @ -2°C	Min. 7 Bar 150 L/Min
SV1000	1000kg x 1kg Bags	415V AC/20Amps	200kW, Steam at 3 bar gauge pressure	86kW Glycol @ -2°C	Min. 7 Bar 150 L/Min

