

Sepak Industries Stainless Mixing Tank Specifications

Sepak Industries has been manufacturing Stainless steel vessels since 1989, through years of experience and Research & Development we have developed a number of Mixing Systems to suit various applications such as:

- Impeller style, Anchor style, Ribbon style Agitators.
- Counter Rotating mixers for difficult to mix products.
- In tank Batch Emulsifier for Powder Mixing and Homogenising.

Sepak Industries also retrofit or modify an existing system on request.

Applications:

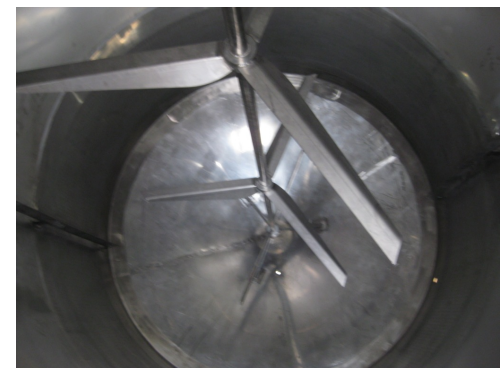
- All kinds of Food Processing and Preparation.
- Milk Vats and Yoghurt Fermentation.
- Pharmaceutical Products Mixing and Reaction Vessels.
- Shampoos, Conditioner, Skin Care Products and Waxes
- Juice Mixing.
- Powder Mixing.
- Cooking Kettles.

Materials and Construction:

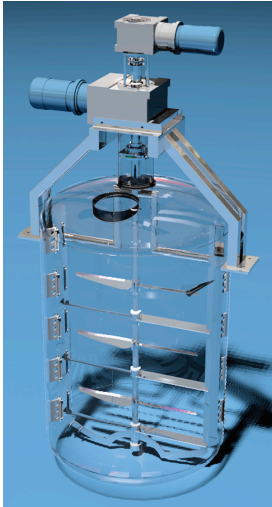
- Stainless steel 304 grade or 316 grade.
- Food grade Finish with polished internal welds.
- Pharmaceutical finish with highly polished welds.
- Industrial grade with welds as laid.

Options available:

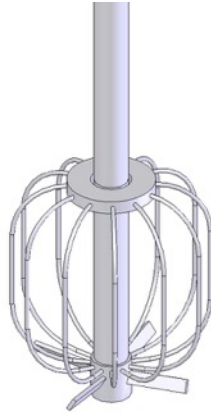
- High Pressure Dimple jackets suitable for Steam heating or glycol cooling.
- Insulation with fully welded Stainless Steel cladding.
- Other stainless steel material on request.
- Bottom Flush outlet valve or simple Hygienic Butterfly valve.
- Pressurised or vacuum.



PASTEURISERS, STAINLESS STEEL MIXING TANKS, PROFESSIONAL ENGINEERS, FOOD AND PHARMACEUTICAL PROCESS SYSTEMS, HYGIENIC & ASEPTIC PUMPS, HEAT EXCHANGERS AND VALVES.



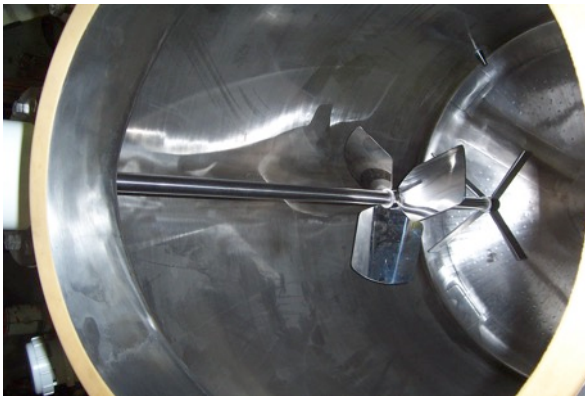
Counter Rotating Mixing System



Wisk Stirrer



Ribbon Blender



Combined Turbo Prop & High Volume Propeller



Cooking Kettle