SEPAK INDUSTRIES

PROCESS SYSTEMS CATALOGUE

2025-2026

Building the future of industrial process.

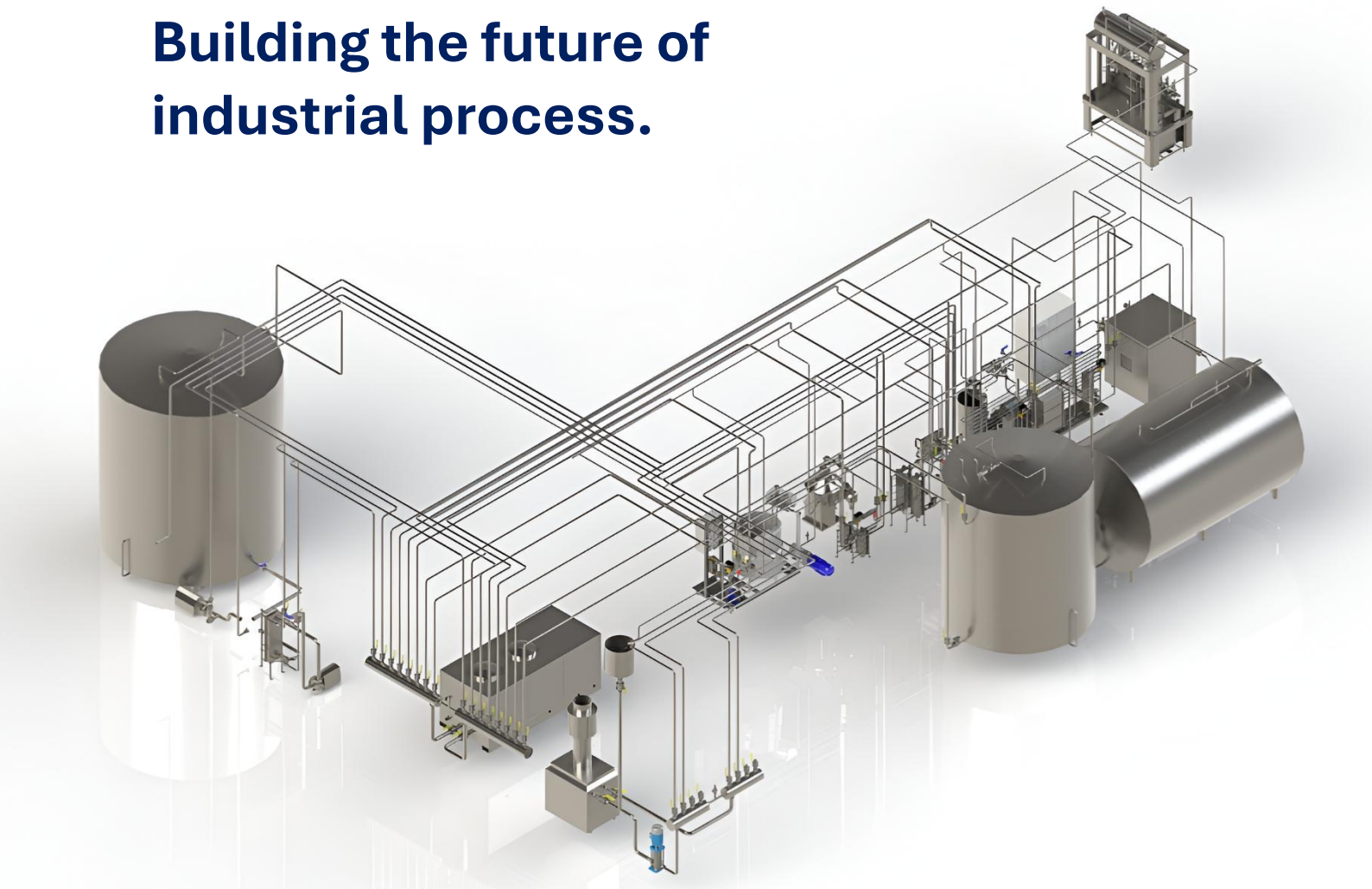


TABLE OF CONTENTS

WHO WE ARE

Sepak Industries was built on engineering practicality and hands-on manufacturing. We believe strong outcomes come from deep technical understanding, disciplined execution, and taking responsibility for the entire system not just isolated components.

As an Australian-owned and operated manufacturer, we are committed to keeping advanced stainless-steel fabrication and process engineering capability onshore. In an industry increasingly driven overseas, we continue to invest in local workmanship because quality, safety, and accountability are best delivered close to the work.

Our scale allows us to be responsive and adaptable without compromising diligence. We move quickly when projects change, maintain direct lines between engineering and fabrication, and make decisions based on what will perform best in the real world - not what looks good on paper.

We are constantly refining how we deliver, that means improving internal processes and strengthening QA by embracing better tools and automation. Learning from every project, our objective is simple:

Deliver systems that are robust, efficient, and built to last.

WHAT WE DO

Sepak Industries is a process engineering and manufacturing company specialising in the design, fabrication, automation, and commissioning of hygienic stainless-steel process systems.

We deliver complete equipment and system packages across food, beverage, dairy, pharmaceutical, and industrial sectors - ranging from individual tanks and skids through to fully integrated process solutions. Our work includes pasteurisation systems, CIP skids, mixing and dosing systems, pressure vessels, heat-transfer packages, and utility and process skids.

Our strength lies in integration and in house manufacturing. Everything from concept to commissioning are closely linked, allowing us to design systems that are buildable, maintainable, and aligned with Australian standards and site realities. This integrated approach reduces risk and results in equipment that performs as intended from day one.

With decades of project experience and a strong local manufacturing base, Sepak is positioned to support clients seeking dependable, technically sound process solutions- engineered and built in Australia.

SP SERIES - CONTINUOUS PASTEURISERS

SYSTEM OVERVIEW

SEPAK Industries' SP Series Continuous Pasteurisers are the result of years of dedicated research, development, and innovation. While purpose-built for the dairy industry, these systems are also widely used across the food and beverage sector. From juices to boutique organic products, the SP Series delivers safe, reliable, and efficient pasteurisation.

- Built to Australian Standard AS3993-2003
- Plug-and-play application solutions
- Wide range of production capacities: 500 L/h to 10,000 L/h
- Lower investment cost and high ROI

DESIGN FEATUERS

- Digital pasteurisation temperature control system
- Digital cooling temperature control system
- Compact system on stainless steel skid with optional castor wheels for mobility
- Power supply: 3-phase 415 V AC or 240 V AC (on request)
- High-efficiency stainless steel 316 hygienic plate heat exchanger with cross contamination security.
- Stainless steel 316 holding tubes.
- Series of control and safety devices to ensure perfect pasteurisation at the selected temperature
- Three-way diversion valves for contamination protection.
- Electronic data logger to log process history
- Flow control valve for flexibility to change production rate
- Fully Clean-In-Place (CIP) compatible design

SEPAK INDUSTRIES PTY LTD

PASTEURISERS

TECHNICAL SPECIFICATIONS

	SP2000	SP2500	SP3000	SP4000
Production Rate	2000 L	2500 L	3000L	4000L
Supply Voltage	415 V AC	415 V AC	415 V AC	415V AC
Total Power Consumption	4.78 kW	6 kW	7kW	8kW
Raw Product Pump	0.88kW Centrifugal	0.88kW Centrifugal	1kW Centrifugal	1.5kW Centrifugal
Pasteuriser Pump	1.5kW Centrifugal	1.5kW Centrifugal	2.2kW Centrifugal	2.2kW Centrifugal
Holding Tube	1”	1”	1.5”	1.5”
Overall Dimensions (L x W x H)	2200 x 1150 x 1750	2800 x 1250 x 1850	3000 x 1250 x 1900	3000 x 1450 x 2010mm
Holding Tube Dimensions (L x W x H)	5500 x 650 x 1700	5800 x 650 x 1800	6000 x 650 x 2000	6400 x 650 x 2400mm
Compressed Air Supply Pressure	5-7 bar	7 bar	7 bar	7 bar
Inlets and Outlet Connections	BSM / TRICLOVER	BSM / TRICLOVER	BSM / TRICLOVER	BSM / TRICLOVER

ALL SEPAK SYSTEMS ARE FULLY CUSTOMISABLE – THE ABOVE SPECIFICATIONS ARE FOR REFERENCE ONLY AND ARE SUBJECT TO CHANGE

OPTIONS

- Touchscreen control with multiple screens
- CIP system and control
- Transfer pumps
- Homogeniser
- Separator
- Pipework installation
- Filling and packing system
- Gas hot water system
- Electrical hot water system
- Steam injection system
- Glycol chilling systems

ADVANTAGES

- Consistently high product quality with minimal protein loss, preserving nutritional and sensory properties.
- Fully Clean-In-Place (CIP) compatible for fast, reliable, and hygienic cleaning without manual intervention.
- High throughput capacity, ensuring efficient production even in demanding operations.
- Precise digital control and display, providing accurate monitoring and easy operation.
- Integrated hygienic pump, reducing footprint and eliminating the need for additional equipment.
- Customisable pasteurisation and cooling settings (subject to available heating/cooling capacity) for process flexibility across different products.

PASTEURISERS

MP SERIES - BATCH PASTEURISERS

SYSTEM OVERVIEW

SEPAK Industries' MP Series batch milk pasteurisers are designed to pasteurise milk using hot water circulation through the secondary jacket layer, and to maintain both product and headspace temperatures with a configurable holding time. The design of the MP Series batch pasteuriser follows Australian Food Authority guidelines (ANZDAC 2007) and includes a headspace heating coil system to ensure that the overhead temperature meets pasteurisation requirements.

CONFIGURATIONS

- Pasteurisation temperature
- Batch volume
- Temperature hysteresis
- Holding time
- Cooling temperature
- Automatic CIP function for self-cleaning

STANDARD FEATURES

- Hygienically constructed from polished stainless steel 316 with smooth, food-grade contact surfaces and sanitary welds
- Complete SS pipework and external valves
- Internal spray ball for CIP (CIP system not included)
- Integrated electric heating with SS recirculation pump for efficient heat transfer
- Cooling via heat exchanger (requires external glycol chiller)
- Digital temperature controller with optional colour touchscreen
- Integrated temperature control function maintains wash temperature during CIP cycles
- Variable-speed SS316 agitator, suitable for blending and cheese stirring
- Removable product and headspace temperature sensors
- Built-in data logging system
- Flow switch protects outfeed pumps
- Manual food-grade bottom valve for draining whey by-product
- Mobile SS frame with castor wheels (MP100/250/500 models only)
- Available in any required capacity.
- Constructed using high-quality components throughout

PASTEURISERS

TECHNICAL SPECIFICATIONS

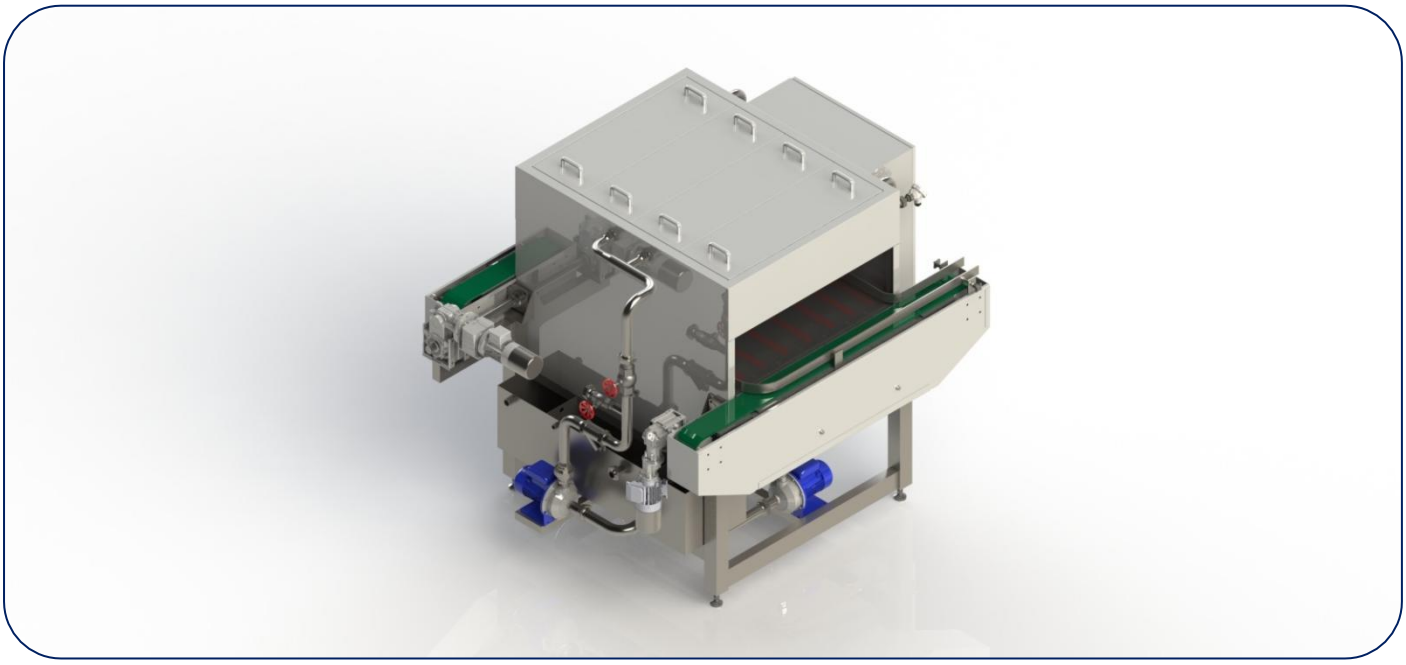
	MP250	MP500	MP1000
Product Capacity	250L	500 L	1000L
Heating Capacity	20kW	36 kW	50kW
Material	SS316 (product-contact) SS304 (skid frame)	SS316 (product-contact), SS304 (skid frame)	SS316 (product-contact), SS304 (skid frame)
Finish	Weld purged	Weld purged	Weld purged
Supply Voltage	415 V AC	415 V AC	415 V AC
Total Power Consumption	20 kW	40.5 kW	55kW
Agitator Motor (M1)	0.75 kW - 25 RPM	0.75 kW - 25 RPM	0.75 kW - 25 RPM
Jacket Circulation Pump	0.37 kW Centrifugal	0.37 kW Centrifugal	0.37 kW Centrifugal
Product Pump	1.5 kW Centrifugal	1.5 kW Centrifugal	1.5 kW Centrifugal
Immersion Heater	18kW	18 kW	18 kW
Overall Dimensions (L x W x H)	1670mm x 960mm x 1600mm	2320 mm x 1500 mm x 1830 mm	3000 mm x 1750 mm x 2000 mm
Compressed Air Supply Pressure	7 bar	7 bar	7 bar
Inlets and Outlet Connections	BSM / TRICLOVER	BSM / TRICLOVER	BSM / TRICLOVER

OPTIONAL FEATURES

- Cooling system with touchscreen control
- Milk supply pump
- CIP return pump
- Whey pump
- Integrated milk pump and CIP system control via main control panel
- CIP and product diversion valves
- Overhead heater
- External heating and cooling unit for enhanced efficiency

PASTEURISERS

TP SERIES – TUNNEL PASTUERISER



SYSTEM OVERVIEW

SEPAK Industries' Australian-made Tunnel Pasteuriser is a highly efficient, continuous bottle pasteurisation system designed for consistent performance and low energy consumption. It is ideal for pasteurising a wide range of bottled or jarred food and beverage products. The standard system is supplied complete with infeed and outfeed conveyors and is fully compatible with Clean-In-Place (CIP) protocols.

The Tunnel Pasteuriser is suitable for:

- Juices (all types)
- Beer
- Milk
- Olive products
- Jams
- Sauces and gravies
- Pickled vegetables and fruits
- Any food product packed in glass bottles, jars, or heat-resistant plastic containers

KEY FEATURES

- Integrated tunnel with 2 heat recovery, 1 pasteurisation, 1 holding, and 1 cooling zone
- Compact design with enclosed infeed/outfeed for better heat retention and noise reduction
- SS316 plate heat exchanger – hygienic and resistant to cross-contamination
- Wide-angle spray nozzles for optimal heat transfer and coverage
- Digital temperature control for pasteurisation and cooling zones
- Hygienic construction with SS316 (product contact) and SS304 (frame/skid)
- Durable plastic conveyor belts and SS316 holding tubes with nameplate
- Compatible with 415V 3-phase or 240V AC (optional)
- Three-way diversion valve for consistent recirculation and temperature control
- Built-in safety and control systems to maintain pasteurisation compliance
- Tool-free maintenance with easy access to internal components

PASTEURISERS

	TP500
Production Rate	500 cans/hr
Water Pump Temperature	-10° C to 110° C
Conveyor Belt Rated Temperature	4° C to 104° C
Supply Voltage	415 VAC
Total Power Consumption	2.5kW
Infeed / Outfeed Conveyor Motor	0.09kW – 1.5 rpm
Main Conveyor Motor	0.18kW – 0.075 rpm
Pump Size	0.55kW Centrifugal Pump
Overall Dimensions L x W x H)	2250 x 1870 x 1850
Connections	BSM / TRICLOVER

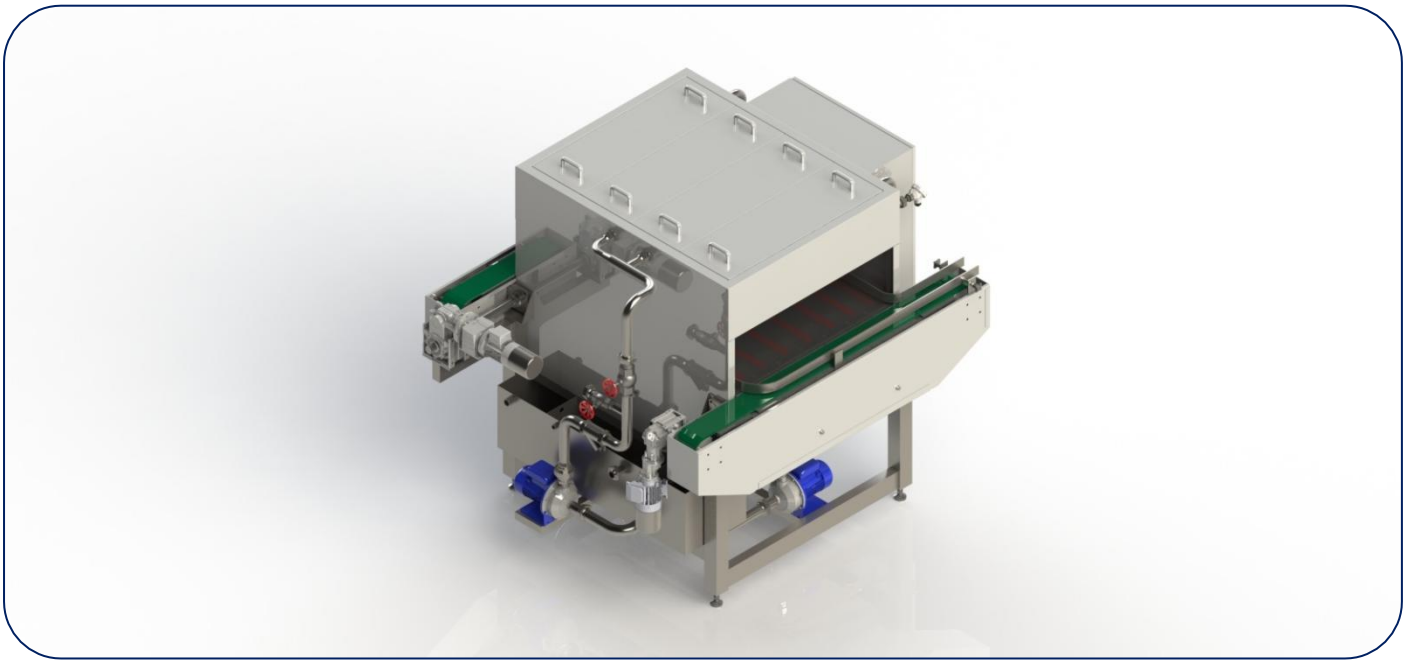
ADVANTAGES

- Low energy consumption with heat recovery sections for both heating and cooling
- Compact, modular footprint ideal for space-limited processing environments
- Reliable operation using only high-quality components
- Hygienic and robust design for food-grade applications
- Reduced maintenance downtime with tool-free access points

OPTIONAL

- Air knife drying system for bottle drying post-pasteurisation
- Colour touchscreen control panel for user-friendly setup and control
- Flow control valve for flexible adjustment of production rates
- Integrated data logger for long-term temperature trend recording (up to 1 year)

TPM SERIES – MANUAL TUNNEL PASTUERISER



SYSTEM OVERVIEW

The SEPAK Industries Manual Tunnel Pasteuriser is an Australian-made, economical batch system designed for small to medium-scale food and beverage producers. It provides reliable thermal pasteurisation without the complexity or cost of a continuous conveyor system. Operators load products manually in food-grade trays, initiate the heating cycle, and the system automatically showers pasteurisation water across all trays for uniform temperature control. Once the cycle completes, an indicator alerts the operator to remove the trays for optional cooling.

This design offers the same hygienic standards as our automated range, in a compact, cost-effective form ideal for pilot plants, boutique manufacturers, and product development labs. The Tunnel Pasteuriser is suitable for Juices (all types), Beer, Milk, Olive products, Jams, Sauces and gravies, Pickled vegetables and fruits and any food product packed in glass bottles, jars, or heat-resistant plastic containers

KEY FEATURES

- Food-grade tray loading system (no conveyor required)
- Uniform overhead spray system for efficient heat transfer
- Digital temperature controller with automatic timer alarm
- Constructed in hygienic Stainless Steel.
- Optional cooling section for post-pasteurisation cooling
- Tool-free access for cleaning and inspection
- Compatible with CIP washdown and sanitisation protocols
- Low power and water usage for reduced operating costs
- Optional 415V 3-phase or 240V AC supply

PASTEURISERS

	TPM 400 (any size also available)
Batch Capacity	Up to 400 bottles/jars per cycle
Water Temperature Range	10 °C – 110 °C
Tray Material	Food-grade stainless steel or reinforced polymer
Supply Voltage	415 VAC
Total Power Consumption	2.5 kW
Pump	0.55 kW centrifugal pump
Dimensions (L × W × H)	2250 × 1250 × 1450 mm
Connections	BSM / TRICLOVER hygienic fittings

ADVANTAGES

- Lower capital and operating cost compared to automated tunnel systems
- Simple manual operation with visual and audible cycle alerts
- Compact and mobile design suitable for space-limited facilities
- Robust and food-grade construction for long-term reliability
- Heat recovery design available for improved energy efficiency
- Easy integration with small-scale production or R&D lines

OPTIONAL

- Cooling section with separate water circuit
- Air-knife drying system for post-cooling bottle drying
- Colour touchscreen control panel
- Flow and temperature data logger (12-month recording)
- Custom tray configurations for various container sizes

CLEAN-IN-PLACE

CIP SYSTEMS

SYSTEM OVERVIEW

Clean-in-Place (CIP) is an advanced method for cleaning the interior surfaces of pipelines, process vessels, equipment, filters, and associated components without the need for manual cleaning. This technology has transformed hygiene-critical industries by enabling efficient, consistent, and repeatable cleaning processes.

CIP systems are essential in sectors where strict sanitation standards are required, including dairy, beverage, brewing, food processing and pharmaceuticals. SEPAK's CIP solutions have evolved to incorporate fully automated control via programmable logic controllers (PLCs), integrated balance tanks, precision sensors, automated valves, heat exchangers, data logging systems, and purpose-built spray nozzles.

STANDARD FEATURES

- Hygienic, food-grade system design
- High-efficiency heating system
- Fully, semi-automated or mobile operation with user-friendly HMI touchscreen interface.
- Sanitary-grade pumps, valves, and orbital welding throughout the CIP ring

BENEFITS

- Reduces labour requirements
- Minimises consumption of cleaning chemicals
- Lowers energy costs associated with heating
- Decreases environmental impact
- Shortens cleaning cycle times
- Minimises operator exposure to cleaning agents
- Cost efficient optional water recovery with first flush.

TECHNICAL SPECIFICATIONS

	CIP200	CIP500	CIP1000
Supply Pump Size (50 Hz)	2.2kW Hygienic Centrifugal Pump	3.0kW Hygienic Centrifugal Pump	5.5kW Hygienic Centrifugal Pump
Supply Capacity	10,000-18,000L/h @ 2.2-1.6 bar	10,000-18,000 L/h @ 2.2-1.6 bar	10,000-18,000 L/h @ 2.2-1.6 bar
Return Pump Size (50 Hz) (OPTIONAL)	3kW Hygienic Self Priming Pump	3kW Hygienic Self Priming Pump	3kW Hygienic Self Priming Pump
Return Capacity	5000L/h	5000L/h	5000 L/h
Tank Capacity	200L	500L	1000L
Material	SS316	SS316	SS316
Finish	2B Food Grade	2B Food Grade	2B Food Grade
Operating Voltage	415 V / 3-phase / 50 Hz / 32 A	415 V / 3-phase / 50 Hz / 32 A	415 V / 3-phase / 50 Hz / 32 A
Total Power Consumption	18 kW	22 kW	25kW
Standard Connections	BSM / Tri-Clover	BSM / Tri-Clover	BSM / Tri-Clover
Overall Dimensions (L x W x H)	1300mm x 830mm x 1700mm	2200mm x 1000mm x 2250mm	3570mm x 1200mm x 2760mm

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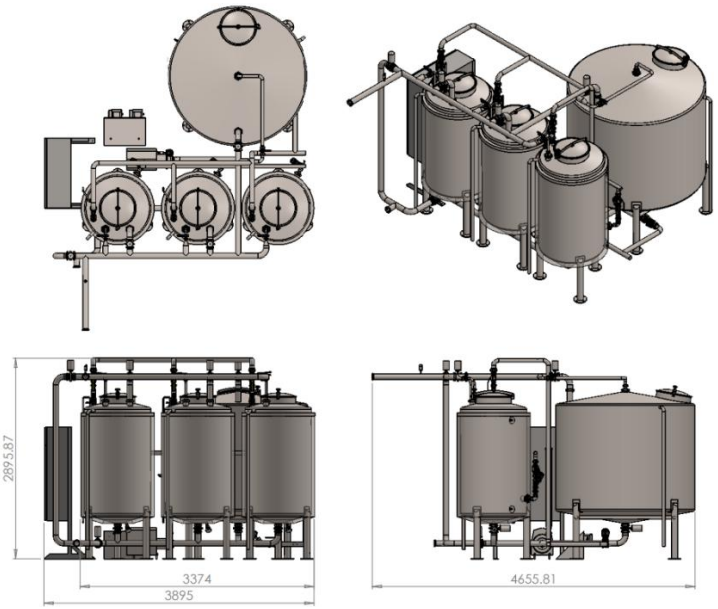
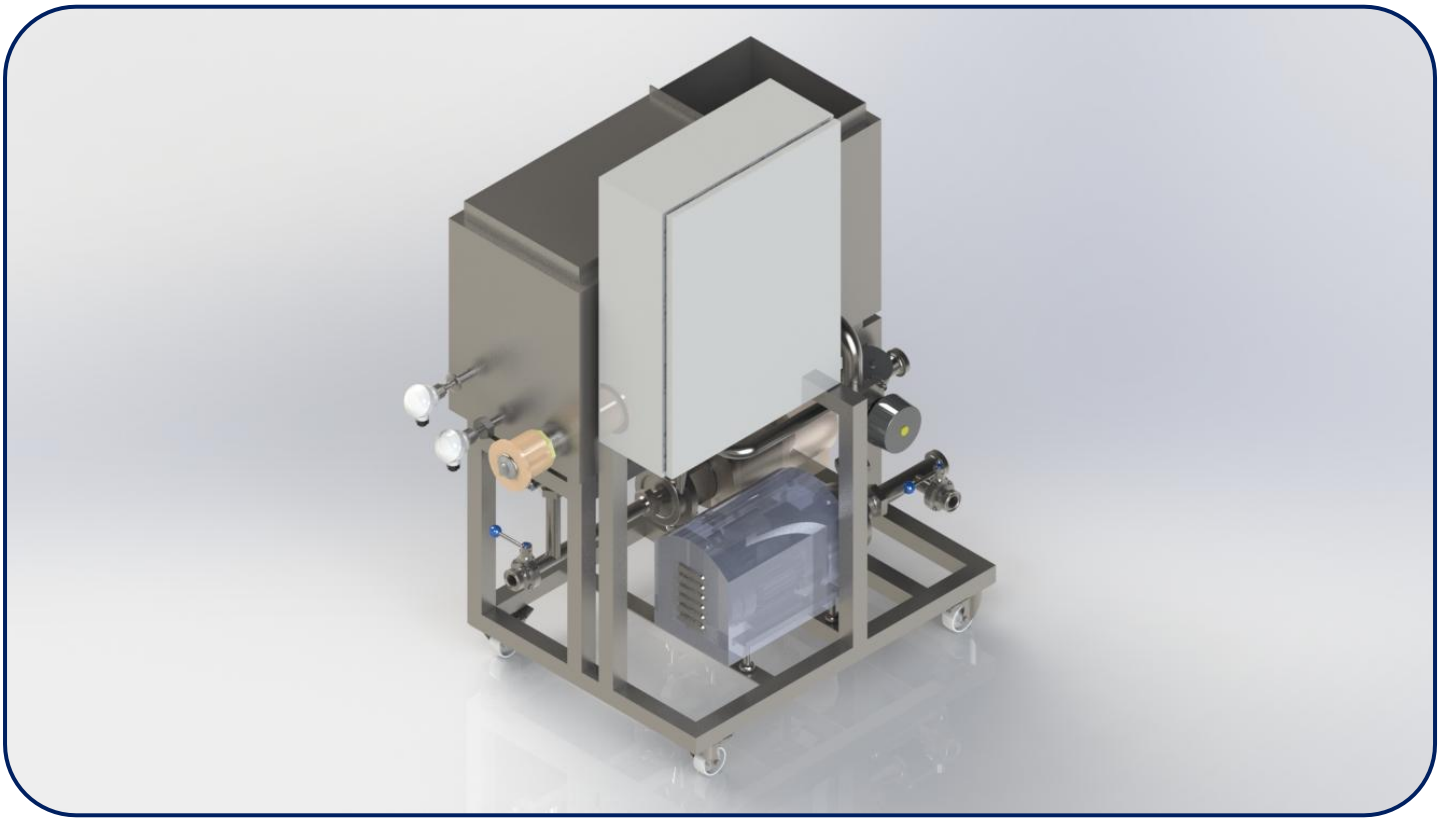


OPTIONAL ITEMS

- Automatic Detergent Dosing
- Fully Automatic Operating System
- Semi-Automatic System
- Completely Mobile System
- Insulated Cladding
- Steam Heated or Hot Water Heated
- Stainless Steel Enclosure
- Any size tank or combination to suit your needs.
- Water recovery integration to reduce wastage.

CLEAN-IN-PLACE

CIP200M - MOBILE CIP SYSTEM



A Smarter Way to Clean

Maintaining strict hygiene while keeping downtime to a minimum is critical across every stage of food and pharmaceutical production. Sepak Industries' CIP units deliver fast, automated cleaning for pasteurisers, mixers, heat exchangers, holding tubes, balance tanks, piping-loops, and other hygienic process equipment—all without dismantling your line.

Simple, Reliable Operation

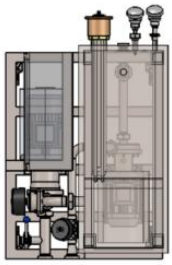
1. **Connect** the CIP skid to the equipment's inlet and outlet.
2. **Charge & heat** the tank with water and an approved food/pharma-grade detergent.
3. **Circulate** the solution at the programmed temperature and flow for the specified time.
4. **Drain & rinse** to remove residual chemicals.
5. **Return to production** at full thermal and hygienic performance.

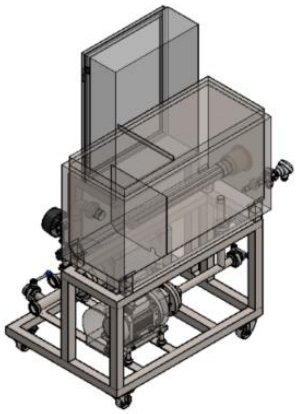
Key Features & Benefits

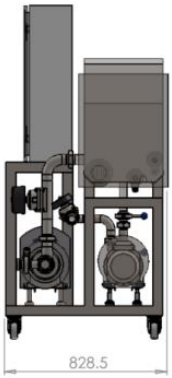
- **Universal compatibility** – One skid services multiple units - pasteurisation lines, batch or continuous mixers, UHT modules, plate & tubular heat exchangers, and CIP-ready utility piping.
- **Sanitary construction** – All contact parts in 316L stainless steel; tri-clamp or hygienic threaded connections as standard.
- **Built-in electric heating** – Rapidly reaches optimal detergent temperature for maximum cleaning efficacy and shorter cycles.
- **Reversible flow manifold** – Switch direction at the valve bank to scour dead-legs and dislodge stubborn soils without swapping hoses.
- **Plug-and-play control** – PLC/HMI with data logging, customisable sequencing, and remote support to satisfy validation and audit requirements.
- **Sustainability in mind** – Closed-loop design reduces water and chemical consumption; all detergents offered are biodegradable and food-safe.

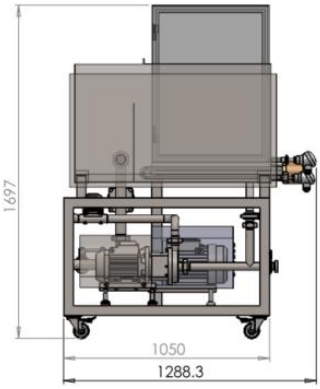
TECHNICAL SPECIFICATIONS

	Sepak Industries CIP200M
Supply Pump Size (50 Hz)	2.2kW Hygienic Centrifugal Pump
Supply Capacity	10,000 @ 2.2 Bar & 18,000 LPH @1.6 Bar
Return Pump Size (50 Hz) - OPTIONAL	3kW Hygienic Self Priming Pump
Return Capacity	10,000 – 18,000 LPH
Tank Capacity	200
Material	Stainless-Steel 316 with Incoloy Alloy 825 Heating Element
Finish	2B Food Grade
Operating Voltage	415 V / 3-phase / 50 Hz / 32 A
Total Power Consumption	18 kW
Standard Connections	2-inch BSM Flat Face Male
Overall Dimensions	1300l x 830w x 1700h mm

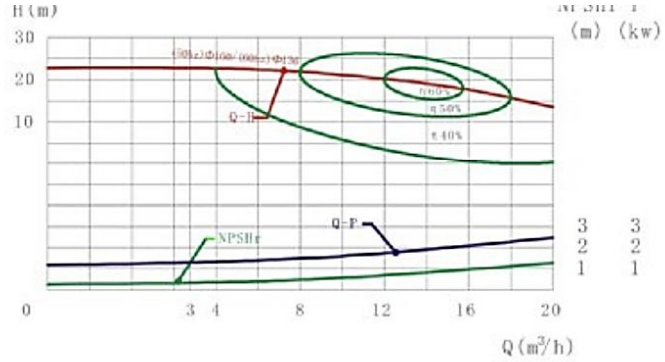








KLX-10 PUMP CHARACTERISTIC CURVE

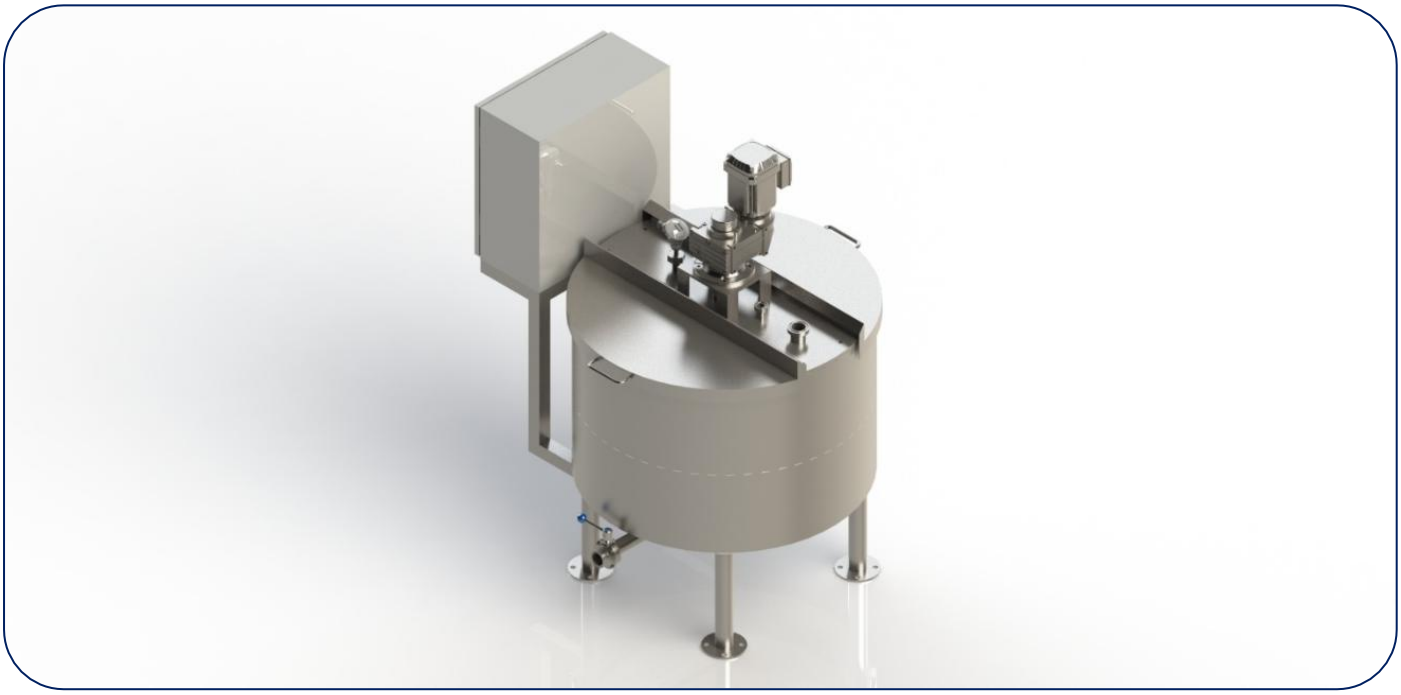


OPTIONAL ITEMS

- Automatic Detergent Dosing
- Fully Automatic Operating System
- Insulated Cladding
- Steam Heated or Hot Water Heated
- Stainless Steel Enclosure

COMMERCIAL KITCHEN

CK SERIES - COOKING KETTLES



SYSTEM OVERVIEW

SEPAK Industries' Cooking Kettles are Australian designed and manufactured for high-performance, hygienic cooking in commercial kitchens and food manufacturing plants. Each unit is constructed from high-grade stainless steel and features a robust, sanitary design with high-efficiency heating and safe operator control systems. The kettle's conical base and centre-mounted agitator allow for uniform heat transfer, even mixing, and efficient discharge of products.

SEPAK Industries' CK System is ideal for use in batch cooking of:

- Sauces
- Soups
- Jams
- Dairy-based products
- Confectionery.
- And much more.

STANDARD FEATURES

- SS316 food-grade construction for product contact components.
- Centre-mounted food-grade agitator with large scraper blades to prevent product burn-on; includes quick-release holding pins for easy removal and cleaning
- Hygienically designed for full drainage of vessel contents.
- Seamless integration with Clean-In-Place systems.
- Food-grade temperature sensor and temperature controller
- Heavy-duty Grade stainless steel three-legged frame for structural stability
- Electrical control panel.
- Electrically heated with integrated level sensors to protect against heater burnout.

SEPAK INDUSTRIES PTY LTD

COMMERCIAL KITCHEN

TECHNICAL SPECIFICATIONS

	CK100	CK250	CK500
Product Capacity	100L	250L	500L
Heating Capacity	18kW	30kW	50kW
Product Contact Material	SS316	SS316	SS316
Skid Material	SS304	SS304	SS304
Finish	2B Food Grade	2B Food Grade	2B Food Grade
Supply Voltage	415V AC	415V AC	415V AC
Total Power Consumption	20kW	35 kW	45kW
Agitator Scraper Motor	0.18kW – 20rpm	0.55kW – 22rpm	1.1kW – 22rpm
Immersion Heater	9kW	15kW	18kW
Overall Dimensions (W x L x H)	1000mm x 1100mm x 1600mm	1100mm x 1300mm x 1600mm	1200mm x 1400mm x 1600mm
Compressed Air Supply Pressure	7 Bar	7 bar	7 bar
Connections	BSM / Tri-clover	BSM / Tri-clover	BSM / Tri-clover

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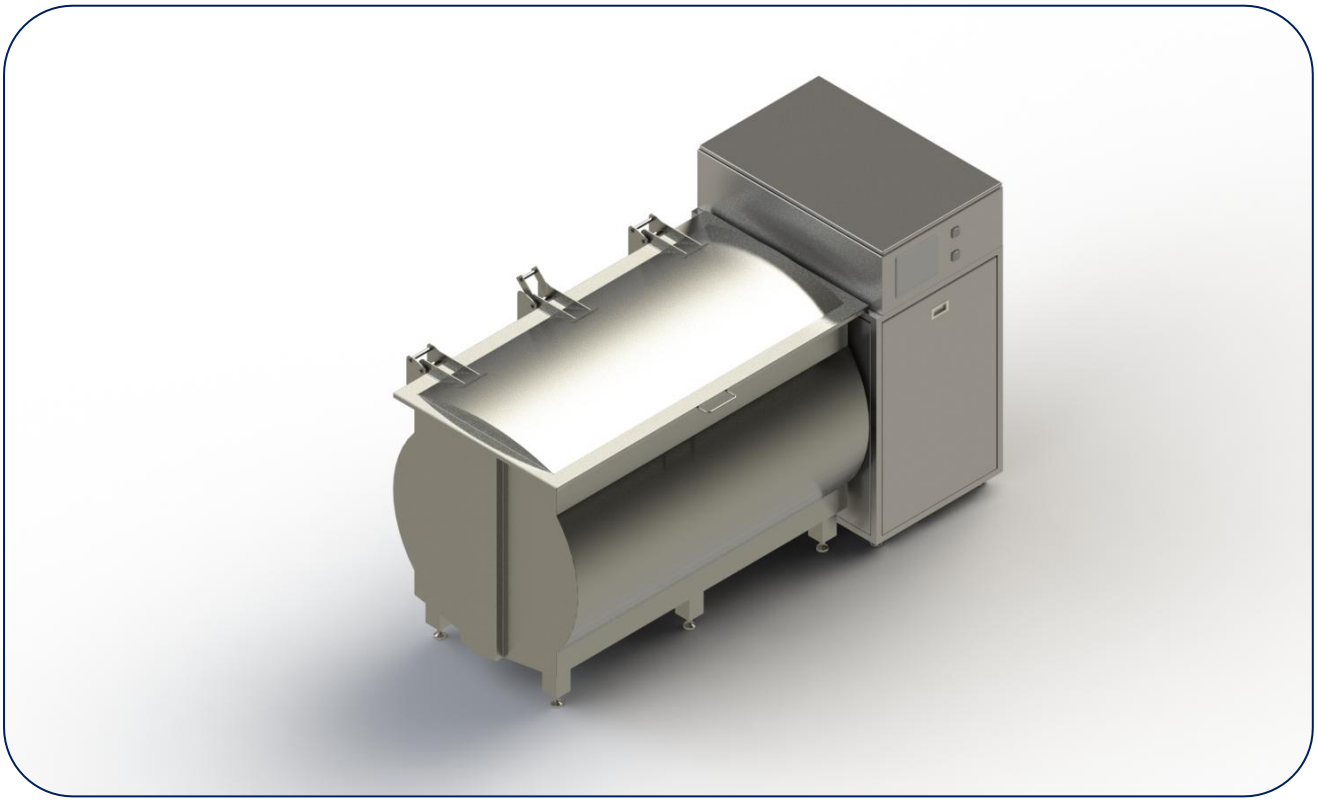
OPTIONAL FEATURES

- Removable 2-piece lid and safety grate.
- Vacuum or pressure cooking.
- Integrated cooling circuit
- Automated Clean-in-Place (CIP) integration.
- Custom outlet configurations.
- Direct Gas Fired Heating
- Steam Heating
- Tumble Chiller
- Pump Fill Station
- Transfer Pumping System

COMMERCIAL KITCHEN

SV SERIES - SOUS-VIDE



SYSTEM OVERVIEW

SEPAK Industries' Sous-vide System is designed for controlled low-temperature cooking and pasteurisation of vacuum-packed food in food-grade pouches, jars, or bottles. The system maintains precise temperature and time settings, delivering consistent, high-quality results while preserving flavour, texture, and nutrition.

Developed through extensive R&D since 1989, our system supports cook-only or full pasteurisation cycles, with the option to chill products to 4°C post-process. Available configurations include an internal tumble drum, baskets, and lifting devices, providing flexibility for a wide range of commercial food production applications.

STANDARD FEATURES

- 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
- 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

TECHNICAL SPECIFICATIONS

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

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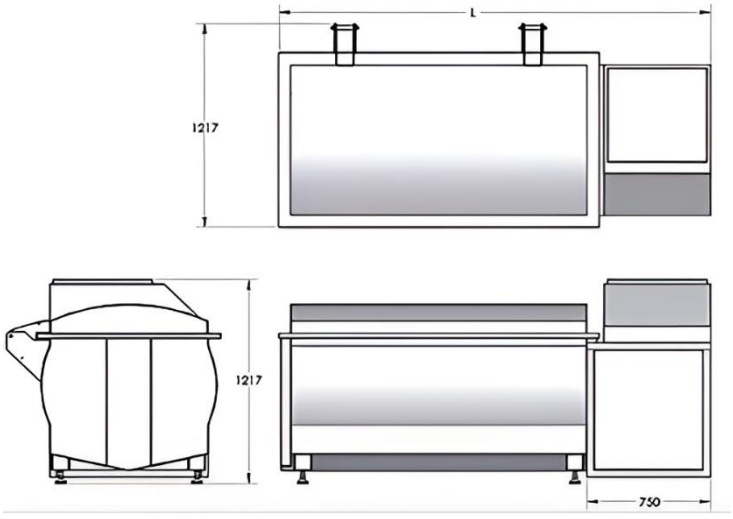
OPTIONAL FEATURES

- Electric Heating up to 500°C
- Gas Hot Water System
- Internal rotating drum
- Basket and lifting mechanism to accommodate packaging formats
- Wi-Fi Access System



COMMERCIAL KITCHEN

TC SERIES - TUMBLE CHILL SYSTEMS

SYSTEM OVERVIEW

SEPAK Industries' Tumble Chill systems are designed to Tumble Chill Sauces packed in food grade plastic bags, glass jars, glass bottles and plastic bottles. The system can also be used Pasteurise products prior to chilling. The system is capable of tumble chilling or optional standalone cooking or complete pasteurisation, with the final product chilled below 4°C. The systems can be supplied with an internal rotating drum, baskets and lifting device or both.

FEATURES

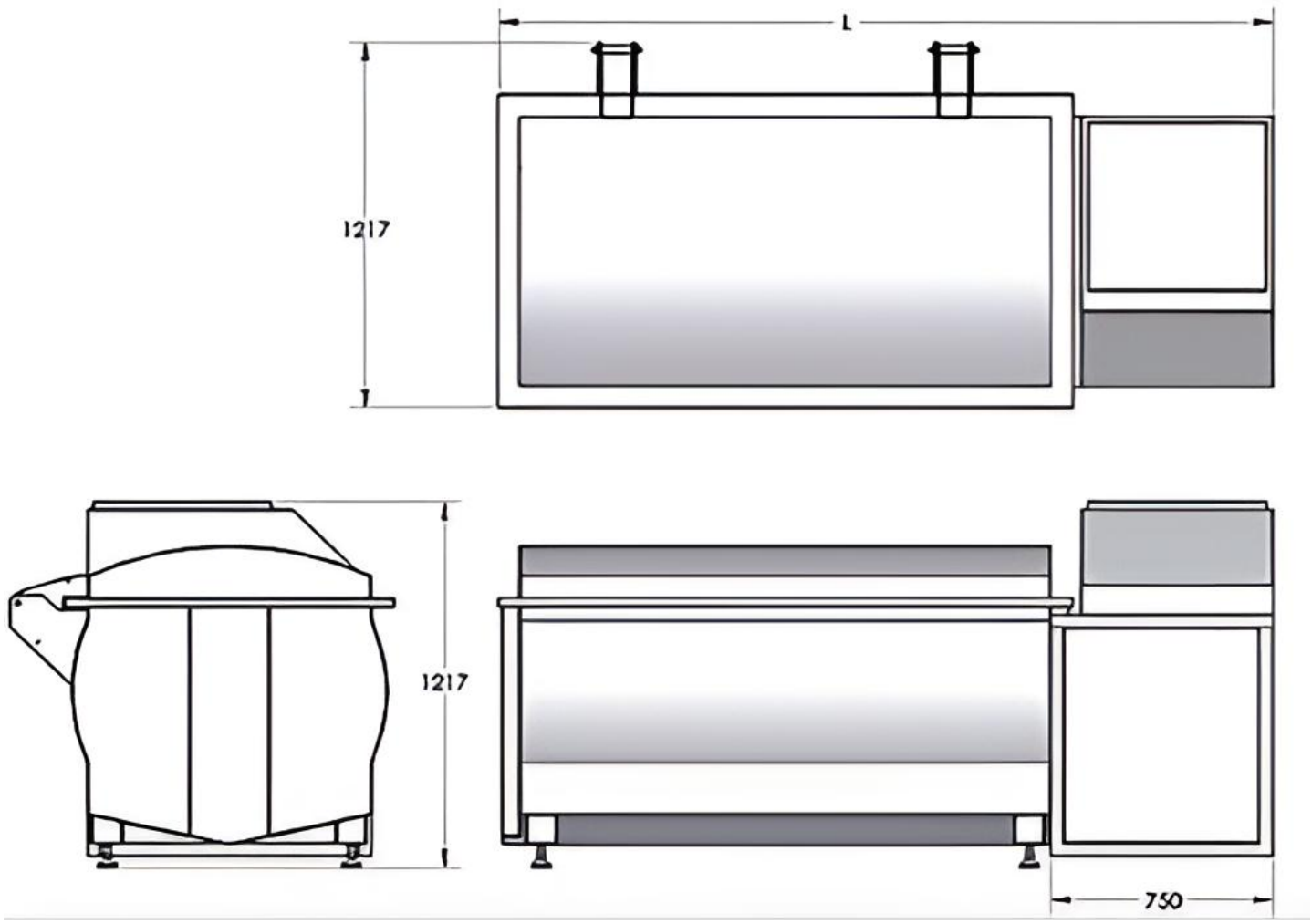
- SS316 Food Grade Construction
- Gas strut assisted lid for easy and closure.
- SS heat exchanger for heating and cooling.
- Removable drum for replacement with basket system.
- IP55 Stainless Steel PLC Control Cabinet with Touch Screen.
- Automatic or manual water level, temperature and timing control.
- Data logging for analysis and optimisation.

PRODUCTS

- Cooked food
- Sauces
- Soups
- Jams
- Chutney
- Slow cooked meats

TECHNICAL SPECIFICATIONS

	TC200	TC400	TC600	TC800
Product Capacity	200kg x 1kg bags	400kg x 1kg bags	600kg x 1kg bags	800kg x 1kg bags
Power Supply	415V AC/10Amps	415V AC/15Amps	415V AC/10Amps	415V AC/15Amps
Heating Requirements	40kW, Steam at 3 bar	75kW, Steam at 3 bar	110kW, Steam at 3 bar	150kW, Steam at 3 bar
Cooling Requirements	30 kW Glycol at -2°C	53 kW Glycol at -2°C	80 kW Glycol at -2°C	105 kW Glycol at -2°C
Compressed Air Supply	6 bar max	6 bar max	6 bar max	6 bar max
Material	SS316	SS316	SS316	SS316
Finish	2B Food Grade	2B Food Grade	2B Food Grade	2B Food Grade
Overall Dimensions (WxLxH)	1217 x 1600 x 1217	1217 x 2200 x 1217	1217 x 2800 x 1217	1217 x 3385 x 1217



FILLING SYSTEMS

FORM FILL AND SEAL SYSTEM

SYSTEM OVERVIEW

Thimonnier's M1500 Food form, fill and sealing machine is a vertical form fill seal machine, perfect for shaping, filling and sealing pillow pouches using PE film on reels. The pouches are filled with air injected from a buffer tank under constant pressure and equipped with a proportional valve and level sensor. The M1500 is operated with actuators, making it easy to use with precise dosing at high speeds.

The frame is constructed from steel and clad in ANSI 304L stainless steel, ensuring strength and durability, an integrated Clean-in-Place (CIP) system is included, all product-contact parts are made from stainless steel, and the pneumatic sealing grip controller, along with an independent electrical cabinet, make maintenance easy and cost-effective.

STANDARD FEATURES

- Pouch counter on display
- Pouches disinfected in germicidal UV tubes before being shaped
- Protective rubber caps
- Teflon rollers on upper and lower sealing grips
- Control screen
- End of film roll system that halts the machine
- CIP control (even in automatic)

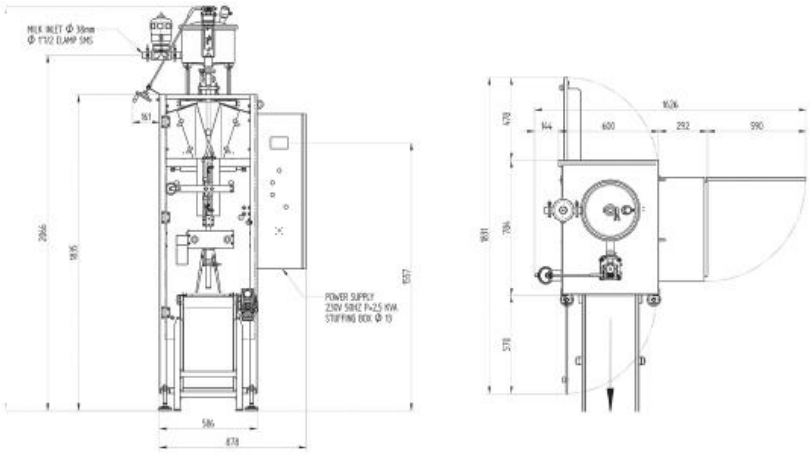
BENEFITS

- Excellent sealing ability
- Highly flexible production
- User friendly
- Low maintenance
- **Rate of production:** 1800-3000 packets/h
- **Bag volume:** 70-1000 mL

SEPAK Industries is the Australian Representative of Thimonnier France

TECHNICAL SPECIFICATIONS

	M1500
Film Thickness	50-120 microns
External Diameter	350 mm
Inner Diameter	76 mm
Film Width	324 mm (other sizes available upon request)
Pouch Sizes	Adjustable length of 40-260mm
Power Supply	230 V Mono – 50 Hz Other voltages and frequencies on request, P = 2.5 kVA
Input Pressure	7-9 bar
Effective Pressure	6 bar
Output Flow Rate	14 Nm^3/h
Cooling Water Supply	
Inlet Pressure	1-6 kg/cm^3
Flow Rate	100 L/h
Maximum Temperature	20-30^{0}C free return

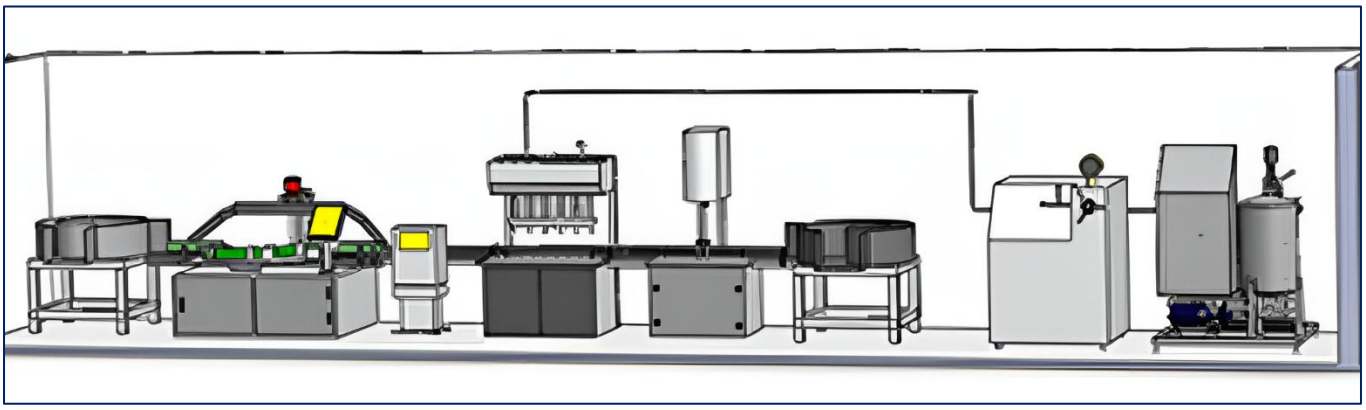


OPTIONAL FEATURES

- **Coding device** – 3 coding types available:
  - Pressure stamp on longitudinal seal
  - Programmable stamp with hot transfer tape
  - Ink jet stamp
- **Dosing** by pump for viscous products (helicoidal pump with lobes or flexible impulser)
- **Exit conveyor**
- **Automatic packer** – comes with an optional pouch packing system with a counter
- **Extended Shelf Life (ESL) option** - filled using sterilised air and sterilisation of air line
- **Air cooling unit**

DAIRY PROCESSING

SPCON SERIES - FILLING LINE



SYSTEM OVERVIEW

The SEPAK Industries Automated Container SPCON1000 Food & Beverage Pasteurising Filling Line provides a highly efficient way of pasteurisation and filling straight to the bottle.

The system is equipped with:

- Milk pasteuriser
- Homogeniser
- Filling machine
- Automatic labelling machine
- Date printer capping machine
- Feeding tables

REQUIREMENT	VALUES
Power Supply	240 V or 415 V AC 50 Hz
Fresh Water	3000 L/hr @ 3 bar
Hot Water System	74°C-95°C 300 L/hr @ 2 bar
Chilled Water System	18 kW, 2°C, 3000 L/hr @ 2 bar
Waste Treatment System	N/A

ADVANTAGES

- Cost reduction as no processing building required
- Can be relocated anywhere (subject to Government rules)
- May be suitable for contract packing
- Existing dairy farm facility utilisation

OPTIONAL ITEMS

- Homogeniser
- Separator
- Hot Water System
- Chilled Water System
- Air Conditioning
- Process Vessels
- Cream Pasteuriser

DAIRY PROCESSING

BUTTER CHURNER AND KNEADER

SYSTEM OVERVIEW

SEPAK Industries supplies automatic electric butter churners and kneaders available in models with cream capacities of up to 12 L, 19 L, and 32 L. Featuring a combined churning and kneading cycle, these machines can produce butter in under 30 minutes.
Each unit is equipped with a single-phase 230 V motor, a control panel with push-to-start/stop buttons, and a churning/kneading mode selector. The internal tank features an anti-stick surface treatment, and a removable multi-paddle agitator allows for easier butter removal and cleaning.

TECHNICAL SPECIFICATIONS

	ELBA 30 M	ELBA 50 M	ELBA 80 M
Cream Quantity	< 12 L	< 19 L	< 32 L
Minimal Cream Quantity	4 L	7 L	15 L
Total Capacity	29 L	41 L	86 L
Vat Capacity at Agitator Axis	12 L	19 L	37 L
Electricity Feeding	230 V	230 V	230 V
Intensity	1.8 A	1.8 A	1.8 A
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Motor Power	0.55 kW	0.55 kW	0.9 kW
Agitator Speed	42-230 RPM	42-230 RPM	42-230 RPM
Blade ° on Agitator	4	6	8
Net Weight	38 kg	41 kg	70 kg
Packing (L × W × H)	80 × 60 × 54 cm	80 × 60 × 54 cm	100 × 80 × 66 cm
Gross Weight	45 kg	48 kg	79 kg

DAIRY PROCESSING

MILK & CREAM SEPERATORS

SYSTEM OVERVIEW

SEPAK Industries' NRSDH Series Milk Separator is used for producing skim milk, cream, butter, casein, cheese, and anhydrous butter (centrifuge concentration), as well as for the removal of foreign impurities in milk (clarification). Similar separators can also be used for clarification and purification in other processing applications. All parts in contact with the product are made of stainless-steel grade 316, ensuring a high level of hygiene and food safety.

Bearings in SEPAK Industries' separators are SKF, sourced from Sweden for proven quality and longevity. The separator is controlled by a PLC automatic control system, featuring an automatic de-slugging function which is managed by an adjustable timer.

	NRSDH-5	NRSDH-10	NRSDH-30	NRSDH-50
Bowl Inner Diameter	200mm	300mm	400mm	475mm
Bowl Speed	7546 RPM	7320 RPM	6500 RPM	6022 RPM
Flow Rate	500 L/hr	1000 L/hr	3000 L/hr	5000 L/hr
Separation Factor	8120	8985	9120	9250
Cream Output	Centrifugal Pump	Centrifugal Pump	Centrifugal Pump	Centrifugal Pump
Skim Milk Output	Centrifugal Pump	Centrifugal Pump	Centrifugal Pump	Centrifugal Pump
Desludging	PLC	PLC	PLC	PLC
Output Pressure	0.25 MPa	0.25 MPa	0.3 MPa	0.3 MPa
Working Temperature	35-55°C	35-55°C	35-55°C	30-55°C
Fat in Skim Milk	0.03-0.08%	0.015-0.05%	0.015-0.04%	0.015-0.04%
Power	1.5kW/380V	4kW/380V	7.5kW/380V	11kW/380V
Dimension (L*W*H)	700*550*800mm	850*850*1200mm	1100*650*1550mm	1100*700*1600mm
Gross Weight	150kg	580kg	780kg	1220kg
Net Weight	120kg	500kg	680kg	1100kg

DAIRY PROCESSING

HOMOGENISERS

SYSTEM OVERVIEW

SEPAK Industries' GJB Series high pressure homogenisers are designed for homogenising liquid products such as dairy, beverages, pharmaceuticals, and more. These homogenisers are built for simplicity and ease of maintenance, ensuring reliable operation in demanding production environments.

ADVANTAGES

- High stability and improved product shelf life
- Improved homogeneity
- Enhanced absorption
- Reduced need for costly additives
- Ability to adjust viscosity
- Shorter reaction times
- Cell disruption capability for specific applications

FEATURES

As standard, GJB homogenisers use a two-stage valve system. This equipment is an essential part of the food, dairy, and beverage industries. Milk, soy milk, and other dairy beverages are homogenised under high pressure, which refines fat globules in the liquid to improve texture and stability.

In the production of cream and similar products, high pressure homogenisation improves fineness and looseness, enhancing the final texture. For emulsions, glues, fruit juices, and slurries, the homogeniser helps prevent or reduce separation, improves the appearance of the liquid, and enhances its colour, fragrance, and taste.

TECHNICAL SPECIFICATIONS

Model	Flow (LPH)	Max Pressure (MPA)	Working Pressure (MPA)	Weight (kg)	Size (cm)	Power (kw)
GJB-30-40	30	40	0 ~ 32	230	95*75*120	2.2
GJB500-25	500	25	0 ~ 20	520	110*79*120	5.5
GJB500-40	500	40	0 ~ 32	550	126*79*124	7.5
GJB500-60	500	60	0 ~ 48	600	126*79*124	11
GJB1000-25	1000	25	0 ~ 20	540	110*79*120	7.5
GJB1000-30	1000	30	0 ~ 25	560	110*79*120	11
GJB1000-40	1000	40	0 ~ 32	1100	146*110*150	15
GJB1000-60	1000	60	0 ~ 48	1250	146*119*150	22
GJB1500-25	1500	25	0 ~ 20	560	110*79*120	11
GJB1500-40	1500	40	0 ~ 32	1250	146*119*150	22
GJB1500-60	1500	60	0 ~ 48	1300	146*119*150	30
GJB2000-25	2000	25	0 ~ 20	1100	146*110*150	15
GJB2000-30	2000	30	0 ~ 25	1150	146*110*150	18.5
GJB2000-40	2000	40	0 ~ 32	1350	146*119*150	30
GJB2000-60	2000	60	0 ~ 48	1800	160*140*160	37
GJB2500-25	2500	25	0 ~ 20	1250	146*110*150	18.5
GJB2500-40	2500	30	0 ~ 25	1300	146*110*150	22
GJB2500-60	2500	40	0 ~ 32	1400	146*119*150	37
GJB3000-25	3000	25	0 ~ 20	1250	146*110*150	22
GJB3000-30	3000	30	0 ~ 25	1400	146*119*150	30
GJB3000-40	3000	40	0 ~ 32	1800	160*140*160	45
GJB3000-60	3000	60	0 ~ 48	2700	175*140*170	55

MIXING SYSTEMS

INLINE MIXING SYSTEM

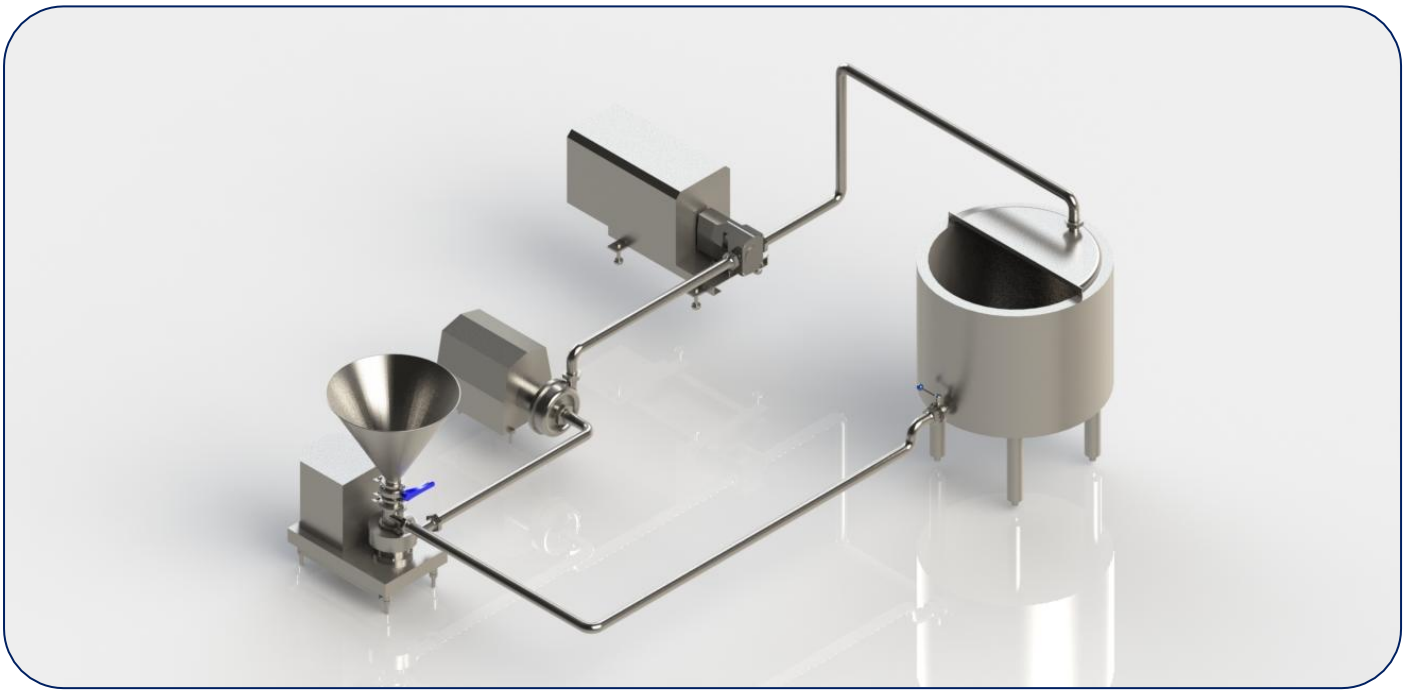


ILLUSTRATION ONLY FOR GENERAL PROCESS

SYSTEM OVERVIEW

SEPAK Industries' Inline Mixing Systems are precision-engineered for rapid and consistent incorporation of powders into liquids — ideal for applications requiring efficient reconstitution, emulsification, or partial homogenisation.

Designed with performance and hygiene in mind, these systems deliver high-throughput results with reduced energy consumption and minimal product waste.

These systems excel in difficult powder-to-liquid mixing tasks, including those with challenging solubility profiles. Thanks to their high-shear performance and optimized flow path design, most blends can be completed in a single pass, reducing processing time and improving batch consistency.

KEY BENEFITS

- High throughput capacity – up to 9000 kg/h
- Compact footprint – eliminates need for large batch tanks in many cases
- Versatile performance – suitable for emulsifying, rehydration, dissolving, and partial homogenising
- Powder handling safety – optional dust extraction hood for cleaner, safer powder addition

TYPICAL CONFIGURATION

- Single-Stage Powder Mixer – for direct powder suction and controlled feed into the liquid stream
- High Shear Pump – provides the energy and turbulence needed to rapidly disperse solids
- Lobe Pump – maintains consistent flow and pressure for downstream transfer or recirculation

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.

COUNTER-ROTATING MIXING VESSELS

SYSTEM OVERVIEW

SEPAK Industries designs and manufactures counter-rotating mixers engineered for the efficient mixing of viscous, non-Newtonian fluids such as conditioners, shampoos, and tomato sauces. These mixers enhance heat transfer and reduce processing time, improving overall productivity. Mixers can be integrated into existing vessels or supplied as part of a complete, purpose-built processing system.

MIXING DESIGN

Each unit features a dual-shaft design with an anchor-type outer stirrer and aerofoil-type inner stirrers. The outer stirrer is fitted with nylon scraper blades that clean the vessel wall during operation, preventing burn-on and increasing turbulence near heated surfaces. The fluid is pushed downward by the inner blades and recirculated upward along the wall for uniform heat exchange and consistent product quality.

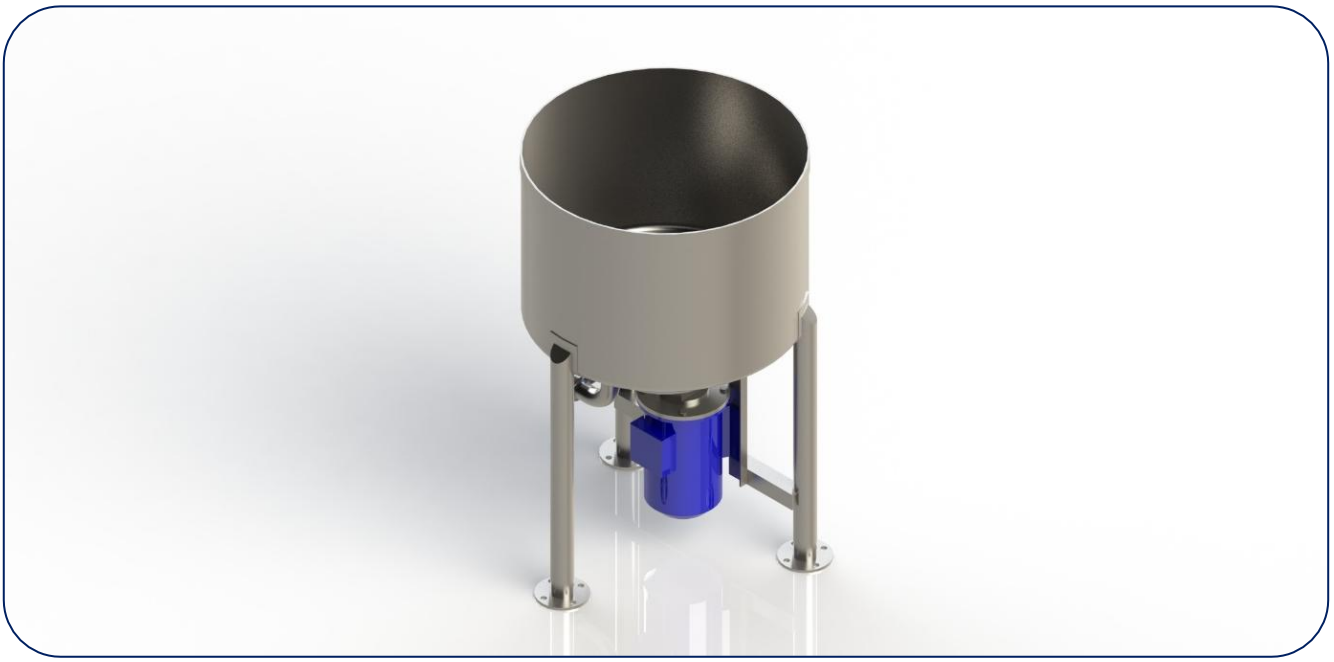
RELIABLE OPERATION

Our counter rotating mixers are engineered for continuous, low-maintenance operation. Scrapers can be replaced in minutes without tools, and all wetted components are manufactured from SS316 stainless steel for hygienic processing. The shaft design avoids internal bolted couplings, and hard-faced mechanical seals are used to maintain vacuum integrity during mixing. A split mechanical seal on the outer shaft allows for fast seal replacement with minimal disassembly.

CUSTOM SOLUTIONS

Whether you're upgrading an existing system or building a new one, SEPAK mixers can be customised to suit your specific vessel size, product type, and process needs. SEPAK's team can assist with integration, seal selection, and blade configuration to ensure optimal performance for your application.

CYCLONE MIXING SYSTEM



SYSTEM OVERVIEW

SEPAK Industries' Cyclone Mixing System is designed to mix or emulsify products in a batch tank. They're particularly effective at processing difficult-to-mix powders like pectin, guar gum, and maltodextrin in water. The Cyclone Mixing System is a high-speed in-tank emulsifier, functioning as a large-scale equivalent of a food processor, and is ideal for handling batch volumes ranging from 200 L to 1000 L.

STANDARD FEATURES & BENEFITS

The system is designed for easy access, cleaning, and maintenance, with hygienic construction that enables visibility **during** inspection. The system handles products with viscosities of up to ~1000 cPs and includes a bottom outlet available in various sizes up to 150 mm (6"). The top of the mixing tank features a wide opening, allowing ingredients such as nuts, mayonnaise, or hummus to be added with ease, ideal for non-dairy milk production and other viscous food applications. The Cyclone Mixing System is engineered to draw product through a vortex into the mixing head, ensuring a rapid, even, and homogeneous result.

TECHNICAL SPECIFICATIONS

	Cyclone 200	Cyclone 500	Cyclone 1000
Working Volume	200 L	500 L	1000 L
Full Capacity	260 L	650 L	1300 L
Emulsifier Screen Hole Size	4.8 mm	4.8 mm	4.8 mm
Required Voltage	380-420 V AC, 50 Hz	380-420 V AC, 50 Hz	380-420 V AC, 50 Hz
Motor Power	4 kW, 7.89 A	4 kW, 7.89 A	4 kW, 7.89 A
Sealing Material	EPDM	EPDM	EPDM
Working Temperature	-20°C to 120°C	-20°C to 120°C	-20°C to 120°C
Outlet Connection	2" BSM Flat Faced Male	2.5" BSM Flat Faced Male	3" BSM Flat Faced Male
Empty Weight	175 kg	300 kg	500 kg
Overall Dimension (L x W x H)	840 x 820 x 1250	1050 x 1025 x 1560	1220 x 1190 x 1810

HIGH SHEAR POWDER MIXING SYSTEMS

SYSTEM OVERVIEW

SEPAK Industries' Powder Mixing Systems are available for continuous powder-to-liquid blending applications. The system is a skid-mounted, inline mixing unit designed for introducing powders into continuous wet processes, particularly where difficult-to-wet powders cannot be simply added to a process vessel and stirred.

The powder mixer utilises a shear pump, a self-priming unit paired with a powder hopper, valves, and pipework, to significantly reduce dissolving times by up to 90%. The system can dissolve up to 15 tonnes per hour of sugar into cold water, delivering notable cost savings compared to conventional dissolving methods.

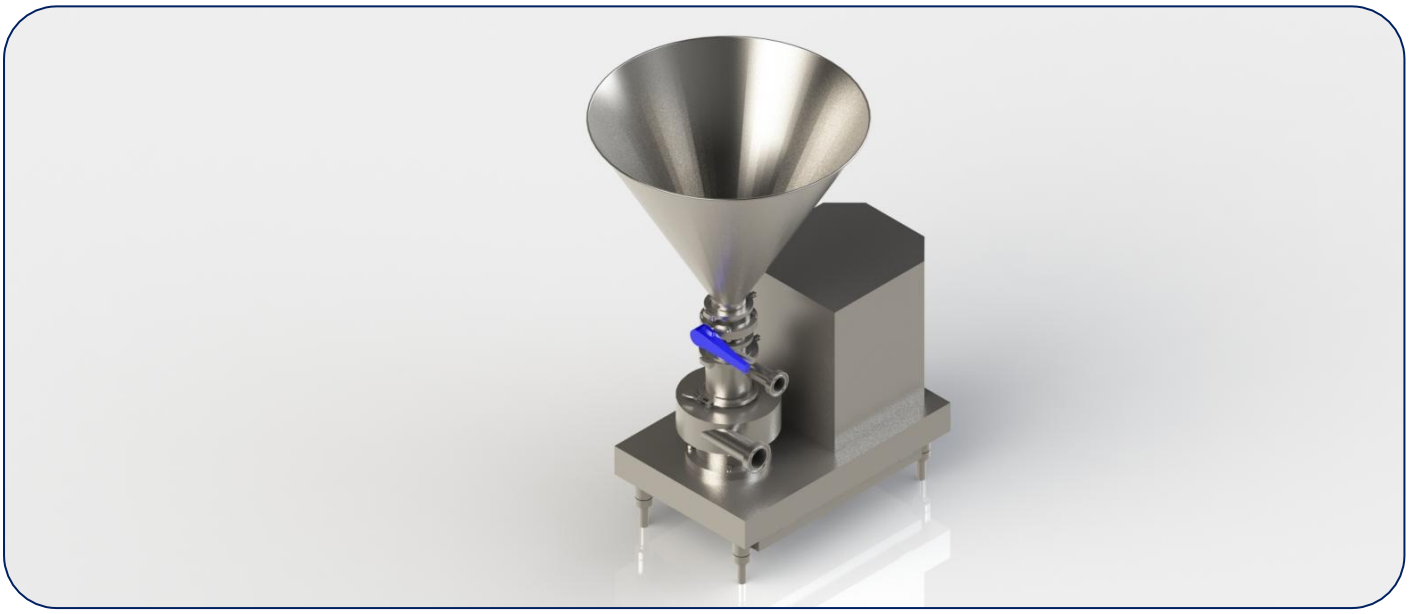
STANDARD FEATURES & BENEFITS

- Very fast processing time
- Ensures all powder passes through the mixing head
- Produces homogenised product
- Hygienically constructed
- All stainless-steel wetted parts
- Mounted on wheels for easy mobility

OPTIONAL FEATURES

- Powder mixing bench
- Dust extraction hood (excludes extraction fan and filtration media)
- Dust extraction system with automatic back blower and dust collector

SINGLE STAGE MIXING SYSTEM / EMULSIFIERS



SYSTEM OVERVIEW

SEPAK Industries' Blender Mixing Pump enables rapid, homogeneous mixing of solids into liquids using a vertically mounted centrifugal impeller. Its double-walled suction tube separates solid and liquid inlets to prevent blockages. As liquid enters the chamber at high velocity, a vacuum draws solids from the hopper, controlled by a base valve. This inline system can operate without recirculation in some applications and is ideal for quick, air-free blending.
For high-viscosity products (>500 cP) or high suction/discharge pressures, positive displacement or centrifugal pumps can be added upstream or downstream

APPLICATIONS

- Dairy: Reconstitution of milk and whey powder, yoghurt pre-mix
- Food & Beverage: Sugar syrup, glucose, flour/starch slurries, cocoa/sugar in milk
- Wine & Cheese: Bentonites, casein, caseinates
- Industrial: Fertilisers, pesticides

FEATURES

- Simple, inline operation for quick dispersion of solids without air contact
- 3-A sanitary design with CIP compatibility
- Clamp-connected components for easy assembly/disassembly
- Sanitary single mechanical seal (Carbon/SS/EPDM)
- All product-contact parts in AISI 316L stainless steel
- Gaskets: EPDM (standard)
- Internal finish: Ra ≤ 0.8 µm mirror polished
- External finish: Mirror polished stainless steel

CONFIGURATIONS

- **Low solids (<15%):** Direct powder injection and fast mixing to tank.
- **Medium solids (<25%):** With downstream centrifugal pump to aid dissolution
- **High solids (>50%):** Additional pumps for high-viscosity and pressure handling

OPTIONAL

- 60° hopper with pneumatic/electric vibrator and anti-vibration support
- Solid detection sensors for high/low level alerts and valve control
- Dual-cooled mechanical seal
- Mixing chamber screen and drainage
- Pneumatic actuator valve
- High/low level sensors
- Switchboard with emergency stop, start/stop, and motor protection
- DIN or SMS connections

SOLID DETECTION

SEPAK offers optional solid level sensors fitted to the hopper that:

- Detect high/low hopper fill levels
- Prevent air entry by closing hopper valve at low level
- Trigger solid feeding systems at high level
- Support integration into fully automated mixing lines

TECHNICAL SPECIFICATIONS

	HHQ-10	HHQ-20	HHQ-30	HHQ-40	HHQ-50	HHQ-60
Flow (LPH)	10	20	30	40	50	60
Power (kW)	3	4	5.5	7.5	11	15
Solid Inlet Size	DN65 – 3”	DN65 – 3”	DN80 – 3.5”	DN80 – 3.5”	DN100 – 4”	DN100 – 4”
Liquid Inlet SIze	DN40 – 1.5”	DN40 – 1.5”	DN50 – 2”	DN50 – 2”	2.5”	2.5”
Oulet	DN50 – 2”	DN50 – 2”	DN65 – 2.5”	DN65 – 2.5”	DN80 – 3”	DN80 – 3”
Hopper Volume	45	45	45	45	65	65
Suction Volume	2000kg/h	3000kg/h	4200kg/h	5500kg/h	7000kg/h	9000kg/h
Connections	Clamp, Thread, Weld	Clamp, Thread, Weld	Clamp, Thread, Weld	Clamp, Thread, Weld	Clamp, Thread, Weld	Clamp, Thread, Weld

SS FABRICATION

PRESSURE VESSELS

AUSTRALIAN MADE PRESSURE VESSELS

SEPAK Industries designs and fabricates stainless steel pressure vessels in Australia to comply with AS 1210 – the Australian Standard for pressure equipment. Our vessels strike the ideal balance between performance, economy, reliability, and ease of maintenance. Whether for food, pharmaceutical, industrial, or chemical applications, each vessel is built to meet strict design and safety criteria.

CUSTOM ENGINEERED

Our experienced engineering team works closely with clients to design pressure vessels tailored to their exact process needs. From sizing and pressure ratings to nozzle configurations and material selection, every vessel is engineered with precision and practicality in mind. SEPAK can provide full documentation, drawings, and compliance reports to support custom design validation and approval.

COMPLIANCE AND CERTIFICATION

SEPAK offers design registration and certification through WORKSAFE Victoria, including vessel stamping and third-party design verification. All pressure vessels are inspected and tested according to AS1210, ensuring full compliance with Australian regulatory requirements.

HIGH QUALITY WELDING AND SAFETY

All vessels are fabricated using Argon TIG purging to produce smooth, hygienic, and durable welds, in line with Australian welding standards. Our fabrication process prioritises long-term safety, not just for operators but for everyone involved across the vessel's lifecycle.

SS FABRICATION

BENCHES AND MELTING GRIDS

CATERING TOP BENCHES

SEPAK Industries provides food and beverage design consultation, with full drawings supplied by an experienced CAD operator for client review. With years of experience in the catering and hospitality sector, SEPAK Industries delivers high-quality bench tops manufactured from stainless steel grade 304, highly polished for superior hygiene and presentation.
SEPAK Industries offers design solutions tailored to each customer's requirements and can provide expert advice on ventilation and exhaust system design, ensuring your workspace is efficient, compliant, and easy to maintain.

STEAM MELTING GRIDS

SEPAK Industries now manufactures steam melting grids for products such as butter, shortening, and waxes. The steam melting grids can significantly reduce melting times compared with conventional electric melting methods.
Many melting processes require dropping large solid pieces into a heated vessel, which can be slow to melt and may damage agitators and pumps. SEPAK's melting grids reduce process times by melting the solid as it enters the process, improving overall system efficiency.
Past installations have demonstrated the ability to melt 25 kg of solid shortening in less than five minutes, with less than 25% remaining as solid particles, which melt quickly when used in conjunction with SEPAK's heated process vessels. Steam provides instant heat, which can be accurately controlled by pressure, eliminating temperature overshoot and avoiding 'burn-on' problems often associated with electric heating systems.