

**Sepak Industries Tumble Cook & Chill systems** are designed to Pasteurise or Cook & Chill any Food Products packed in Food Grade Plastic Bags, Glass Jars, Glass Bottles and Plastic Bottles.

The system is capable of either cook only or complete Pasteurisation with the final products chilled to less than 10°C. The systems can be supplied with an internal rotating drum or with Baskets & Lifting Device or Both.



### PRODUCTS

- Cooked Food
- Sauces
- Soups
- Jams
- Chutney
- Slow Cooked Meats

### CONTROL SYTEM

- Touch Screen Control System
- IP55 Stainless steel Control Cabinet.
- Automatic or manual water level control.
- Automatic or manual temperature control.
- Automatic or manual timer.
- Paperless Chart recorder.
- External temperature probe.
- Optional Manual Control System

### MECHANICAL SPECIFICATIONS

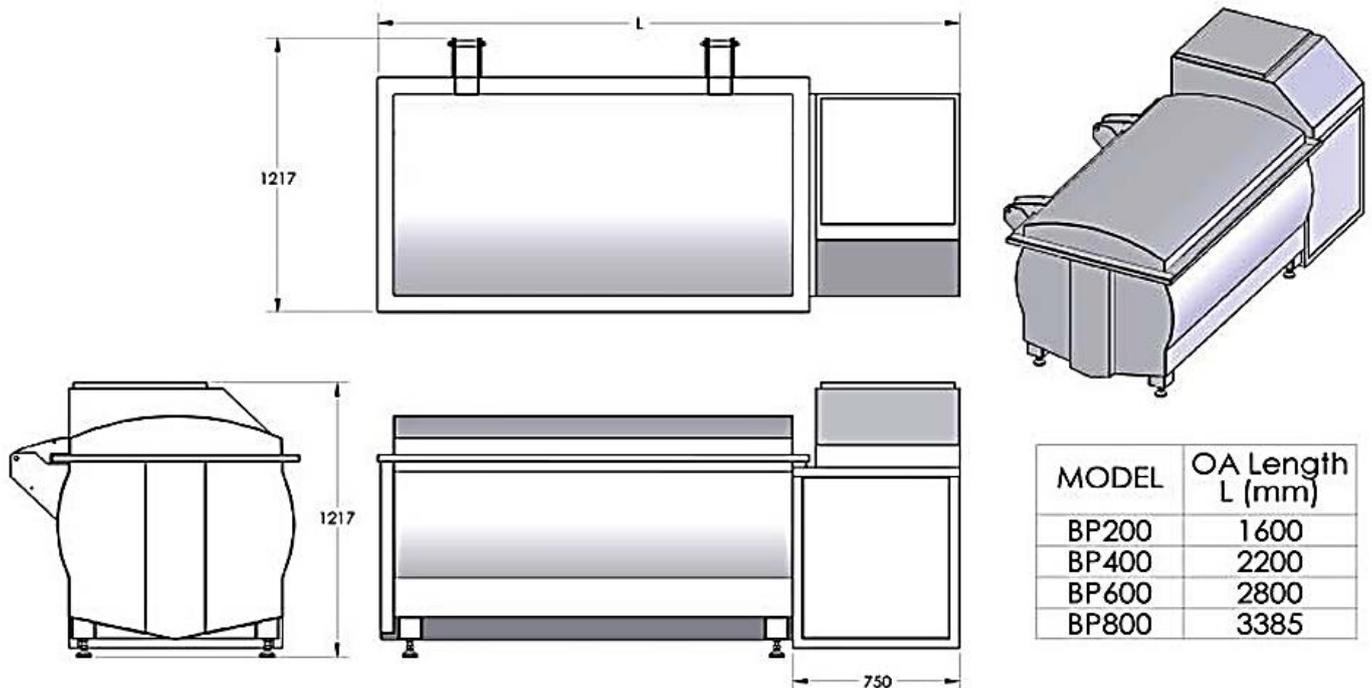
- Stainless steel body and barrel.
- Gas strut assisted lid for ease of opening and closing.
- Stainless steel heat exchanger for Heating and Cooling.
- Stainless steel Pump, Valves, Strainer & Internal Pipework.
- Removable Drum for replacement with Basket system.

### NOTES

- Some items may add or reduce cost of the system, please enquire.
- Hot water or steam heat source is required.
- Recommended for Basket with Lifting System only.

MODELS	PRODUCT CAPACITY	POWER SUPPLY	HEATING REQUIRMENT	COOLING REQUIREMENT	COMPRESSED AIR SUPPLY
<b>BP200</b>	200kg x 1kg bags	415V AC/10Amps	40kW, Steam at 3 bar gauge pressure	30 kW, Propylene Glycol at -2°C	6 bar max
<b>BP400</b>	400kg x 1kg bags	415V AC/15Amps	75kW, Steam at 3 bar gauge pressure	53 kW, Propylene Glycol at -2°C	6 bar max
<b>BP600</b>	600kg x 1kg bags	415V AC/10Amps	110kW, Steam at 3 bar gauge pressure	80 kW, Propylene Glycol at -2°C	6 bar max
<b>BP800</b>	800kg x 1kg bags	415V AC/15Amps	150kW, Steam at 3 bar gauge pressure	105 kW, Propylene Glycol at -2°C	6 bar max

## DESIGN



MODEL	OA Length L (mm)
BP200	1600
BP400	2200
BP600	2800
BP800	3385