

SYSTEM OVERVIEW

The SEPAK Industries' Continuous Ice Cream Pasteuriser and Mixing System is an integrated design – it includes standard ice cream mix Pasteuriser, mixing unit, powder mixing system and aging vats. This system offers a complete automatic solution for mixing, pasteurizing, homogenizing, and aging for ice cream mix. SEPAK expertise is in cost effective design, manufacturing, process control, installation and after sales service for ice cream production plant. Our Pasteurisers are designed with heat recovery unit with heating and cooling cost saving of up to 90%.

- Built to Australian Standard AS3993-2003
- Plug and Play application solutions
- Offers great range of production capacities 500L/Hr to 10,000L/Hr
- Lower investment cost and high ROI
- Heating & Cooling cost saving up to 90%
- Excellent after sales support.

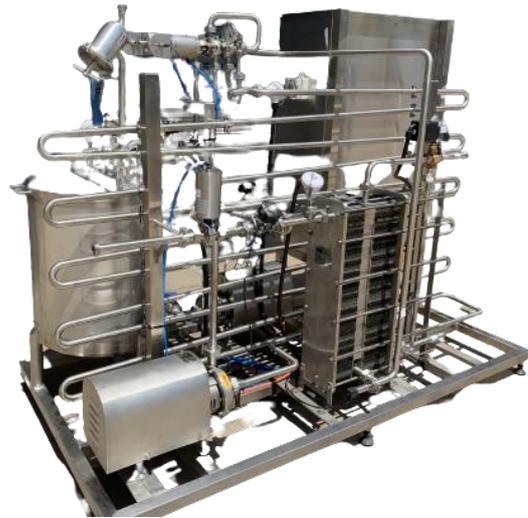
ADAPTABILITY TO YOUR NEEDS

Flexible design to give options to the customer. All fittings and connections are considered to suit our client's individual requirement. Experience process engineers offer expertise to adapt any process challenges.



HYGIENIC DESIGN

SEPAK Industries Pasteurisers heat exchanger, mixing system, storage tank and all other fittings are made of stainless steel 316 to offer supreme food hygiene. SEPAK heat exchangers' flow plates are made of stainless steel 316L, and the frame are stainless steel 304, hygienic design to prevent cross contamination of ice cream mix. Regenerative heat exchanger offers heat recovery to minimize the energy consumption. Fully Clean-in-Place (CIP) compatible design.



COST EFFECTIVE DESIGN

SEPAK Industries' ice cream Pasteurisers are stainless steel skid mounted and compact design, easy installation, and minimum commissioning time on site. Our Pasteuriser and mixing system ensure good quality product with minimum loss of ice cream mix during each operation. Our engineers do consultation with customer to clarify clients' needs and suggest effective solutions. We have supplied our Pasteuriser systems all over Australia and we manage to exceed our client's expectation.



PERFORMANCE GUARANTEE

SEPAK Industries is the market leader of Australia in milk pasteurization system. We use series of control and safety devices to ensure perfect pasteurization according to the selected pasteurization temperature. Our ice cream mixing and pasteurizing system is under our manufacturing guarantee for 1 year.

DESIGN FEATURES

- Digital pasteurisation temperature control system.
- Digital cooling temperature control system.
- Compact system stainless steel 304 skid on wheel for mobility.
- Power supply 3phase 415V AC or 240V AC on request.
- High efficiency stainless steel 316 hygienic plate heat exchangers.
- Stainless steel 316 holding tubes with name plate.
- Series of control and safety devices to ensure perfect pasteurization according to the selected pasteurisation temperature.
- Three-way diversion valve for automatic recirculation of unpasteurised product.

OPTIONS

- Built to Australian Standard AS3993-2003
- Touch Screen Control with Multiple Screen
- CIP System & Control
- Batch Control
- Transfer Pumps
- Hygienic Valves
- Pipe Work Installation
- Homogenizer
- Separator
- Ice Cream Aging Vat
- Filling and Packing System
- Hot Water System
- Glycol Chilling Systems

CONTROL SCREEN (OPTIONAL)

SEPAK Industries Ice Cream Pasteuriser and Mixing System offers complete touch screen control to the whole pasteurization process.

- Sterilisation
- Production
- CIP
- Aging Tank Level
- Equipment Control Status
- Error Reporting
- Key Station Info Display

POWDER MIXER

SEPAK Industries powder mixing system is a skid mounted, inline, powder/liquid blending system for introducing powders into continuous wet process. This system is used where 'difficult to wet' ICE CREAM powders which cannot be simply tipped into a mixing vessel. The powder mixer is with a powder hopper and valves to significantly reduce processing times. SEE PAGE __ FOR MORE.

MIXING AND AGING TANKS

- Stainless steel 316 grade.
- Food grade Finish with polished internal welds.
- Dimple jacketed to keep ice cream cool at 4°C.
- Bottom outlet hygienic butterfly valve.
- Slow mixing agitator for gentle agitation
- Ice cream mix for uniform temperature and settlements.

