MIXING SYSTEMS

STAINLESS STEEL MIXING TANK



SYSTEM OVERVIEW

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.

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