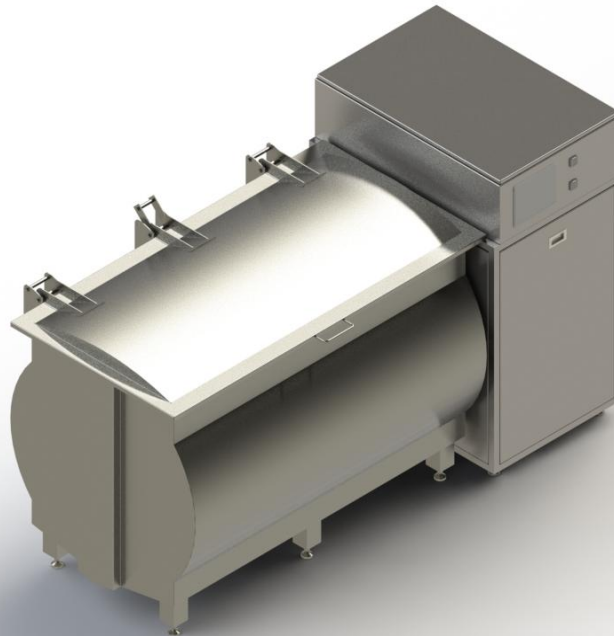




## **SYSTEM OVERVIEW**

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<br>Bags    | 400 kg x 1 kg<br>Bags    | 500 kg x 1 kg<br>Bags     | 600 kg x 1 kg<br>Bags     | 800 kg x 1 kg<br>Bags     | 1000 kg x 1 kg<br>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<br>at 3 bar | 80 kW, Steam<br>at 3 bar | 100 kW,<br>Steam at 3 bar | 120 kW,<br>Steam at 3 bar | 160 kW,<br>Steam at 3 bar | 200 kW,<br>Steam at 3 bar |
| Glycol Supply         | 16 kW Glycol<br>at -2°C  | 32 kW Glycol<br>at -2°C  | 40 kW Glycol<br>at -2°C   | 48 kW Glycol<br>at -2°C   | 64 kW Glycol<br>at -2°C   | 86 kW Glycol<br>at -2°C   |
| Compressed Air Supply | Min. 7 bar 150<br>L/Min  | Min. 7 bar 150<br>L/Min  | Min. 7 bar 150<br>L/Min   | Min. 7 bar 150<br>L/Min   | Min. 7 bar 150<br>L/Min   | Min. 7 bar 150<br>L/Min   |

ALL SEPAK SYSTEMS ARE FULLY CUSTOMISABLE TO YOUR REQUIREMENTS. SPECIFICATIONS ARE FOR REFERENCE ONLY AND SUBJECT TO CHANGE.

## 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

