

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 FEATURES

- 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

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.