

MP SERIES - BATCH PASTEURISERS



SYSTEM OVERVIEW

SEPAK Industries' MP Series batch milk pasteurisers are designed to pasteurise milk using hot water circulation through the secondary jacket layer, and to maintain both product and headspace temperatures with a configurable holding time. The design of the MP Series batch pasteuriser follows Australian Food Authority guidelines (ANZDAC 2007) and includes a headspace heating coil system to ensure that the overhead temperature meets pasteurisation requirements.

CONFIGURATIONS

- Pasteurisation temperature
- Batch volume
- Temperature hysteresis
- Holding time
- Cooling temperature
- Automatic CIP function for self-cleaning

STANDARD FEATURES

- Hygienically constructed from polished stainless steel 316 with smooth, food-grade contact surfaces and sanitary welds
- Complete SS pipework and external valves
- Internal spray ball for CIP (CIP system not included)
- Integrated electric heating with SS recirculation pump for efficient heat transfer
- Cooling via heat exchanger (requires external glycol chiller)
- Digital temperature controller with optional colour touchscreen
- Integrated temperature control function maintains wash temperature during CIP cycles
- Variable-speed SS316 agitator, suitable for blending and cheese stirring
- Removable product and headspace temperature sensors
- Built-in data logging system
- Flow switch protects outfeed pumps
- Manual food-grade bottom valve for draining whey by-product
- Mobile SS frame with castor wheels (MP100/250/500 models only)
- Available in any required capacity.
- Constructed using high-quality components throughout

TECHNICAL SPECIFICATIONS

	MP250	MP500	MP1000
Product Capacity	250L	500 L	1000L
Heating Capacity	20kW	36 kW	50kW
Material	SS316 (product-contact) SS304 (skid frame)	SS316 (product-contact), SS304 (skid frame)	SS316 (product-contact), SS304 (skid frame)
Finish	Weld purged	Weld purged	Weld purged
Supply Voltage	415 V AC	415 V AC	415 V AC
Total Power Consumption	20 kW	40.5 kW	55kW
Agitator Motor (M1)	0.75 kW - 25 RPM	0.75 kW - 25 RPM	0.75 kW - 25 RPM
Jacket Circulation Pump	0.37 kW Centrifugal	0.37 kW Centrifugal	0.37 kW Centrifugal
Product Pump	1.5 kW Centrifugal	1.5 kW Centrifugal	1.5 kW Centrifugal
Immersion Heater	18kW	18 kW	18 kW
Overall Dimensions (L x W x H)	1670mm x 960mm x 1600mm	2320 mm x 1500 mm x 1830 mm	3000 mm x 1750 mm x 2000 mm
Compressed Air Supply Pressure	7 bar	7 bar	7 bar
Inlets and Outlet Connections	BSM / TRICLOVER	BSM / TRICLOVER	BSM / TRICLOVER

OPTIONAL FEATURES

- Cooling system with touchscreen control
- Milk supply pump
- CIP return pump
- Whey pump
- Integrated milk pump and CIP system control via main control panel
- CIP and product diversion valves
- Overhead heater
- External heating and cooling unit for enhanced efficiency

