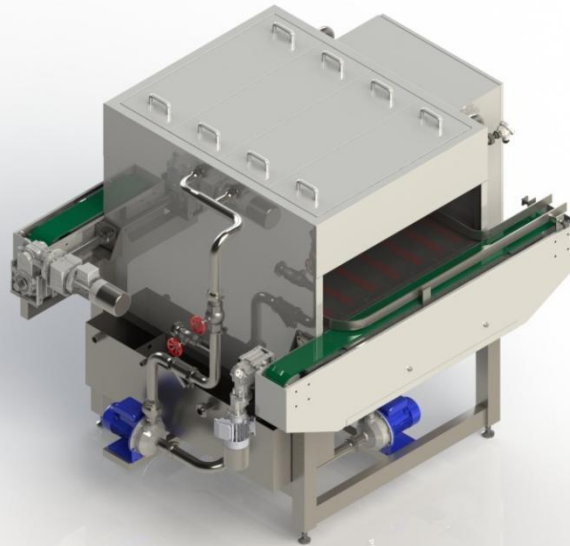


TP SERIES – TUNNEL PASTUERISER



SYSTEM OVERVIEW

SEPAK Industries' Australian-made Tunnel Pasteuriser is a highly efficient, continuous bottle pasteurisation system designed for consistent performance and low energy consumption. It is ideal for pasteurising a wide range of bottled or jarred food and beverage products. The standard system is supplied complete with infeed and outfeed conveyors and is fully compatible with Clean-In-Place (CIP) protocols.

The Tunnel Pasteuriser is suitable for:

- Juices (all types)
- Beer
- Milk
- Olive products
- Jams
- Sauces and gravies
- Pickled vegetables and fruits
- Any food product packed in glass bottles, jars, or heat-resistant plastic containers

KEY FEATURES

- Integrated tunnel with 2 heat recovery, 1 pasteurisation, 1 holding, and 1 cooling zone
- Compact design with enclosed infeed/outfeed for better heat retention and noise reduction
- SS316 plate heat exchanger – hygienic and resistant to cross-contamination
- Wide-angle spray nozzles for optimal heat transfer and coverage
- Digital temperature control for pasteurisation and cooling zones
- Hygienic construction with SS316 (product contact) and SS304 (frame/skid)
- Durable plastic conveyor belts and SS316 holding tubes with nameplate
- Compatible with 415V 3-phase or 240V AC (optional)
- Three-way diversion valve for consistent recirculation and temperature control
- Built-in safety and control systems to maintain pasteurisation compliance
- Tool-free maintenance with easy access to internal components

TP500

Production Rate	500 cans/hr
Water Pump Temperature	-10° C to 110° C
Conveyor Belt Rated Temperature	4° C to 104° C
Supply Voltage	415 VAC
Total Power Consumption	2.5kW
Infeed / Outfeed Conveyor Motor	0.09kW – 1.5 rpm
Main Conveyor Motor	0.18kW – 0.075 rpm
Pump Size	0.55kW Centrifugal Pump
Overall Dimensions L x W x H)	2250 x 1870 x 1850
Connections	BSM / TRICLOVER

ADVANTAGES

- Low energy consumption with heat recovery sections for both heating and cooling
- Compact, modular footprint ideal for space-limited processing environments
- Reliable operation using only high-quality components
- Hygienic and robust design for food-grade applications
- Reduced maintenance downtime with tool-free access points

OPTIONAL

- Air knife drying system for bottle drying post-pasteurisation
- Colour touchscreen control panel for user-friendly setup and control
- Flow control valve for flexible adjustment of production rates
- Integrated data logger for long-term temperature trend recording (up to 1 year)