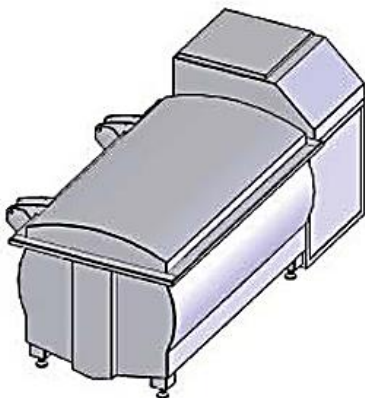


SYSTEM OVERVIEW

SEPAK INDUSTRIES Sous-vide system is designed for cooking food in airtight food grade plastic pouches/bags (usually Vacuum Packed!), glass jars and bottles in a water bath at relatively low temperatures for a designated time. In this system the temperature and time can be controlled more precisely than the conventional cooking method.

SEPAK Industries has been serving the Food & Beverage industries since 1989, through years of experience and investment in Research & Development we have developed Sous-vide System to suit application of slow cooking method to perfection.

The system is capable of either cook only or complete pasteurisation with the final products chilled to 4°C The systems can be supplied with an internal rotating drum (tumble drum) and/or baskets & lifting devices.



COMPATABLE PRODUCTS

- Cooked Foods
- Meats
- Sauces
- Soups
- Jams
- Chutneys
- Slow Cooked Meals



FEATURES

Control 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

Mechanical Specifications:

- 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

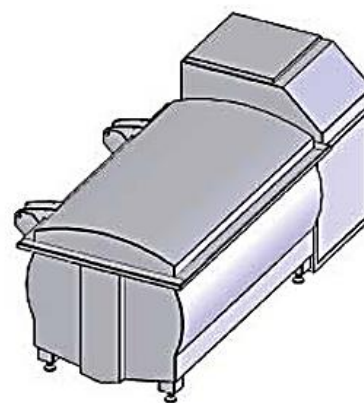
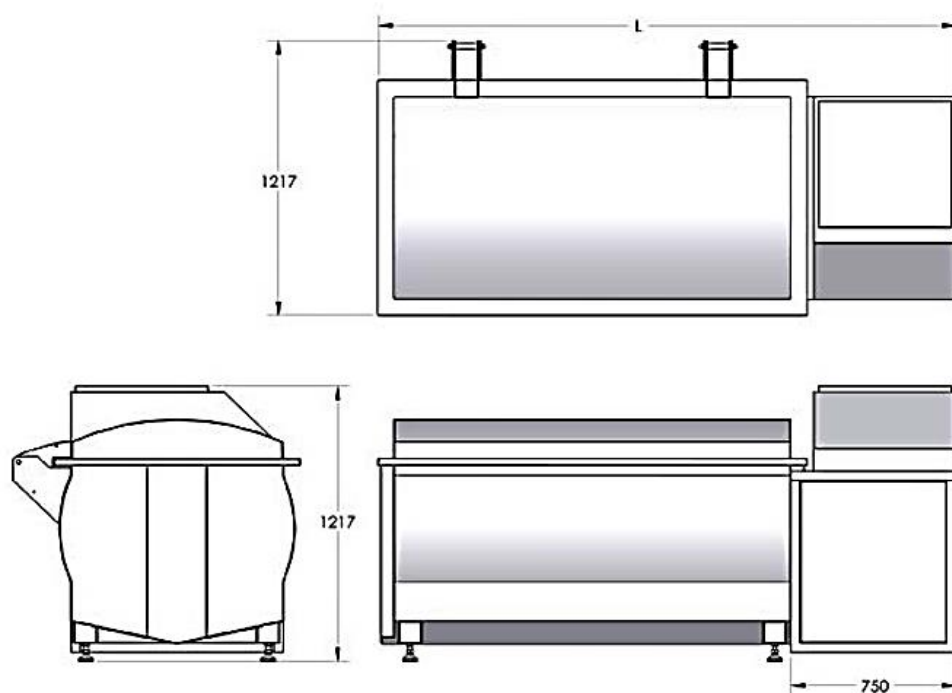
Optional:

- Electric Heating up to 500 °C
- Gas Hot Water System



MODEL	PRODUCT CAPACITY	POWER SUPPLY	STEAM SUPPLY	GLYCOL SUPPLY	COMPRESSED AIR SUPPLY
SV200	200kg x 1kg Bags	415V AC/10Amps	40kW, Steam at 3 bar gauge pressure	16kW Glycol at -2°C	Min. 7 Bar 150L/Min
SV400	400kg x 1kg Bags	415V AC/10Amps	80kW, Steam at 3 bar gauge pressure	32kW Glycol at -2°C	Min. 7 Bar 150L/Min
SV500	500kg x 1kg Bags	415V AC/10Amps	100kW, Steam at 3 bar gauge pressure	40kW Glycol at -2°C	Min. 7 Bar 150L/Min
SV600	600kg x 1kg Bags	415V AC/15Amps	120kW, Steam at 3 bar gauge pressure	48kW Glycol at -2°C	Min. 7 Bar 150L/Min
SV800	800kg x 1kg Bags	415V AC/15Amps	160kW, Steam at 3 bar gauge pressure	64kW Glycol at -2°C	Min. 7 Bar 150L/Min
SV1000	1000kg x 1kg Bags	415V AC/20Amps	200kW, Steam at 3 bar gauge pressure	86kW Glycol at -2°C	Min. 7 Bar 150L/Min

DESIGN



MODEL	OA LENGTH L (mm)
SV200	1600
SV400	2200
SV500	2500
SV600	2800
SV800	3385
SV1000	3970