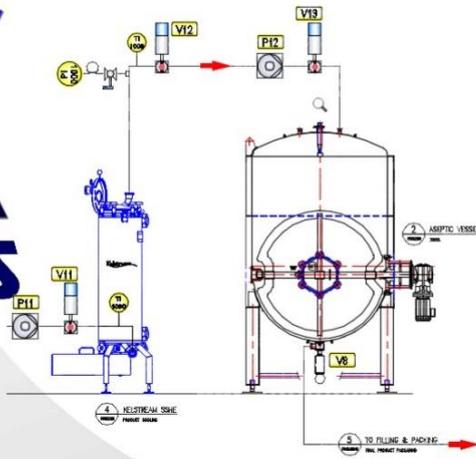


INOX PROCESS



Aseptic Vessels for food processing applications

Inox supply Aseptic Pressure Vessels to the food processing, dairy and beverage industries where sterilisation of the vessels is required before batch replenishment.

Sterility is crucial to these processes and Inox Aseptic pressure vessels have been installed in major processing plants in Australia and Asia where sensitivity to bacteria growth in food product is paramount and must be 100% eliminated during the sterilising process of the equipment.

Control systems designed in accordance with relevant standards together with high quality hardware ensure reliable processing feedback data and hardware that can endure food industry environments.

INOX provide complete system design, including process evaluation, mechanical equipment design, electrical design, installation and commissioning.

**QUALITY
Manufacture and
Australian
Pressure Vessel
Code AS1210
COMPLIANT**

**CUSTOM
PROCESSING
EQUIPMENT &
SYSTEM DESIGN**

**RANGE OF
OPTIONAL ASEPTIC
EQUIPMENT
ACCESSORIES**

ASEPTIC PROCESSING &
STERILISING BATCH PROCESS

VISCOUS PRODUCT WITH PARTICULATES

ALL ASEPTIC EQUIPMENT, OPTIONS &
SYSTEM DESIGN AVAILABLE FROM INOX

www.inox.com.au





Aseptic Process Vessels

Primarily used in the food, dairy and beverage industry for soups, processed sauces, fruit yogurts, desserts and other food products requiring aseptic processing.

Inox design and manufacture aseptic vessels from 100L to 25,000L capacity. All product contact surfaces are smooth and crevice free.

Materials of construction are 316 stainless steel for all product contact surfaces and internal finishes are <0.5micron.

Vessels are pressure & full vacuum rated to protect the vessel in all situations.



INOX Aseptic horizontal surface sweeping agitator for viscous product with particulates

INOX ASEPTIC VESSEL COMPONENTS

Steam barrier, steam flush seal arrangement



INOX Aseptic manway



INOX Aseptic bottom entry agitator



Our QA documentation that accompanies the supplied equipment is tailored to cover material certification, welding traceability and qualifications.

Production reports, ITP's, NDT reports, and a number of various equipment tests including CIP performance, hydrostatic test, and surface finish reports.



INOX Aseptic Automatic opening manway



SIZES, SPECIFICATIONS AND OPTIONS AVAILABLE

INOX Aseptic Pressure vessels are available in sizes ranging from 100L to 25,000L and are custom designed to your specific requirements. INOX processing knowledge and engineering expertise provide solutions for your processing challenges.

Designs with options are available to suit any application, including viscous food products with particulates.

External heating jackets for process cooking.

Post equipment cooling functions.

Agitators are available as vertical, bottom or side entry with surface sweeping design that lifts and ensures the product is maintained with consistency in the vessel prior to the filling stage.

INOX

STERILISE

