



Process Vessels



Inox Fabrications builds polished vessels, reactors, pressure vessels and atmospheric tanks to meet the special needs of many industries.

State of the art production machinery and design facilities give us the control necessary to offer flexible service and quality assurance. We regularly work with a broad range of materials, including 304 S/S, 316 S/S and SAF 2205. Inox offer a combination of engineering and manufacturing resources that few companies can match.

Inox Fabrications face the challenges of the hygienic processing industry with applied knowledge and offer a range of specialised processing, mixing and storage tanks to suit your requirements. All equipment meets the highest quality engineering standards. Correct agitator and mixer designs ensure correct distribution from one blade to another for almost any type of product and density.

Our fabrication plant conforms to strict AS 1210 code of practice for pressure vessel design and complies with workcover guidelines.

Inox Fabrications offer a complete range of process solutions from design and supply to a completely engineered system with installation, commissioning, automation and control.

A range of vessel accessories are available for any type of pressure vessel which include sight/light glass, pressure manways, sample points, etc.

Jacketted Cooking Kettles

Primarily used in the food, dairy and beverage industry for soups, processed sauces and other food products requiring cooking and cooling. A horizontal scraped surface agitator ensures even distribution of heat throughout the product and reduces 'burn-on'.

The horizontal agitator also provides good mixing particularly with product containing particulates.



Mixing Tanks

Mixing Tanks of varying types are designed and manufactured to specification and can have the following features:

Full open top/hinged covers, atmospheric dome top complete with manway. Sloped cone or dished bottom, any type of fittings, ie: BSM. Tri clover or other.

Cooling/heating jacket

Top entry or side entry product agitator - mechanical seals: standard and steam flush units for aseptic processing.

Agitators: total sweep, mixing propellers and scraper blade type to ensure good heat transfer and correct mixing action

A wide range of internal finishes including electropolishing are available for all applications. All welding is passivated and leak tested.



Silos

Silos to 100,000 Litre capacity are designed and manufactured in our workshop. Cooling or heating jackets to lower or all sections of silos are offered. Side or top entry agitators are fitted depending on the application.

CIP (clean in place) sprayballs and agitator spray nozzles are mounted in key position to ensure absolute cleanliness between batches. Safe and robust access ladders and platforms can also be supplied for maintenance and inspection purposes.



Instantisers

Inox Instantisers rapidly dissolve and disperse viscous solids, semi solids and powders more effectively than any other system.

A specially designed impellor system combined with an appropriate vessel shape, produce a high level of turbulence to dissolve and disperse almost any food product in the most efficient and thorough manner available.

Inox Instantisers can dissolve soluble products in less than 5 minutes for complete hydration, total liquefaction and no 'burn-on' as with conventional systems.

Inox Instantisers are designed and manufactured to the highest standard by engineers who will personally assist to optimise your design, installation and maintenance requirements.

All stainless steel, finished to meet food industry standards.

Heavy duty, removable impellor and mechanical shaft seal.

Capacities from 100L to 5000L and are available with either direct coupled motordrive or in a low line design with motor mounted to side of unit.



Special Mixing Equipment



Inox Fabrications can supply specialized mixing/blending/processing equipment to suit any application and system. Vessels specific to the hygienic demands of the food industry are designed and built totally in house at our Epping plant.

Individual projects are designed with minimum maintenance required and are built to ensure a long trouble free life. Our staff are available to discuss your materials handling requirements.

Steam control & hot water recirculation

Steam is commonly used employed as a carrier of heat in the processing of raw materials and in the vital job of providing absolute sterility.

It can be wasted through inefficient planning, installation, control and use and even more relevant today, the waste of the fuel used to generate the steam. So by making the best use of steam, plants can be made more efficient, costs reduced and fuel - hence energy - saved. Process equipment built by Inox Fabrications which employ the use of steam are designed in accordance with strict Australian Codes & are designed for the most effective utilization of steam.

Pressure Manways

Inox Fabrications manufacture a 450 inside diameter stainless steel hinged pressure manway to AS 1210.

Robust & quality made, Inox manways can be fitted to pressure vessels with 3 bar pressure & full vacuum. A self energising 'O' ring seal ensures proper sealing & designed swing bolts with easy turning hand knobs ensure a secure & hygienic fit.



Inox Fabrications Contact Details

For every Industry & every application

Regardless of the industry your in or the final application you have in mind, Inox Fabrications can meet your needs.

We provide services to these industries:

- Food & Beverage
- Dairy
- Wine
- Pharmaceutical
- Biotechnology
- Cosmetics
- Raw materials
- Chemical
- Wastewater
- Nutritional
- Oil & Petrochemical
- Pulp & Paper



Some of our key customers:



Other Fabricated Products & Services

- Pressure Vessels
- Process Vessels
- Vacuum & Pressure Cookers
- Mixing Tanks
- Silo & Storage Tanks
- Instantisers
- Agitators
- Tank Equipment
- Ribbon Blenders
- Auger Carts
- C.I.P. Systems
- Valve Manifolds
- Starter Tanks
- Aseptic Vessels
- Balance Tanks
- Cooking Kettles
- Retort & Autoclaves
- Precipitation Vessels
- Food processing tanks
- Recovery tanks
- Bin tippers
- Conveyor Equipment
- Slat chain conveyors
- Belt conveyors
- Screw conveyors
- Processing equipment
- Blending equipment
- Design
- Problem Solving
- 3D CAD Modelling
- Project Management
- After Sales Service
- On site service
- Maintenance



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