

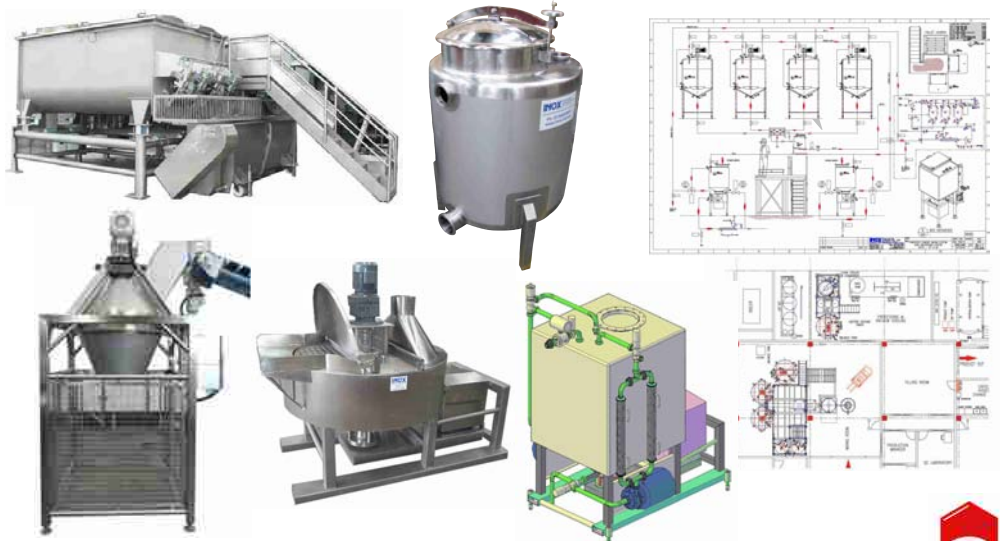
INOX Fabrications Australia Pty. Ltd.



Engineers & Manufacturers of stainless steel equipment

www.inox.com.au

Process and equipment supply partner to the food processing, dairy, beverage, pharmaceutical and chemical industries



Process Engineering

Inox demonstrate process design capabilities specific to Australia's food processing, dairy, beverage, pharmaceutical and chemical industries. Processing systems involving steam, liquids, powders, solids, heat transfer, sterilisation techniques, pasteurising or flash cooling are our speciality within these industries.

Design and Assurance of quality

Detail design of equipment is paramount to supplying equipment that will satisfy your processing requirements. In house engineers and drafting staff work closely with manufacturing to ensure the highest of standards are met. Our quality is ensured with check systems and facilities, and sound business structures within our organisation.

Technology

Inox experience, know-how, and creative innovation has been proven through the vast number of process and equipment projects supplied throughout these industries since 1998. Our ability to engineer and facilitate custom processing equipment is demonstrated throughout Australia's food industry and in countries such as Malaysia, Philippines and Indonesia.

Manufacture of quality stainless steel equipment

Together with our processing design capabilities and experience, Inox client benefits are complimented with our dedicated stainless steel manufacturing facilities located in Epping, Melbourne. Welding, rolling, bending, forming, polishing and machining equipment is facilitated within our organisation to ensure project control throughout the manufacturing process.

Members of:



ASSDA Accredited Company
Australian Stainless Steel Development Association
www.assda.asn.au



ASSDA Accredited Fabricators are fabricating companies and individuals that hold a common understanding of what are successful technical practices when fabricating stainless steel. To encourage and promote high quality service in stainless steel fabrication, industry criteria have been set and all parts of the supply chain can have confidence that training, supervision, skills, specification and contractual obligations are clearly understood through the ASSDA Accreditation Scheme. The Scheme gives owners and specifiers of stainless steel with greater certainty that applications using stainless steel will be performed by technically competent industry specialists.



INOX Process Engineering Design



Sanitary Process systems Mixing Tanks, Jacketed and Insulated Tanks

Tanks are available with a vast range of options including dimple plate jacketing for heating or cooling with hot/cold water or steam. Insulated tanks are fully seal welded and insulated using quality compatible insulation material. Agitators, CIP spray for cleaning, venting, load cells and instrumentation are all available from Inox Fabrications Australia.

Powder/Liquid mixing systems Instantiser high speed high shear mixing

Inox Instantisers rapidly dissolve & disperse viscous solids, semi-solids & powders more effectively than any other system. A Specially designed impeller system combined with an appropriate vessel shape, produces a high level of turbulence to dissolve & disperse almost any powder/liquid food product in the most efficient & thorough manner available.



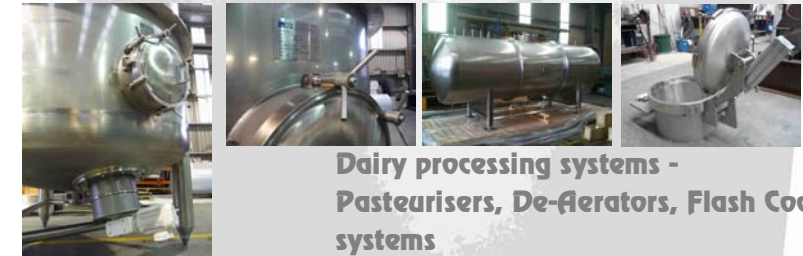
Skim Milk Powder Xanthan Gums Whey Powder Wafer Batter

Demo Instantiser available for free product trials contact Inox for bookings.



De-aeration, De-mineralised & Aseptic Pressure Vessels for dairy & beverage customers

Inox Fabrications designs and manufactures pressure vessels to the Australian Pressure Vessel code – AS1210. Stainless steel construction, in 304 S/S, 316 S/S and SAF2205. Vessels are designed to suit customer requirements and are hygienic in design for food manufacturing processes. Pressure Vessels are suited to processes requiring heat and pressure to maximise production. Our stainless steel pressure vessels have been installed in dairy, beverage, food processing and chemical companies throughout Australia with the utmost of confidence that the equipment provides the hygienic requirements and are safe in operation and longevity. Inox fabrications offer a combination of design engineering and manufacture resources that few companies can match. Inox Fabrications Australia also design and manufacture **components for pressure vessels** which are commonly required on vessels such as our certified **sanitary pressure manway** and our **aseptic sanitary bottom entry agitator**. Combining these components with our fabricated pressure vessels ensures complete quality control of your equipment.



Dairy processing systems - Pasteurisers, De-aerators, Flash Cooling systems

Pasteurising plants for milk, yoghurt, ice cream mix, whey products or cream production are designed with energy efficiency and optimum product output with highest possible heat recovery. De-aerators designed in conjunction with milk production equipment to remove entrained gases. Flash cooling in vacuum vessels systems designed and manufactured by Inox further enhance the process system supplied by Inox. Each system is tailored to your requirements and is design and manufactured in house at Inox's Melbourne facilities. Back up service and parts are available directly from the designer and manufacturer of the equipment – INOX.



C.I.P. Systems Tanks and Cleaning Equipment

Clean in Place Tanks are available in any size. We manufacture a compact mobile CIP unit for small processors as well as CIP systems installed onsite with access platforms. CIP systems can also be skid mounted if required. Our CIP tanks are built to our standard high quality finish. Your processing cleaning program depends on the sanitary design and finish of quality CIP tanks built by Inox Fabrications Australia.

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Rotary Tumble Drums

Used for gently mixing dry food products or coating food ingredients with a wet additive, Inox tumble drums are available in various designs. Tilting discharge tumble drums, bi-directional tumble drums, and sealed, steam injected tumble drums for cooking are proven in the food industry to be of superior quality and trusted in many companies both in Australia and overseas.



Powder Blending Ribbon Blenders, Auger Hoppers & Screw Conveyors

Custom designed and superior quality for food processing applications, Inox manufactures blenders, augers and screw conveyors to sanitary conditions and washdown situations. Our specific food industry experience and our dedicated stainless steel fabrication facilities ensure quality is delivered to our food processing clients. All of our machines are custom designed to suit your specific requirements. Options such as minor product addition hatches, hinged lids, CIP spray balls and cleaning systems, removable parts, safe and simple access ports and various shaft seal arrangements are available or various product types.

Steam Jacketed Cooking Kettles

Typically used in the food processing 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. Tilting models are also available with rotary steam coupling as well as vertical scraped surface agitators.



Materials Handling Sanitary Conveyors

Moving material to and from processing equipment introduces challenges for hygiene and sanitary design. Food equipment and particularly belt conveyors must be constructed to ensure effective and efficient cleaning of the equipment over its life span. The number one recommendation to processors when selecting sanitary equipment is that the machinery should be "cleanable to a microbiological level."



Pasteurising & Cooling Tunnels

Inox Cooling Tunnels are manufactured in our dedicated stainless steel workshop after careful consideration and testing of products to determine the size, speed and thermal loadings required to heat/cool your product. Tests are undertaken inhouse and we carefully design the equipment in our engineering department which then provides the information to our stainless steel manufacturing workshop.

Inox Cooling Tunnel projects are therefore completely manufactured and tested in-house so we truly are a one-stop shop for custom equipment.

We manufacture two types of cooling tunnels and pasteurisers.

Water Spray and Air Refrigerated Cooling Tunnels.



www.lagarde-autoclaves.com

Lagarde Retorts & Autoclaves Food Sterilisation

Inox Fabrications Australia are the appointed Australian and New Zealand agent for Lagarde of France. Lagarde is the world leader in automated sterilization technology and equipment, employing steam or hot water. Lagarde has supplied over 2000 installations in all parts of the world, covering a diverse range of industries. These include food processing, pharmaceutical, agricultural and para - medical products and applications. Lagarde's sterilisation technology is acknowledged for its repeatability and reliability, enabling the end user to achieve the desired performance. The Lagarde technology is also highly efficient in the use of electricity, water and steam.



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Process. Design. Technology.

Providing the food processing, dairy, beverage, chemical and pharmaceutical industry with a total process, engineering and equipment supply partner. Proudly, MADE IN AUSTRALIA



Food, Dairy, Beverage and Pharmaceutical Process systems and solutions.

INOX engineers are focused on providing turnkey systems with expertise in:

CIP, mixing, heat transfer, accurate batch weighing and product addition systems, vacuum, pressure, moisture reduction (condensing), de-aeration systems, temperature and level sensing equipment coupled with high quality instrumentation, electrical and PLC hardware.

Our ability is to successfully complete niche equipment and projects in these industries.



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