



Our range now includes Direct Steam Injection (DSI) using either: Plates, Tubes or both, DSI and Indirect on one base so comparisons can be made easily. Tube in Tube Indirect, Plates Indirect, combined machines so Tubes and Plates are available on one base. Scraped Surface Heat Exchangers indirect and DSI available, Margarine and Spreads Processors, Tablet Presses and Spray Driers.

If it's Juice, Milk, Soy Milk, Soups, Sauces, Custards etc that you want to process in the laboratory, we have the machines to suit. Just click on the applications button for a full range of examples which we have supplied machines for.

Built in CIP (Clean In Place) which is standard on all machines means you never need to connect separate tanks and pumps.

SIP (Sterilise In Place) which is standard on all machines for Aseptic version means shelf life tests can be carried out when connected to our Class 100 Clean Bench and Buffer Tank to ensure the product never enters the outside atmosphere.

We supply UHT/HTST machines for a wide variety of products which means holding times will change dependant on the product to be processed. All of our Holding Tubes are manufactured to whatever time and flow rate you require.

Inline Homogeniser. Either upstream or downstream. Aseptic version for downstream applications.

The same Homogeniser can also be used as a bench top machine when not required inline.

Electrically heated pressurised hot water recirculator means you don't need steam. The machines are mobile, require a small space and can be set up within minutes so you can use at different locations.