

## SYSTEMS FOR PASTEURIZATION, STERILIZATION, HOMOGENIZATION AND MIXING



no STEAM



no TUBULAR  
ELECTRIC HEATERS



### TEK-PH flow-type pasteurizer - homogenizer

Pasteurization of milk and dairy products, egg melanges. Due to the lack of heating surfaces milk stone is not formed and food liquids are not burnt.

**Capacity:** 0,5-5 t/hour



### TEK-SH flow-type sterilizer - homogenizer

Pasteurization, sterilization and homogenization of milk and dairy products (yoghurts, kefir, cream up to 30% fat, reconstituted milk). Effective mixing and dispersing of combined dairy products (ice-cream). It can also be used for processing reconstituted juices.

**Capacity:** 0,8-5 t/hour



### TEK-HP /TEK-PD dispergator - homogenizer - mixer

As it consumes just 1-3 kW per 1 t of finished products, it is the leader in power-saving solutions. It is indispensable in manufacturing dairy products, egg melanges, condensed milk, confectionary fillings, cream, ice-cream mixes, combined juices, sauces, mustard, ketchup.

**Capacity:** 5.0-20.0 t/hour

