

# SSEC



## SEPARATION & HOMOGENISATION SYSTEMS



**SS Engineers & Consultants**

E-Mail: [ssengr.1@gmail.com](mailto:ssengr.1@gmail.com)



STORAGE TANKS

TUB WASHERS

CAN WASHERS

CONVEYORS

## SEPARATION & HOMOGENISATION SYSTEMS

### *SS Engineers* Precision engineering for rapid milk temperature reduction

*SS ENGINEERS* Heat Treatment/Pasteurisation and Mixing/ Blending Systems are complimented with an extensive range of Homogenisers and Self-Cleaning Separators. *SS Engineers* has the knowledge and experience to Integrate Homogenisers and Separators into complete processes as well as providing stand alone systems and upgrades.

#### **PRODUCTS:**

Typical Products utilizing homogenisation and/or separation include:

- |             |             |                        |
|-------------|-------------|------------------------|
| ▲ Milk      | ▲ Desserts  | ▲ Syrups               |
| ▲ Whey      | ▲ Honey     | ▲ Fruit Pulps & Juices |
| ▲ Chocolate | ▲ Sauces    | ▲ Baby Foods           |
| ▲ Cream     | ▲ Food Oils | ▲ Jelly                |
| ▲ Yoghurt   | ▲ Ice Cream | ▲ Custard              |

#### **SEPARATION:**

Automatic Self-Cleaning Separators are available for a number of disciplines, including:

- |                        |  |
|------------------------|--|
| ▲ Milk Skimming        | ▲ Milk Clarification                                   |
| ▲ Whey Skimming        | ▲ Fruit Juices/Wine Clarification                      |
| ▲ Milk Standardisation | ▲ Milk Bactofuges Reduce Sporigen and Bacterial levels |
| ▲ Cream                | ▲ Food Oils  |

*SS Engineers* and Associated OEM have a proven track record of working successfully together for over 10 years. Commitment to development and high quality standards have enabled to grow as one of the market leaders in India. Performance and quality are of paramount importance Separation Machines achieve a high centrifugal force permitting high operating efficiency. This is achieved through high grade materials, a sophisticated balancing system and patented mechanical drive. Models are available for both high and low production.



## Optional:

- ▲ Separators Skim Milk and Whey maximum efficiency.
- ▲ A soft inlet system allows the product to reach optimum speed for separation without the fat globules being broken down
- ▲ Low feed pressure required.
- ▲ The outlet of the separator is a Hydraulic Seal type which, guarantees no foam and requires no servicing.
- ▲ As standard, all machines feature a standardization device featuring two pressure gauges for easy skimming control.
- ▲ Skimmed Milk/Whey and Cream exit the machine under pressure, therefore, there is no need for a Pump.
- ▲ All Separator Control Systems utilize PLC Control.
- ▲ Machines are designed for simple maintenance and require few spares, resulting in low maintenance costs.

## HOMOGENISATION:

**SS Engineers** high pressure, high quality Homogenisers have established a growing reputation, particularly in India. The new Millennium Series Homogenisers are supplied for an every growing range of products, machines are available for 100 – 10,000 lph production volumes and pressures up to 200 bar can be supplied upon request.

Models available are;

- ▲ Sanitary
- ▲ Aseptic for UHT
- ▲ Two Stage Homogenisation
- ▲ Standard for Processing Milk, Yoghurt, Cream etc.
- ▲ Abrasives for Processing Fruit, Ice Cream, Ketchup etc.

Machines can be fully customized to specific needs, options include:

- ▲ Control System for fixed and variable capacity.
- ▲ Partial Automation for Control by other systems.
- ▲ Pulsation dampers on inlet/outlet.
- ▲ Pressure Transmitter complete with Digital Display of Homogenisation pressure.
- ▲ Partial Homogenisation Systems.

Whether you know your exact requirements or need advice and assistance to help overcome a processing problem. **SS Engineers** will apply experience and know-how to provide a solution that works for you.

**SS Engineers** are a leading provider of quality capital equipment and Turnkey Systems to the hygienic liquid process industries and supplies a large number of household names.



In addition to Separation and Homogenisation Systems **SS Engineers** offers a range of equipment and services in the following fields:

- ▲ Intake and Storage
- ▲ Mixing and Blending.
- ▲ Heat Treatment/Pasteurisation.
- ▲ Process Vessels/Storage Tanks.
- ▲ Cleaning in Place.

A full range of support services are available to complement all or any of our process systems including

- ▲ Process Design.
- ▲ Project Management
- ▲ Automation and Control
- ▲ Construction Design and Management.
- ▲ Hygienic Fabrication
- ▲ After Sales Service

**SS Engineers** offers a complete design and manufacture service from its Rajahmundry base which incorporates a fully equipped design office and 2,000 sq. mtrs. Fabrication shop with additional assembly testing and polishing workshops.

From complete systems to individual pieces of equipment and from components to service, at **SS Engineers** we are Engineers and support staff will work with you to ensure your Plant achieves the quality of product and efficiency you require.



## **SS Engineers & Consultants**

D.No. 11-49/2, Pidimgoyya Panchayat, Morumpudi Junction,  
Rajahmundry.(Andhra Pradesh) India.

Phone : 91 883-2464990,3256663,4,7,8, 2426845,6,7

E-Mail : [ssengr.1@gmail.com](mailto:ssengr.1@gmail.com)

Website : [ssdairyequipment.com](http://ssdairyequipment.com)