

## Technology for

# FOOD AND BEVERAGES

Heaters / Coolers / Pasteurizers up to 95 % HR



**SIGMA M 7 / M 9**

100 - 5.000 l/h



**SIGMA M 26**

2.000 - 20.000 l/h



**SIGMA M 36**

10.000 - 40.000 l/h

### PRODUCTS

Milk, cream, beer, wort, softdrinks, etc.

Sanitary Design for CIP

Aseptic and Foodstuff Connections

Pressure Classes: 6, 10, 16, 25 bar

Codes: PED, ASME

Frames:

Stainless Steel and Lacquered

Plate Materials:

AISI 304, 316, 316L, 316Ti, 904, SMO, Nickel, C-276, Titan, TiPd

Gasket Materials:

NBR, EPDM, Viton, NBR/PTFE

Gasket Fixation:

Mechanical or Glued

Design Support,

Detailed Documentation



**SIGMA M 66**

20.000 - 100.000 l/h

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