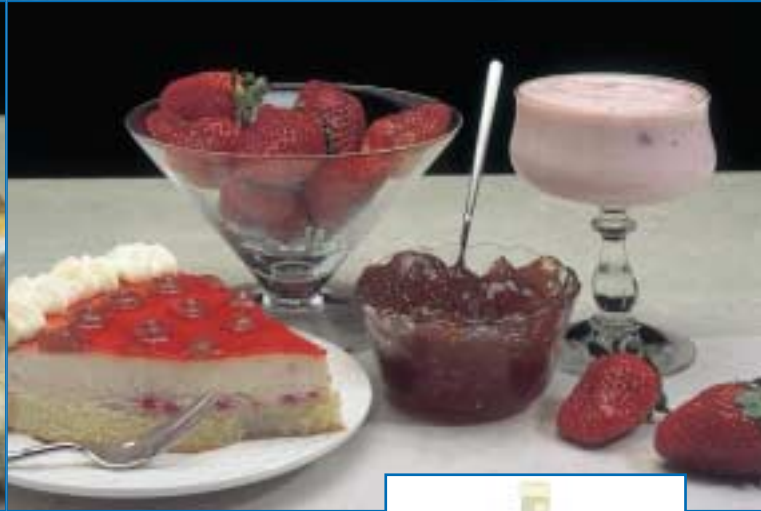


# TERLET

## Processing Tanks/Kettles & Vessels



### Markets

- Food/Beverage
- Pharmaceutical
- Chemical/Petro chemical
- Dairy

### Applications

- Agitators
- Mixers/Blenders
- Sanitary valves
- Vacuum operation
- Pressure operation
- Cooking/Cooling

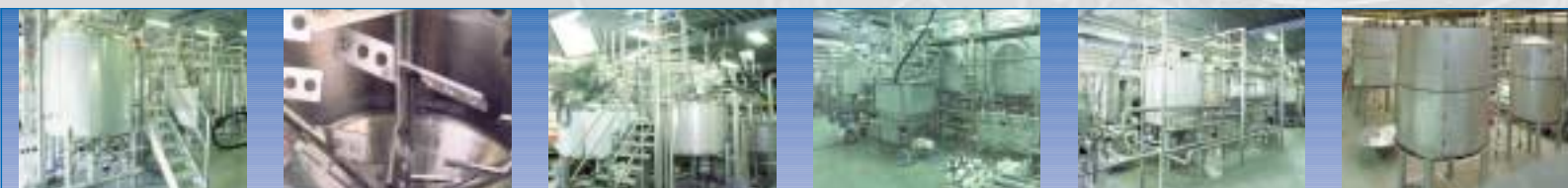


[www.terlet.com](http://www.terlet.com)

ASME Certified, 3A, USDA Designs

 **terlet**

MEMBER OF THE MPE GROUP



## TERLET batch preparation system

## TERLET MMR processing tank

Terlet develops and builds a broad range of tanks and vessels specified by our customers. The tank and vessels are based on standard diameters. Tanks and vessels range from 15 up to 40,000 gallons or 50 up to 150.000 litres.

### Batch preparation systems for sauces, emulsions and ketchup

The various tank executions can be implemented in a batch preparation system, including the most efficient stirring devices for that particular application. Rotor-stator homogeniser and pump, together with the controls, form a system.

### Batch preparation systems for cosmetics and pharmaceuticals

The Terlet batch preparation system is able to perform multiple technological processes. Being enclosed, C.I.P.-cleanable and having a high standard of material finish, the concept is ultimately hygienic and thus extremely suitable for the preparation of cosmetics and pharmaceutical products.

### Design

- Tank with conical bottom.
- Vacuum system
- Rotor-stator homogeniser.
- Various stirrer executions, for example a so called "counter turning stirrer".

### Features and benefits

- Compact system
- Fully automatised
- Hygienic design



Vacuum mixing tank

### MMR tank for the preparation of soups, sauces and ragouts

The MMR is a heating/mixing tank that is used for soup products requiring a combination of mixing and heating operations. Firstly, an optimum mix has to be attained, in which the whole pieces in the soup, such as mushrooms, pieces of paprika, meat etc., are kept intact as much as possible. Secondly, the soup must be cooked without causing it to burn and stick to the side.

### MMR processing tank for the processing of fruit products

The MMR is a heating/mixing tank that is used for fruit products requiring a combination of processing operations. Firstly, an optimum mixture has to be obtained. Secondly, the fruit pulp must be heated without causing it to burn and stick to the side.

### Processing tank for the dairy industry

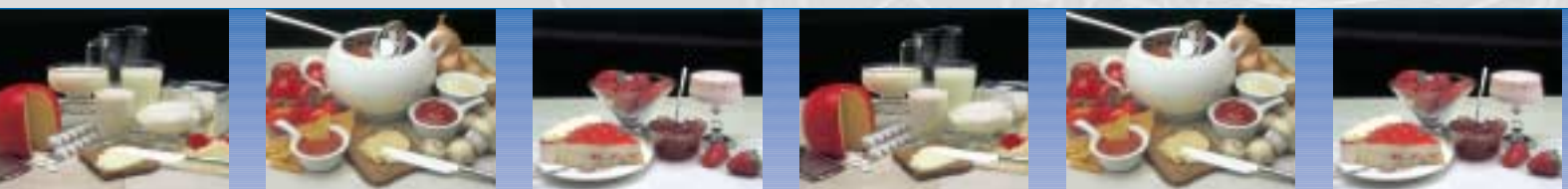
The "MMR" is a processing tank that is employed as a mixing tank for mixing cream, fruit or herbs into curds and soft cheese.

### Features and benefits

- Optimum mixing action, even with thin soups containing vegetable and meat pieces.
- No damage to the product solids.
- Good heat transfer, resulting in fast heating.



Process tank



## TERLET sauce vessel

### Sauce vessels with bottom driven agitators

Cookers and coolers: Applications used for sauce-, soup-, ready meal and pie fill production.

#### Features and benefits cooking vessel:

- Full access
- Hygienic design
- Split dimple pressure jacket for small cooking batches
- Fast heating times
- Wall and bottom surface scraped for optimal heat transfer
- Special agitator for intensive mixing action resulting in a more homogeneous end product
- Low maintenance
- Less product loss
- No dead corners
- No seals or bearings in contact with product
- Homogenizing through optional homogenizer in one vessel
- In tiltable execution for viscous products
- CIP provisions optional

#### Features and benefits cooling vessel:

- Hermetically closed
- No contamination in cooling phase
- Vacuum / pressure execution
- Cooling with central inner cylinder which means very fast cooling times
- No fat separation
- No transport pump needed
- CIP provisions optional



Bottom driven  
sauce vessel

## TERLET horizontal tanks & vessels

### Horizontal tanks and vessels for the production of soups and sauces

The horizontal cooking/mixing tanks are primarily employed in the preparation of sauces and soups in which there is a large variation in relative density. In other words, the tendency for the components to sink or float.

### Horizontal tanks for the processing of fruit products

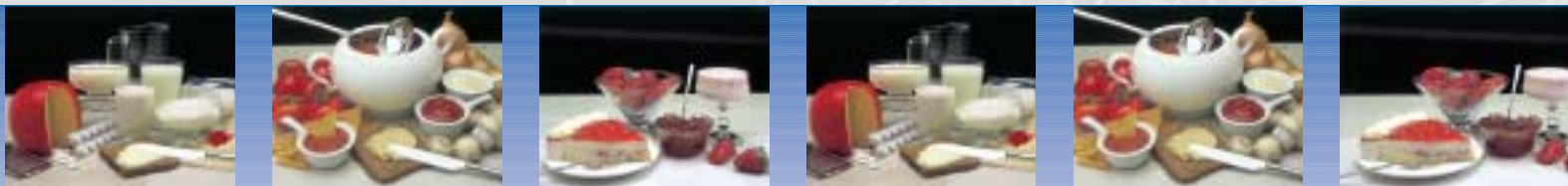
A horizontal tank can be used for the preparation of all kinds of fruit products. A great advantage is the very efficient mixing of products that tend to sink to the bottom or, conversely, float to the top.

#### Features and benefits

- Optimum mixing action, even at minimum fill ratio.
- Large heat exchanging surface.
- No damage to the product because of the low revolving speed of the stirring mechanism.



Horizontal vessel



## TERLET fermentation tank

### Culture and Yogurt tank

To allow milk to ferment in a tank in a low-spore environment and stir effectively the inoculation after it has reached the desired acidity degree. For culture preparation it is also necessary to cool the starter so far as possible (with chilled water) and checking the virulence of the culture.

### Tubular Yogurt Cooler

To cool the fermented yogurt after stirring in the fermentation tank, in order to prevent continued acidification and achieve the correct final viscosity.

### Features and benefits

- The only way of cooling yogurt without structural damage
- Very even and effective cooling
- Result of scientific research
- Hygienic design
- Little space needed
- Excellent distribution amongst the tubes
- Low pressure drop – equal in all tubes
- C.I.P.- cleaning possible

## TERLET crystallization tank

### Crystallization tank for the production of lactose

To allow the lactose in concentrated whey to crystallise, with continuous supersaturation of the lactose contained in the solution during cooling.

### Pre-crystallization tank for whey powder

To allow the lactose in concentrated whey to crystallise, at a constant temperature for the preparation of non-hygroscopic whey powder (“non-caking” whey powder)

### Features and benefits

- Optimum mixing action
- No damage to crystals
- Even cooling
- Maximum cooling surface resulting in large, regular crystals
- Hygienic design

## Processing Tanks/Kettels & Vessels specifications

- Atmospheric full vacuum and/or pressure options
- Other high quality SS-alloys available
- Insulation
- Various agitator designs for efficient heat transfer and mixing blending

- Product/medium side SS 316/ 304
- Dimple jacket guarantees quick/smooth heat transfer
- ASME U-stamp options available
- Internal finish  $RA \leq 0,8 \mu$  or electropolish options



Fermentation tank



Crystallisation tank with bottom-driven agitator

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