

PROCESSING TANK



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MIXING TANK

A mixing tank is a tank used to blend, mix, or homogenize ingredients in industrial processes. In food processing, pharmaceuticals, chemicals, and other industries, the mixing tank ensures that materials are evenly combined for consistent product quality. This will equipped with mixing blades or agitators that stir the contents to ensure uniform mixing. Our company can designed a tanks come with heating or cooling jackets to maintain optimal temperatures for specific processes depends on customer needs.

Vision



Blend liquids, powders, or other materials, ensuring a uniform consistency before further processing.



Material

Made of 304 stainless steel, meet the demands of food hygiene and safety.

Mission



Mix ingredients for sauces, beverages, or dairy products, ensuring product homogeneity and quality.



Maintenance

Stainless steel constuction ensures maximum durability, easy to clean and maintenance.



STORAGE TANK

A storage tank is used to store ingredients that including in food processing. Storage tanks ensure that products are safely contained before they are processed or transferred. Customers can designed the volumes of the tank. Tanks are often airtight to prevent contamination, preserve product integrity, and ensure safety. Tank is fitted with valves, pipes, or outlets to easily dispense the stored contents.

Made of 304 stainless steel

Meet the demands of food hygiene and safety.

Used for store ingretients.

Easy to clean and maintenance.

Can design the volume and shape of storage tank

**Ensuring they remain clean, safe, and ready for use
in the next phase of production.**



HEATING TANK

A heating tank is designed to heat and maintain the temperature of liquids or mixtures during processing. It is commonly used in food processing to ensure products reach and maintain specific temperatures for proper processing, mixing, or storage. This tank will normally equipped with steam jackets to evenly heat the contents. It features precise temperature regulation systems to ensure the contents remain within a specified temperature range.



Function

A heating tank will contain a precise temperature control to maintain product quality which evenly heat the contents using in processing line.



Material

Made of 304 stainless steel, meet the demands of food hygiene and safety.



BALANCE TANK

A balance tank is used in fluid processing systems to regulate the flow and maintain a steady supply of liquid, ensuring consistent pressure and preventing overflow or underflow in the system. It is commonly used in industries such as dairy and beverage industries. It is designed to maintain a consistent liquid level and regulate the flow between different stages of processing.



Material

Made of 304 stainless steel, meet the demands of food hygiene and safety.



Maintenance

Stainless steel construction ensures maximum durability, easy to clean and maintenance.



BLENDING TANK

This blending machine used after a mixing machine, is to further refine and homogenize a mixture, ensuring that the ingredients are fully integrated and the texture is smooth and uniform. While the mixing machine combines the ingredients, the blending machine ensures that any inconsistencies, lumps, or uneven distribution are eliminated, resulting in a product with consistent quality.



Function

Homogenize a mixture to make sure it smooth and uniform.



Material

Made of 304 stainless steel, meet the demands of food hygiene and safety.



Maintenance

Stainless steel construction ensures maximum durability, easy to clean and maintenance.