



PROCESS

PROCESS MACHINES

MIXERS AND SATURATORS,
TANKS, PASTEURIZERS AND CIP



Over 30 year's experience.

We provide our customers with innovative technical solutions. We provide comprehensive advice and professional needs analysis. Our devices, created by a team of experienced engineers are working on the success of many businesses around the world.

Comprehensive solutions.

Open your production on the latest technologies. Explore innovative technical solutions, which guarantee the overall process – production, bottling and packaging all kinds of drinks and other liquids.

World class quality.

The machines are designed in compliance with European safety standards and they are CE-marked. In their construction are used the highest quality components of world-recognized companies: ThyssenKrupp, Metal Work, System Plast, Bonfiglioli, Festo, BERNECKER.

Professional management

1

ANALYSIS

We investigate client's needs and expectations, taking into account infrastructure and future production plans.



2

CONSULTING

Congeneric consulting, including machines sitting and choice of particular elements.



3

ENGINEERING DESIGN

Design of chosen solutions.



4

PRODUCTION

Assembly and machine's testing.



5

TRANSPORT AND START UP

Worldwide shipping. Final installation.





Process

JG&JS
SERIES

Process

CIP
SERIES

Process

PASTER
SERIES

Advantages:

- Maximum hygiene
- Reduced maintenance
- High quality components
- Automatic controlled
- Made of stainless steel AISI 316L and AISI 304
- Modern solutions and indispensable technologies adapted to guarantee the highest quality

Process

JG&JS
SERIES

Modern dosing systems, high stability of saturation.

Mixers and Saturators of the JS and JG series are devices designed to prepare carbonated water and drinks.

These are automatic devices of a modern construction, where the high stability of the saturation process is ensured by electromagnetic E+H flow meters and constant-pressure modulating valves.

The machines are made in compliance with the standards concerning hygiene and adapted to support CIP. They are made entirely of stainless steel AISI 316L and AISI 304.

The process of carbonated water/drink production is controlled by means of a B&R controller that is easy to operate, while at the same time being technologically advanced. The control algorithm requires only to be given the syrup concentration in a drink and the quantity of prepared drink.

The microsaturator is equipped with separate control programs that allow it to produce carbonated water, non-carbonated drinks and carbonated drinks. The controller software offers the function of machine cleaning.



Advantages:

- Controller that is easy to operate
- Electromagnetic E+H flow meters
- Universal machine for carbonated water, non-carbonated drinks and carbonated drinks



Application:

Carbonated water, non-carbonated drinks and carbonated drinks.

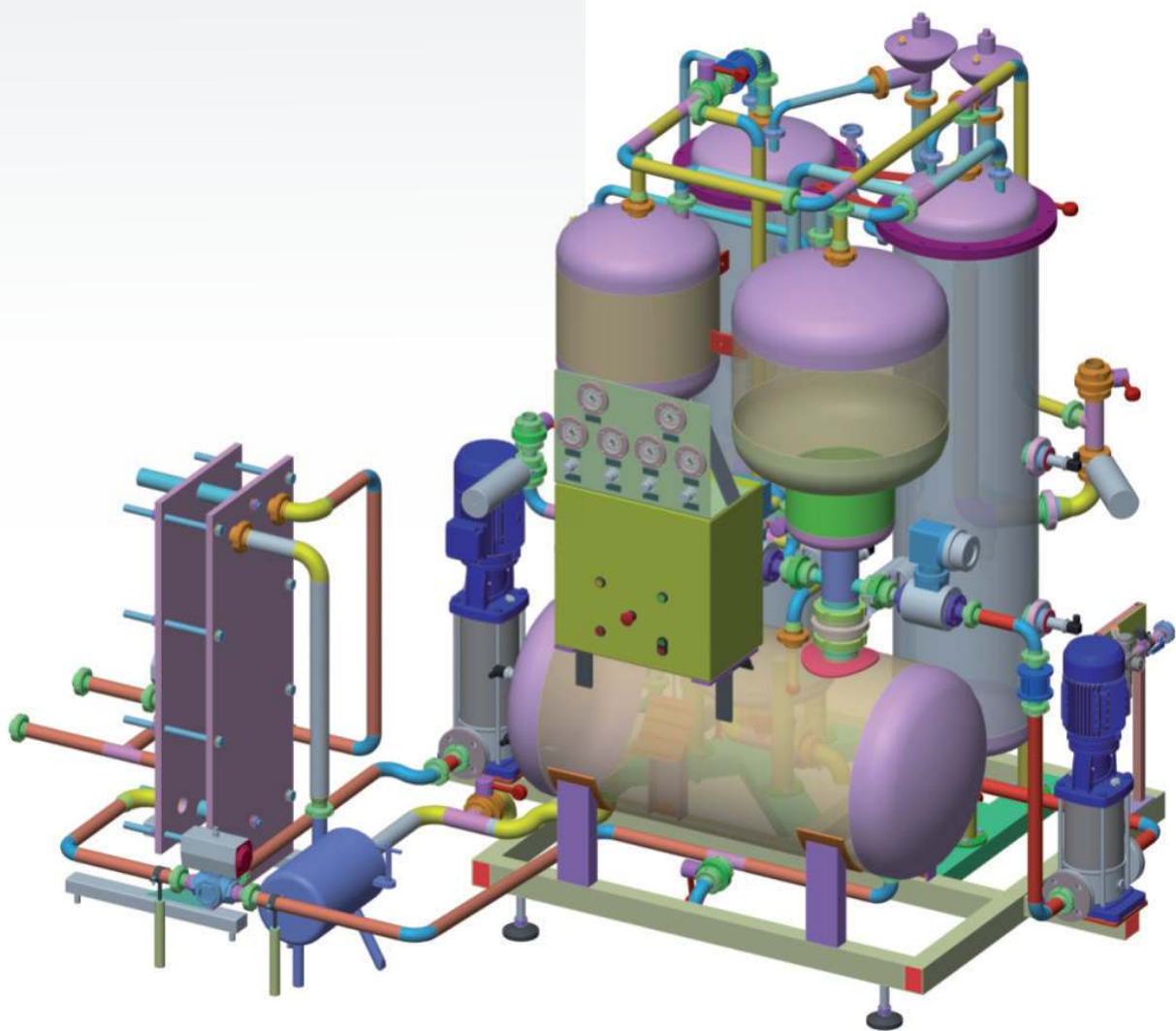
Components:

High class components from such companies as:
ThyssenKrupp,
Festo,
Balluf,
Metal Work,
B&R Automation,
Moeller,
LOVARA,
Elstar.

Process

JG&JS

SERIES



Process



Perfect cleaning, high hygiene standards.

CIP stations for cleaning technological lines are available both in the automatic version and more simply, semi-automatic devices designed for smaller plants.

A balanced relationship between the machine price and the quality of European components, modern construction and precision of workmanship.

A CIP station is used to prepare solutions of agents for cleaning and disinfecting machines and to clean machines in a closed-cycle process.

The station consists of a compact pumping station and valves, as well as two solution tanks.

The compact pumping station is equipped with a main pump and three pumps that control the proportion of basic, acidic and disinfecting agents.

The station contains all the valves used to switch the flow routes of water and cleaning agents, including manual shut-off valves.





Advantages:

- CIP systems – from single- to multi-tanks
- European components
- Modern construction
- Precision of workmanship
- Automatically controlled by a microprocessor
- Rapidly, efficiently and safely systems



The station preparing solutions and cleaning agents also contains a JAD-type heat exchanger that is designed to transform heat by means of a heating medium in the form of steam.

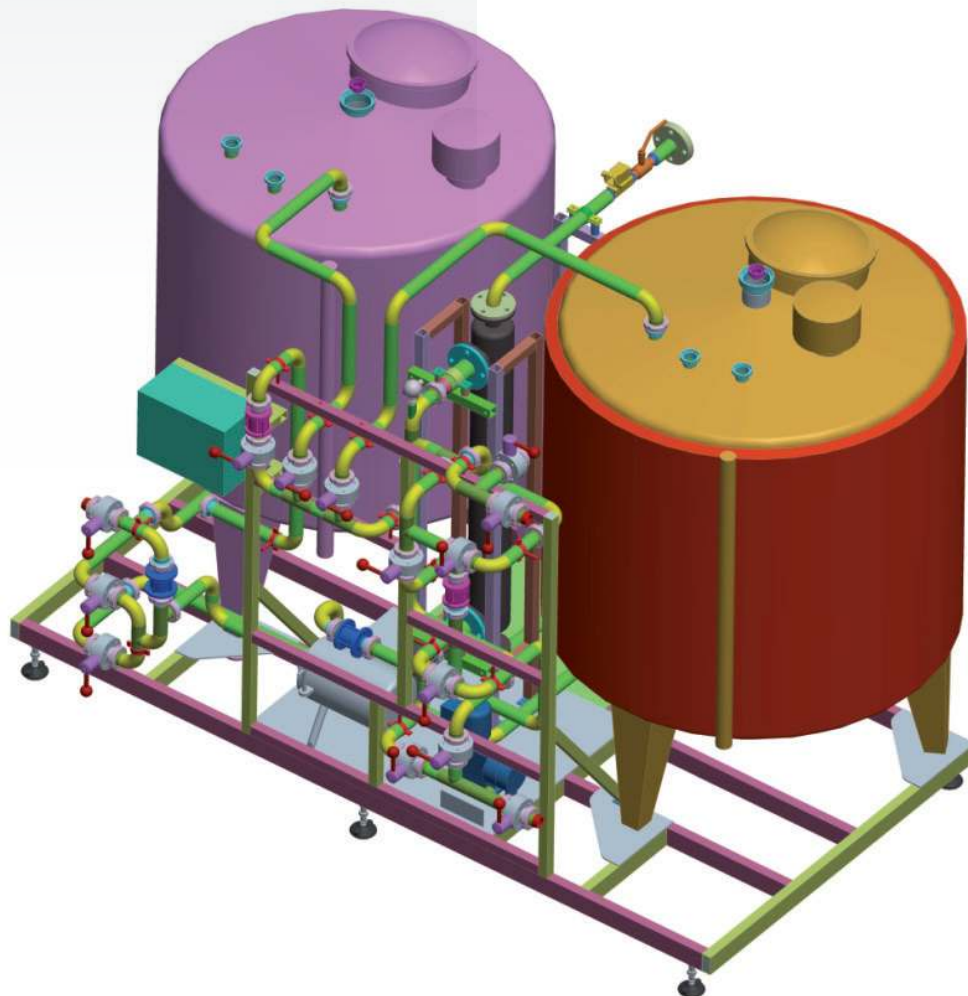
The operation of a CIP station is controlled automatically by a micro-processor.

Pneumatically-operated flap valves are the operating components of the machine. The valves are powered by compressed air.

The cleaning process is carried out in multiple stage: cleaning with an acidic agent, cleaning with a basic agent, disinfection, rinsing, which guarantees the process is effective and a high level of hygiene is maintained.

Process

CIP
SERIES



Process

PASTER SERIES

Continuity, suitability

The design of the process part is prepared individually to meet the client's needs.

STM assists clients in determining which technology is most suitable for product preparation.

The best suppliers of tanks and auxiliary devices, modern solutions and indispensable technologies adapted to guarantee the high quality of the final product and optimization of the processes designed to prepare poured liquids, such as juices, drinks, Ice Tea, etc.

The use of components from recognized European manufacturers enables the quick replacement and servicing of our devices and ensures continuity of operation and efficiency of the production processes.





STM
FILLING LINES



Advantages:

- A wide range of technical solutions to ensure optimized pasteurization without loss of quality as less as possible
- Process drinks based on both sugar and artificial sweeteners
- Special systems to ensure micro-biological stabilization on a cost and energy efficient way



Complete syrup processing machines are designed to process drinks based on both sugar and artificial sweeteners.

Electric and steam plate pasteurizers for pasteurizing liquid products, designed to process milk, wine, juices, syrups and many other products.

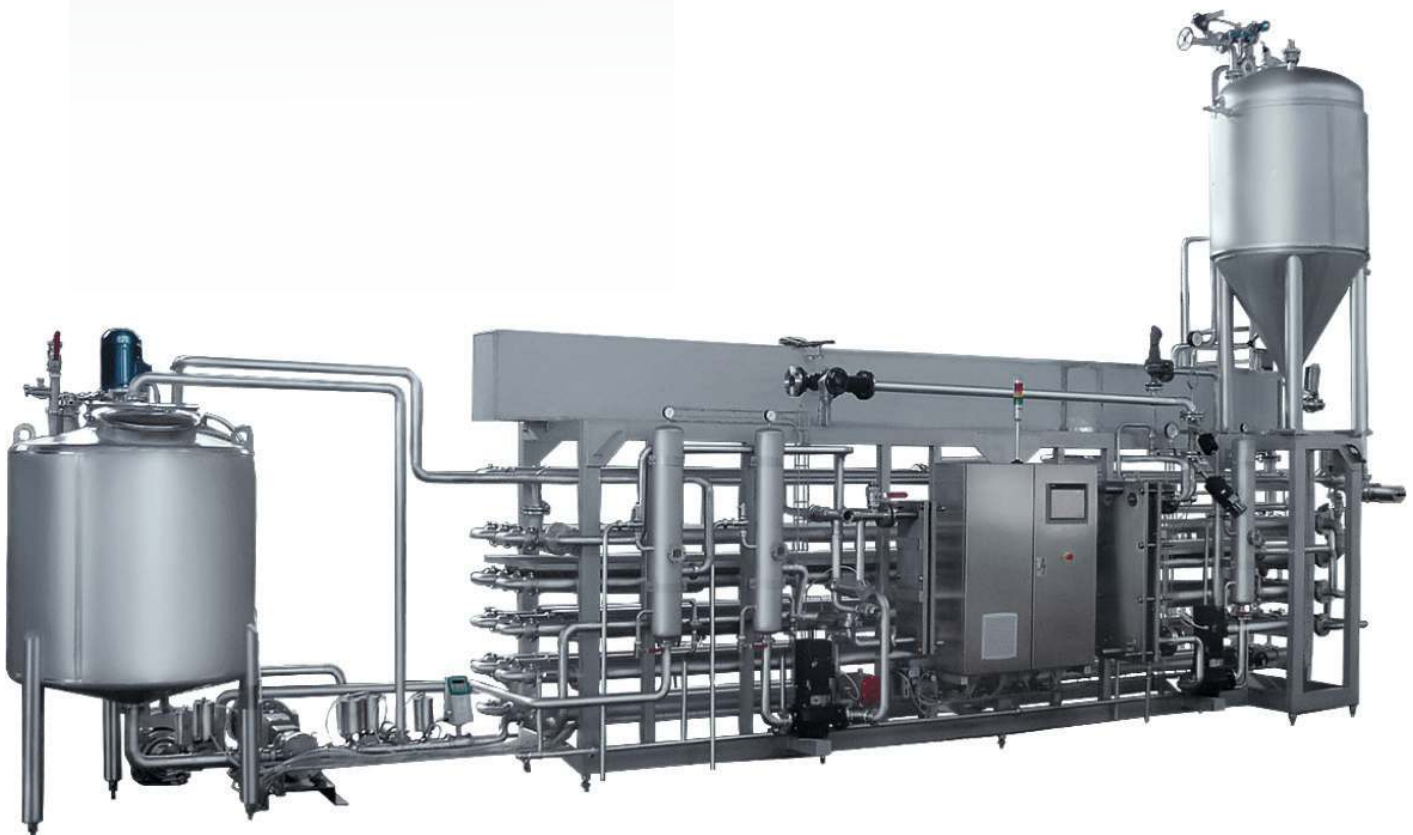
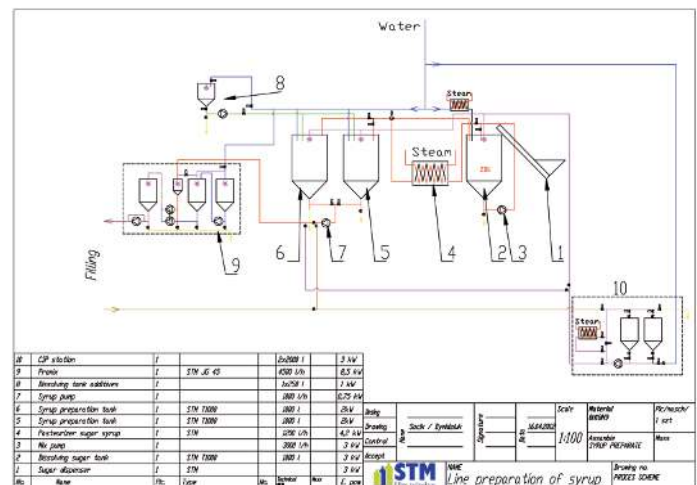
Tube pasteurizers designed to provide thermal treatment to juices, concentrates and fruit purees flowing through a process line.

Sterilizers, homogenizers, sugar feeders, process vats and other auxiliary devices are made of materials designed to be used in food processing industry, mainly stainless steel AISI 304.

Application:

Juices, syrups, Ice Tea.

Process PASTER SERIES





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