



It works
perfectly!

Thanks to
customized process
plants

Asepto
PROCESSING

Your #1 address for all things milk.

A turnkey process plant? Made to measure? We're on the same page.

Whether it's milk, mixed ice creams or vegan drinks, with extra pulp or without – you follow the trends, we develop the ideal production process. With the right plant solution for your product. Enabling short cleaning intervals and outstanding food quality that passes any test: We know exactly what process plants in the food industry must achieve.

Whether you're building a complete plant from scratch or modernizing and expanding an existing system, we'll provide you with a tailored solution for your specific requirements – from planning and design to execution and installation, all the way to complete documentation. And all from a single source.



Hygienic design
+
Top-quality
component parts
=
Long-lasting plant

100 % product

Heat treatment, mixing according to formulations, automatic and volume-accurate filling: Your product will flow into its packaging exactly as you've developed it. This requires a sophisticated control concept for the process plant, one that takes into account temperature fluctuations, deviations, and cleaning media. And it's an integral part of our plant management: all component parts – from customized controls to a connection with the customer's own process control system.

We offer you a turnkey process plant and supply you with the necessary spare parts. Likewise, we're always prepared to modernize any existing system to meet your specifications, with energy-efficient drives and reliable components – the foundation for many years of economical, low-maintenance operations.



From planning to commissioning: all from a single source.

Formerly a sales office for Aseptomag valves, today we're a leading process equipment manufacturer. Which is why we're ideally positioned to take on your task, with highly experienced technicians, engineers and expert in-house installers the world over. Let us implement your project, too – tailored to your specific needs, adjusted to whatever your on-site conditions may be, and perfectly on time for the date you've scheduled.

Our recipe for success

We're always close to our customers and their interests. In other words, whether it's a stand-alone system or an entire production line, we'll be by your side all the way from the initial idea to the commissioning. And we'll continue to be there for you afterwards, too. Our unwavering focus will be on your goals and the necessary conditions for achieving them. No one knows better than you what exactly these are – which is why we'll visit you at the planned location, listen to you carefully and discuss your project right down to the last detail.

“engineered by Asepto, made by Asepto”

Our development and production take place exclusively at our two main sites in Germany.

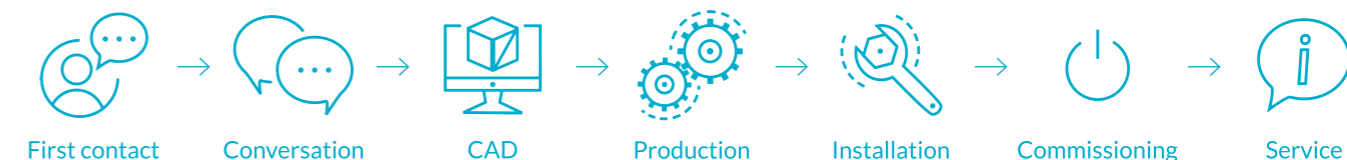
Asepto's promise

- We'll keep our decision paths short
- We'll answer every question you have
- We'll keep our promises

Expertise
+
Trust
=
First-class results



This is how things work with Asepto



Hygienic design and automation? Made-to-measure construction? To perfection.

Every Asepto system is unique, first created in our minds and then in our cutting-edge production halls. What remains constant, however, is this: Our commitment to developing the ideal concept for your specific requirements and implementing it with precision. True Asepto quality starts with planning things down to the very last detail. Then we bring those details to life with the latest generation of computer technology and high-end CAD systems.

An essential detail for every type of system is a simple design with no dead ends, so there's very little space for deposits to form. The better the system design is from a hygiene standpoint, the more effective the cleaning cycle will be, too. All Asepto systems are designed to be able to run cleaning cycles while in operation. Cleaning in Place (CIP) is our standard, while the frequency and cleaning media can be as individual as your product.

Only the best component parts

Which type of stainless steel and materials we use to manufacture your system can depend on the processing temperatures you use. It goes without saying that all component parts, seals and valves that come into contact with your product will be food-grade.

No more technology than needed

Whether it's a simple design with pushbuttons or a complex line with an ERP connection, reporting or recording of the visualization for troubleshooting – anything's possible and will be done to ensure ease of use. What's more, you can always count on our professional support and rest assured that we plan, manufacture and document every Asepto system for CE compliance.

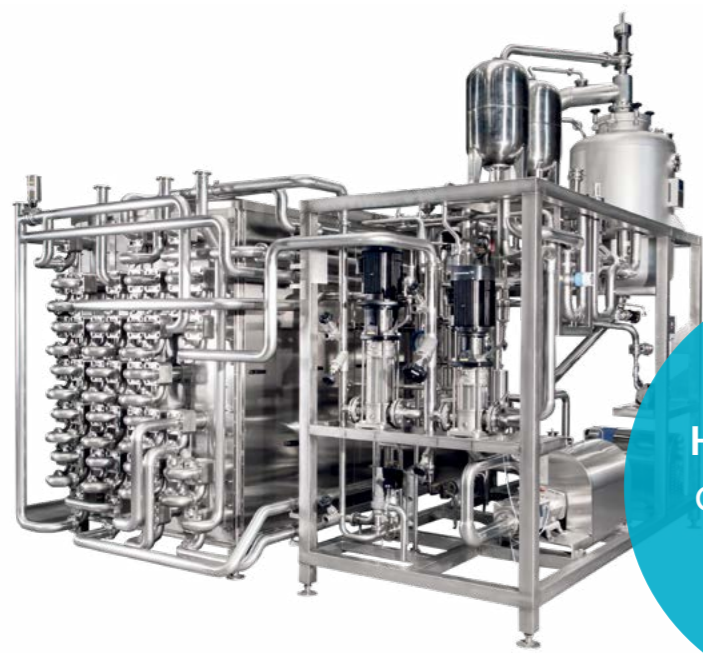


Asepto expertise

- Detailed functional description
- Component selection
- Interface clarification
- Parts list creation
- Control cabinet planning
- Scheduling and control
- Production control
- Assembly management
- Commissioning
- Process optimization
- Documentation
- Training



Asepto-Variety
Heating, mixing,
standardizing, cooling,
controlling, dispersing,
membranefiltration,
cleaning, process tanks,
pilot plants, valves, ...



Heating systems
Custom-configured
for your process.



Heat exchanger
At the core of
optimal heat
exchange.



UHT and heating systems

Variety for tailored configurations

Whether milk, pudding or sauces, rice pudding, soups or fruit preparations: Gentle thermal treatment extends the shelf life of many foods. We also manufacture the right UHT and heating system for your product – in an energy-efficient manner through heat recovery. Small operations or large-scale industrial production? Our systems are designed to save space and fit into any food production facility – including yours.

Components of your UHT-plant

- Various heat exchanger designs: spiral, double or multi tube bundle from Asepto's extensive portfolio
- Heating methods: direct heating, infusion, injection
- Process equipment according to customer specifications
- Homogenizer
- Automation

UHT and heating systems: part of the whole

For the production of traditional dairy products or vegan alternatives, such systems are a core part of complete production lines, along with the mixing tank, powder dispersion and sterile tank. This way, more than just starch can be swollen through ultra-high temperature heating. Prior to the product being stored re-infection-free in sterile tanks, thermal treatment is carried out to prevent enzymes and microorganisms from surviving.

Highlights

- Pre-assembled frames for quick commissioning
- Various operating pressures up to 100 bar
- High-performance with up to 30,000 l/h
- Resistant to heat-related thermal stress through clever design
- Easy to maintain thanks to fewer seals

Heat exchanger

Heat exchangers are at the heart of many of our systems. After all, hardly any process in food production and processing can be carried out without reliable temperature exchange. Whether dairy products, vegan drinks or fruit preparations, every product needs to be prepared gently so that both great taste and a long shelf life can be achieved.

Each manufacturing process is different and guides the design and construction of the heat exchanger. Different types of stainless steel, seals and component parts: We'll always select the right components for your system, precisely adjusting them to your planned throughput – right down to the liter. The result? A heat exchanger tailored to every single one of your process requirements.

Varieties

Multitube

- Heat exchange via product-to-product or safety-water-cycle-to-product
- Fully welded, free of seals, also for fibrous and chunky media
- Spiral curved design
- Hairpin design
- Up to 30 m³/h, up to 100 bar
- Ideal for UHT-plants, dessert preparations, UHT milk and vegan drinks

Double tube

- Heat exchange via product-to-product or safety-water-cycle-to-product
- Design as hairpin or coil with individual radii
- Fully welded, free of seals, also for fibrous and chunky media
- EHEDG-compliant design
- Up to 8 m³/h, up to 100 bar
- Ideal for UHT-plants, desserts and fruit preparations

Hot-water heater / CIP

- U-shaped standing tube heat exchanger
- Ideal for heating cleaning media or water
- Countercurrent with steam or hot water
- Up to 60 m³/h, up to 20 bar
- Ideal for hot water generation and CIP heat exchangers

Highlights

- Few or no seals, which means low maintenance costs
- Stable, robust and durable thanks to thickness of larger tube wall
- Variety of designs
- High heat recovery possible
- Hygienic design



Mixing plants
The perfect mix that follows the recipe, filled exactly to volume.



Asepto-Vent
Protects your tank from airborne germs.



Mixing plants

The perfect mixing ratio

The recipe? Top secret! When it comes to the composition of dressings, yogurts, puddings, etc., the sky's the limit. No two products are the same, just like our mixing systems. We custom design them to meet your specifications and strictly compliant with food industry requirements. Whether it's fruit yogurt, yogurt with a fruit topping, or cream cheese with herbs: Asepto inline mixing systems bring it all into the right cups and bottles – and always at the perfect ratio, too, thanks to our sophisticated process technology.



Flexible + modular: mixing tank plants

Flexibility is our motto! Mixing milk alternatives, pudding milk or other premixes: In our mixing tanks and dispersing systems, any ingredient – even hard-to-dissolve ingredients that are difficult to dissolve – can be added very easily and mixed optimally, all with minimal air input. If required for the product, an integrated deaerator will remove any excess air. All our mixing lines can be configured variably – to meet your needs with perfection.

Highlights

- Excellent variety: multicolored, sorted, etc.
- High dosing accuracy
- Variable output
- Optional: deaerator
- Modular design
- Hygienic design

Asepto-Vent

Sterile air for every tank

A must-have for every tank! Asepto-Vent protects the valuable products in your process tanks from contamination via ambient air. The principle behind it is known as sterile air blanketing. Here's how it works: Asepto-Vent uses outside air, or hall air, and conveys it through a filter system (HEPA) into the tank. The resulting overlay pressure prevents air from the environment from entering the tank.

Benefits

Asepto-Vent is designed to make the filters easily accessible for maintenance. When replacing the pre-filter, no dirt can get into the HEPA filter. The powerful blower only requires low pressure to supply the tank, enabling energy-saving operation.

Varieties

- Indoor
- Outdoor with heating element in control cabinet
- For installation on the top of the tank with the air outlet at the bottom
- For installation on the bottom or wall of the tank with the air outlet at the top



Highlights

- Cleanliness level: class 100 (99.997%)
- Blower capacity 500 m³/h
- Power consumption 0.2 kWh
- Easy filter replacement
- Notice function for filter change
- Varieties for indoor and outdoor operation available



Components
Valves, Pigging systems, GEA-Aseptomag spare parts, dispersing mixers



Component parts

A perfect system is based on a well-thought-through concept and high-quality component parts. We only use outstanding-quality parts that prove their worth in every way – regardless of the manufacturer.

Valves

In our systems we use GEA-Aseptomag valves and spare parts, which are characterized entirely by low maintenance costs and a long service life.

- Suitable for CIP and SIP
- Few seals
- For temperatures up to 160 °C
- Hygienic design

Valve types

- Shut-off valves
- Aseptic double-seat valves
- Bottom valves
- Sampling valves
- Control valves
- Changeover valves

Pigging systems

Pigging systems are ideal when different products flow through only one pipeline, because pigging has two goals: to clean the pipeline and to recycle your product as completely as possible. This is achieved by pushing the pig through the pipelines with gas – hygienic or aseptic and always fully automatic.

Dispersing systems

These systems allow you to add dry ingredients, concentrates or pastes to your formulation. We offer various designs and, if required, an automatic weighing system, too.

Filters and membranes

Sterilization, concentration and food separation is only possible with the right filter technology. From microfiltration to reverse osmosis (MF, NF, UF, RO) with various modules: We enable all common processes – for dairies, egg processing and other food industry applications.

That we are

The home of Asepto

We originally started out in the town of Dinkelscherben in Bavaria. Today, we operate two locations, one in Ziemetshausen and the other in Lönigen in northern Germany. Our hearts beat at both locations – through the managing directors, employees along with our customers and business partners. At these locations, everyone experiences our Asepto commitment at first hand, which is: We're so happy to be here! Always in close conversation with our customers and in close collaboration with our partners. As a result, we've grown together and have established long-standing relationships with many of our customers.

What makes Asepto stand out

We have the strong desire to get the best out of every project in partnership-based communication, with practice-oriented technology and innovation. As a plant manufacturer, we also aspire to make not only Germany, but the entire world, our home – in close contact with all our customers. This includes assuming responsibility for our employees and it means we want to offer our people safety, dependability and soft skills. It also means being familiar with the capabilities and individual goals of each person and promoting their further development.

Sticking together as a team

Many of our colleagues have been with us for years and years – some have even been with us from the very beginning. Newcomers at Asepto can look forward not only to an intensive induction and lively exchange of ideas, but above all, to friendly working relationships. With a motivated workforce that's a great fit, we're always on top of all our projects at both locations. The small ones and the great big ones, too.



HISTORY

1992
Asepto is founded in Dinkelscherben, Germany

2005
Northern German location is founded in Lönigen

2020
Southern German location moves to Ziemetshausen

2021
New building in Lönigen

CEO



Helmut Müller (Founder)



Sven Illgner



Christian Westing



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