





Sinitech Industries d.o.o. is a promising Croatian company that brings solutions from the process industry to the domestic and foreign markets.

The development of process solutions takes place in accordance with the newest technologies and global trends in the process industry. The rich experience of our mechanical engineers combined with a team of young, educated, and motivated engineers form the fundamental strategy of our progress and development.

Our current engineering staff, with many years of experience in the design, manufacture, service, and supervision of the manufacturing processes of various equipment, as well as our highly educated experts for the production and installation of plants, are equipped with all necessary tools and instruments and able to intervene at a customer's request at very short notice.

We generate most of our revenues in foreign markets; however, we participate in many significant projects in the process industry field (in its widest sense) domestically, as well.





1000+

#### EMPLOYEES:

70+



















#### [INDUSTRIES]

4



#### Food Industry

Sinitech Industries d.o.o. and its lead engineers with over 35 years of experience in the design and manufacture of various plants for the food industry, together with a team of young, educated, and ambitious engineers, offers process solutions that meet the highest product quality standards, following European and world trends in the food industry.



# Milk and Whey Powder Production

The years of experience we have gained in the manufacturing of equipment for the dairy industry allows us to offer a wide range of equipment, including: individual dairy devices, milk coolers, continuous pasteurizers, multipurpose plate heat exchangers (heater/refrigerator/pasteurizer), various batch pasteurizers (duplicators) - (double-walled containers with or without stirrers) from 100 to 5,000 I, Schulenburg vessels, cheese presses, whey containers, various freestanding milk containers - vertical, cylindrical, with spiral thermal chamber and insulation from 100 I to 15,000 I (up to 100,000 I on special requests), CIP stations, butter churns, milk transport tanks, production lines for the processing of milk and dairy products.



## Beverage Industry

Beverage processing is an essential branch of the food industry that encompasses a wide range of products. We offer design services, equipment manufacturing, and after-sales services. Beverages are most commonly divided into alcoholic and non-alcoholic, and our area of activity in the preparation and production of both kinds includes: beverage production lines, filling and packaging lines, pasteurization stations, beverage mixers, energy equipment inside beverage bottling plants, heating, cooling, and ventilation systems.







Our product program encompasses a wide range of complete lines in the pharmaceutical industry, as well as certain individual machines and devices.

As a standard, we produce vessels of various sizes, from 30 to 10,000 I, and even larger ones on special requests. The vessels can be without pressure or under overpressure, i.e. vacuum. They are made with or without a coil (double sheath) for heating or cooling, depending on the customer's requirements.

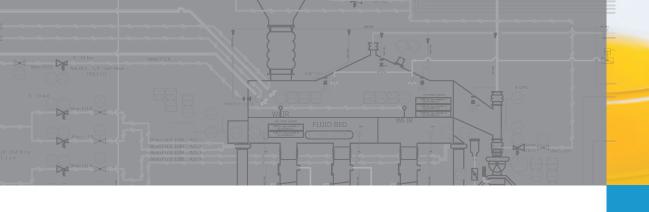
## Chemical Industry



As a standard, we produce vessels of various sizes, from 30 to  $10,000 \, \text{l}$ , and even larger ones on special requests.

We would especially like to point out our 100 - 20,000 I reactors, equipped with a mixer and a gear motor, in a standard or "ex" version. We also manufacture various containers, vessels, track conveyors, defoamers, washing containers, and reactors.





### Mixing Plants

In the beverage industry, among other equipment, mixers are used. The main purpose of mixers is the mixing and homogenization of the components that make up a particular beverage, and it is used in the production of still and carbonated beverages, aromatized water, and mineral water containing  $CO_2$ .

The types of mixers we produce:

- Multipurpose, of various capacities
- For water deaeration and carbonization
- For water deaeration and carbonization, and for syrup and carbonated beverages dosing
- For water deaeration and syrup dosing still drinks with and without inert gas protection
- Electrical equipment and automation for semi and complete process control



#### Syrup Rooms

The main process in juice and syrup production takes place in syrup rooms. In accordance with the production technology, the integral components of syrup rooms may be as follows:

- Intake of glucose-fructose syrup
- Receiving, dissolving, filtering, pasteurizing and cooling a simple syrup
- Dosing, mixing and homogenization of beverage components (water, concentrate, simple syrup, preservative)
- Transporting system for syrups and finished beverages to the bottling lines
- Electrical equipment and automation

