



Tasteful Technology

Terlet Process Equipment



Terlet is your specialist when it comes to the design and production of high-quality components for the preparation and packaging of foodstuffs. With more than 90 years of experience Terlet stands for a reliable and a professional partner. Our customers are local, medium-sized companies, as well as multi-nationals, all over the world.

Experience & Expertise

Following incorporation in 1917 Mr J.W. Terlet started the in-house manufacturing of machines for dairy factories and his company quickly made a name as a trendsetting and innovative engineer.

By being a trendsetter in the development in the dairy industry our product range constantly expanded. With amongst other things, yoghurt makers and -coolers, cream ripeners and later installations for the gassing of tinned milk powder, we have built up our reputation as a true specialist in our discipline.

In the meantime it is a fact that the foodstuffs industry has changed significantly and has experienced strong development in the last few years.

An expansion into the foodstuffs industry, supplying tanks and vessels for the industrial preparation of soups, bouillons, ready-to-eat meals, meat snacks, salads, sauces, fruit, jam, baby food, liquorice and numerous other products was therefore a logical next step.

This further development of new machines has led to the Terlotherm, a scraped surface heat exchanger that is unique technology and has a worldwide marketplace.

Thanks to our many years experience and expertise we can design and develop for your specific requirements, but in addition provide advice in order to solve your challenges.

Products

Tanks and Vessels

Terlet produces process tanks and vessels with a content ranging from 50 to 50,000 litres. These tanks and vessels are used for preparation processes during which products are mixed, stirred, cooled, heated or crystallised.

Terlotherm

The Terlotherm is a scraped surface heat exchanger which is suitable for the constant heating or cooling of viscous liquids without damaging entire components or the structure of the product. The Terlotherm is available in 4 standard models ranging from 0.5 to 4.4 m² of heated surface, suitable for capacities from 100 to 5,000 kg/hr.

Van Meurs Bag-in-Box filling machine

Van Meurs filling machines are used for the aseptic, Bag-in-Box and Bag-in-Drum filling of, among other things, dairy products, fruit juices and concentrates, liquid egg and sauces. The machines are available in semi as well as fully automatic versions and are suitable for bags (from 2 to 25 litres) as well as drums (from 200 to 1,000 litres).



Vacuum gassing installation

This installation guarantees optimal process conditions for the (tinned) packaging of foodstuffs such as dairy products and baby food in an environment with inert gas. By replacing the oxygen available in the tin by an inert gas, the shelf-life is extended from a couple of months into a couple of years.

Projects

These specialist customised components for your various production processes can be expanded by Terlet, in association with Terlet Processing Systems, with frames, piping and controls and can be combined into fully turn-key delivered installations.

Pilot Plant



Certification & Quality

Our products are designed and produced in accordance with the EC directives and take your specific application into account.

Terlet has been certified worldwide and thus not only complies with customer specific requirements but also with various (international) standards such as ISO, ASME, PED, 3A and GOST-R. By guaranteeing our quality in this way we pursue the highest requirements when it comes to hygiene and safety. That is why our machines are characterised by the use of high-quality materials and components which guarantees a long life cycle and smooth maintenance.

Test facilities

Practical tests and laboratory tests are inevitable during the development of new products and scaling processes.

Our extensive experience, gained during the many years of development of our equipment, has successfully been applied during the production of laboratory equipment and our test units. Terlet has available various test equipment as a result of which you are able to carry out trials to prove the production process, allowing easy product development in a simple manner.

After all, our test equipment offers the possibility of testing production processes, at pilot as well as production level, without significant investment costs.

An enthusiastic team of employees is available to you for supervision and training.

From design to maintenance

Terlet is made up of a team of experienced and professional engineers and process specialists who not only understand machines but also our customers' products and the manner in which they are manufactured. Our machines are designed in-house and are fully geared to your specific needs and are perfectly in line with your process.

This know-how and the flexibility of a personalised production facility are evident in our high quality standards. An added value you experience during the complete life cycle of our products.



Service & Spares

Apart from the supply of new machines, Terlet is also specialised in the modification, overhaul, repair and maintenance of your installation. Our service department guarantees expertise during all maintenance activities covering our impressive installed base. Through our own warehouse, where the most common parts are kept in stock, we are able to quickly and effectively react when the need arises. Of course, we also offer you the possibility of service agreements as a result of which you can be sure of periodic preventive and professional maintenance.

The supply of individual parts complements our package of services and guarantees continuity of our high quality standards and maximum reliability of your installation.

With Terlet, buyers and users are assured of quick and professional technical support so that production downtime is minimised.



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