

Blackwater Yoghurt, Cream and Ice Cream Vessels

Guaranteeing the Quality of your Products

Changing consumer tastes and an increased product variety are likely factors in explaining the forecast increase in the yoghurt and ice cream market in the coming years. The UK ice cream market is already one of the largest in Europe. As a leading supplier to the food and dairy industry in Ireland and the UK for over 30 years our vessels provide an efficient and cost effective solution to take advantage of this expansion.



What Blackwater can Offer You ?

- Vessel capacities from 10,000L – 20,000L
- Vessels are fitted with a special design agitation system and Blackwater thermal plate technology, to keep the product in motion, and maintain a constant temperature to guarantee the quality of your cream, yoghurt and ice cream products.
- Energy saving thermal plate vessels for heating and cooling achieve hi flow rate to allow maximum contact with the surface.
- The hygienic non-corrosive properties of stainless steel ensure your products comply with stringent food storage & production regulations.



The Blackwater Package

EXPERTISE	Designs and Technology based on 35 years experience
QUALITY	We operate to the highest industry safety and hygiene standards Blackwater is accredited to ISO 9001 / BS5750 PT1 / BS5500 / PD 5500
SERVICE	Complete package from design to delivery and an excellent after sales services. We offer a 3 year guarantee on workmanship and parts



**Contact Us at +353 22 21795 or info@blackwaterengineering.ie
Find Out What We Can Do For You**

**Maximise Capacity – Increase Efficiency
Reduce Operating Costs
with Blackwater Engineering**