



CHEESE

PROCESSING EQUIPMENTS



DAPL Cheese Coagulation Vats

Designed for efficient milk coagulation, curd processing, and heating-cooling operations. Choose based on your production capacity and application needs.

O Vat



Double O Vat



Feature	O Vat	Double O Vat
Ideal Use	Small volume cheese, pasteurised milk, yoghurt	Pressed cheeses, cheddar, some soft cheeses
Max Temperature	75°C (optional 90°C)	Up to 50°C (for coagulation)
Capacity Options	300 to 1,000 Litres	2,000 to 10,000 Litres
Mixer Type	Variable speed mixer with Harf curd cutter	Cutting & stirring tools with flow tracking
Milk Filling	Direct filling	No-foam inlet, no tilting needed
Suitable For	Artisanal or small-scale cheese producers	Medium to large dairy plants
Tank Design	Single tank, compact design	Twin circular tanks, flat bottom with slope
Suitable For	Artisanal or small-scale cheese producers	Medium to large dairy plants
AISI 304 SS, sanitary finish	✓	✓
Closed jacket heating	✓	✓
PLC touchscreen control	✓	✓
Harf curd cutter	✓	✓
Emergency stop & LED signals	✓	✓

Horizontal Cheese Vat (HCV)

Maximize yield, consistency, and automation with DAPL's advanced Horizontal Cheese Vat designed for high-volume curd processing.



Key Features

- ✓ No Foam Milk Inlet: Ensures clean and smooth milk entry from the top
- ✓ Dual Duty Agitator System: Precise cutting and agitation using horizontal + vertical blades
- ✓ High Precision Blade Design: Gentle stirring with a "cut and fold" motion to boost yield
- ✓ Larger Heating Surface Area: Even heat distribution through water or steam jacket
- ✓ Rennet Injection System: Multi-port injection for faster, uniform coagulation with less rennet usage
- ✓ Convenient Seal Maintenance: No need to remove gearbox for seal replacement
- ✓ Advanced Automation: PLC + HMI touchscreen programming with full cook step control
- ✓ Capacity: 2,000 to 10,000 Litres

Brine Vats

Designed for high-capacity cheese brining, DAPL Brine Vats ensure consistent salt absorption and hygiene throughout the maturing phase.



Key Features

- ✓ Multiple Cheese Handling: Brine several cheeses simultaneously — ideal for bulk production
- ✓ Optimal Brining Conditions: Even brine flow ensures uniform salt diffusion in every piece
- ✓ Cooling Integration: Brine chillers or indirect cooling help maintain optimal temperatures
- ✓ Hygienic Construction: Built in AISI 316 stainless steel to resist corrosion and ensure easy cleaning
- ✓ Custom Size Configurations: Available in modular sections for short, medium or long brining times
- ✓ Optional Automation: Auto loading/unloading, programmable immersion durations, lifting systems
- ✓ Smooth Surfaces & Rounded Edges: Prevent dirt buildup and simplify sanitation

Vertical Cheese Pressing Machine

DAPL's Vertical Pressing System is designed for uniform and controlled cheese pressing using a progressive pressure application. The setup allows multiple piston heads, each capable of pressing up to 10 moulds (depending on mould size), delivering consistent and repeatable results.

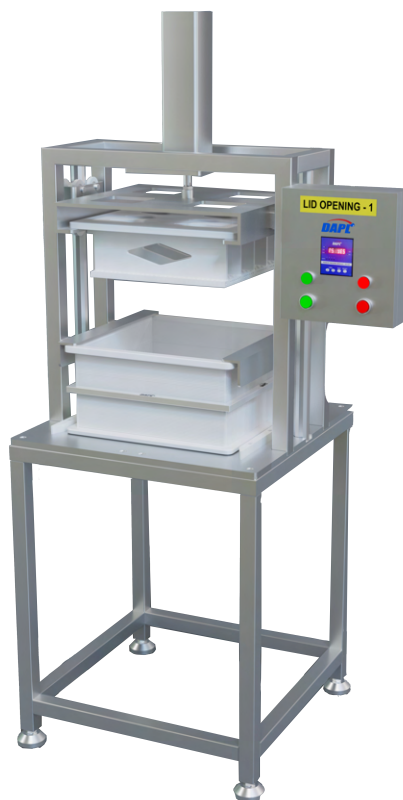


Key Features

- ✓ Progressive multi-step pressing for uniform curd consolidation
- ✓ Single piston head can handle up to 10 moulds simultaneously
- ✓ Option to configure multiple piston heads based on plant size and output
- ✓ Recipe-based PLC controls for programmable pressure cycles
- ✓ Hydraulic or pneumatic actuation tailored to product needs
- ✓ Food-grade, sanitary construction with guided press plates
- ✓ Easy-to-operate touchscreen control panel with safety features

Mould Lid Opening Machine

This machine automates the removal of lids from cheese moulds after pressing or brining. It enhances hygiene, consistency, and significantly reduces manual effort.



Key Features

- ✓ Automated lid removal system to minimize manual handling
- ✓ Compatible with standard DAPL cheese moulds
- ✓ Maintains hygiene by reducing direct human contact
- ✓ Touchscreen interface with integrated safety controls
- ✓ Compact and modular – easy to integrate in any production line

Cheese-O-Matic

The Cheese-O-Matic is a fully automatic system for draining, matting, and maturing curd. It's ideal for cheddar, mozzarella, or even both simultaneously, offering unmatched flexibility and efficiency in curd handling.



Key Features

- ✓ Suitable for cheddar, mozzarella, or both at once
- ✓ Automatic whey drainage and curd matting on perforated belts
- ✓ Optional salt dosing and gentle curd flipping
- ✓ Adjustable maturation time for precise pH control
- ✓ Automatic slicing and discharge to stretcher or press
- ✓ Closed, hygienic design with CIP compatibility
- ✓ PLC + HMI for complete process control

Cheese Cutting Solutions

DAPL's cheese cutting machines are designed for precision, speed, and flexibility. Whether you need slices, cubes, bars, or wedges — even cutting full wheels — our systems adapt to a wide range of cheese types and production formats.



Key Features

- ✓ Handles multiple formats: slices, cubes, bars, wedges, and wheel cuts
- ✓ Available with ultrasonic blades for clean cuts on soft or sticky cheeses
- ✓ Customizable for fixed-weight or portion-based output
- ✓ PLC-controlled with hygienic stainless steel construction
- ✓ Can be integrated with upstream and downstream automation lines

Cheese Block Forming Tower

The DAPL Cheese Block Forming Tower is designed to transform curd into uniform, compact cheese blocks with consistent moisture, shape, and structure – essential for high quality cheddar and similar cheese types. Built for continuous operation and hygienic performance, it's a key component in automated cheese production lines.

Key Features

- ✓ Capacity: 500 kg to 1,000 kg/hour
- ✓ Precise Block Formation: Uniform shape and weight through vertical column filling
- ✓ Controlled Whey Drainage: Integrated drainage section ensures ideal moisture content
- ✓ Pneumatically/Servo-driven compacting system for consistent pressure application
- ✓ Hygienic Stainless Steel Construction: Designed for CIP and easy inspection
- ✓ Automatic Mould Filling: Ensures repeatable performance without manual handling
- ✓ Modular Design: Can be configured for different block sizes and formats
- ✓ Seamless Integration: Interfaces smoothly with upstream cheddaring equipment and downstream pressing/packaging systems
- ✓ Optional Vacuum System: Reduces air pockets and improves block density





Contact us



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