



AUTOMATED PANEER | Proven Technology for Perfect Paneer COAGULATION MACHINES



ABOUT

Dairy Automation Pvt. Ltd. (DAPL) has emerged as a leading innovator in the dairy industry, delivering cutting edge, cost effective solutions designed for efficiency, consistency, and scalability.

With a strong commitment to innovation, DAPL offers state of the art paneer processing technology, combining precision engineering and automation to enhance productivity, yield, and quality.

Our Paneer-O-Matic series is a testament to our expertise revolutionizing paneer coagulation and moulding with automated systems that ensure uniform texture, higher whey expulsion, and maximum yield.

At DAPL, perfection drives us, and innovation defines us. By integrating advanced technologies, we provide complete, high performance solutions that empower dairy processors to achieve superior quality paneer with efficiency and ease.

FEATURES

Continuous Operations

Designed for uninterrupted paneer production, eliminating batch delays and improving efficiency.

One Vat - One Mould System

Ensures precise coagulation, maintaining uniform curd distribution for consistent paneer quality.

Coagulation Basins (150 Litres Each)

Multiple basins allow controlled batch processing, ensuring high-volume production.

Dedicated Milk Filling Station

Automated system for precise milk volume measurement and controlled dispensing.

Automatic Controlled Coagulation (Two Stages)

Multi-step coagulation ensures slow, uniform curd formation for better yield and texture.

Precise Movement Mechanism

Optimized vat rotation and handling for smooth and controlled processing.

Automatic Whey Extraction

Efficient top layer whey removal without disturbing curd integrity.

Automatic De-Vat Operation

Streamlined curd transfer process, reducing manual handling and improving production efficiency.

Paneer-O-Matic Mini



No. of Rotating Vats: 4
Capacity of Paneer Produced: 200 Kg/Hr



Paneer-O-Matic Plus



No. of Rotating Vats: 10
Capacity of Paneer Produced: 500 Kg/Hr

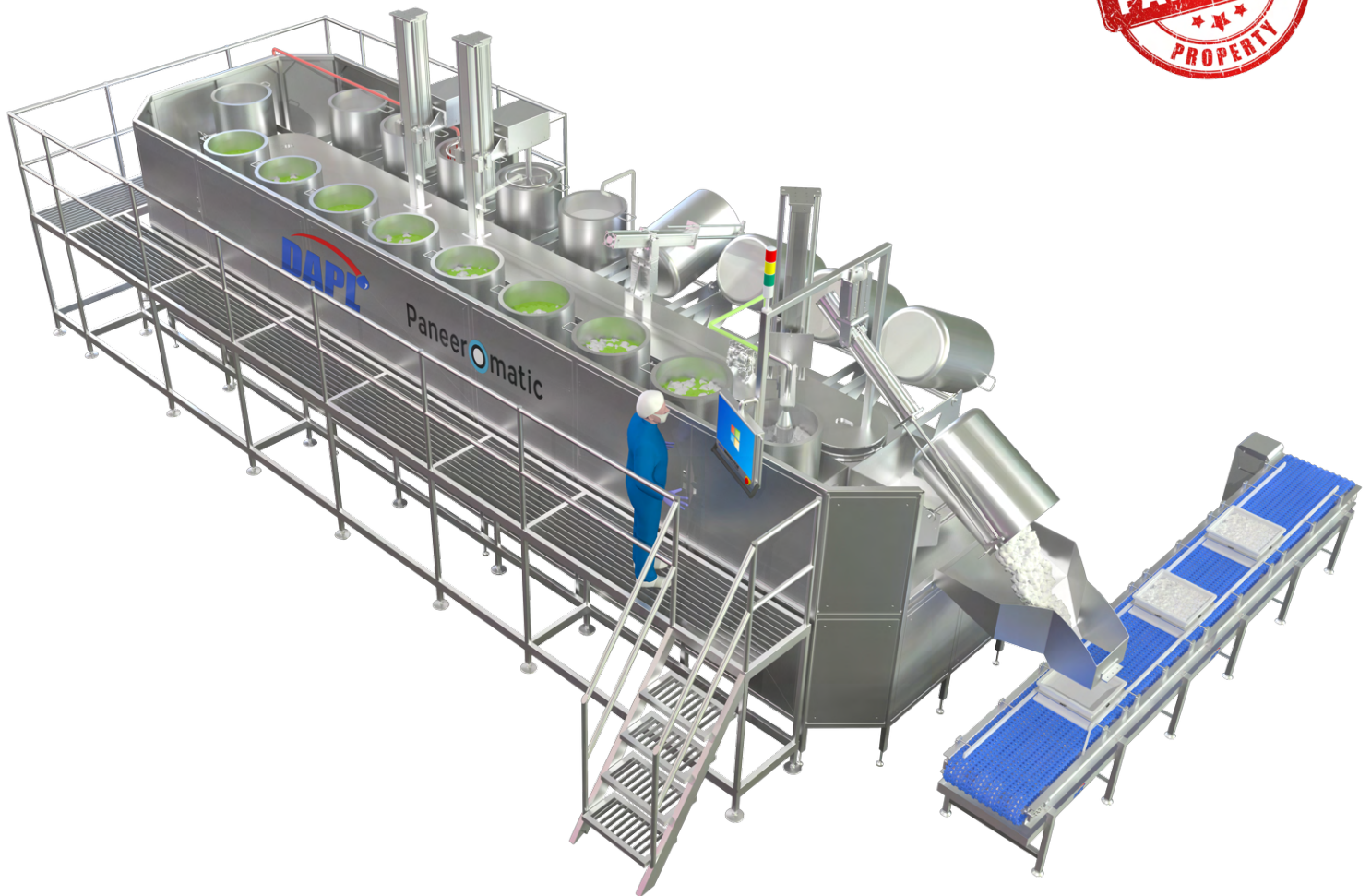
Paneer-O-Matic Standard



No. of Rotating Vats: 6
Capacity of Paneer Produced: 350 Kg/Hr



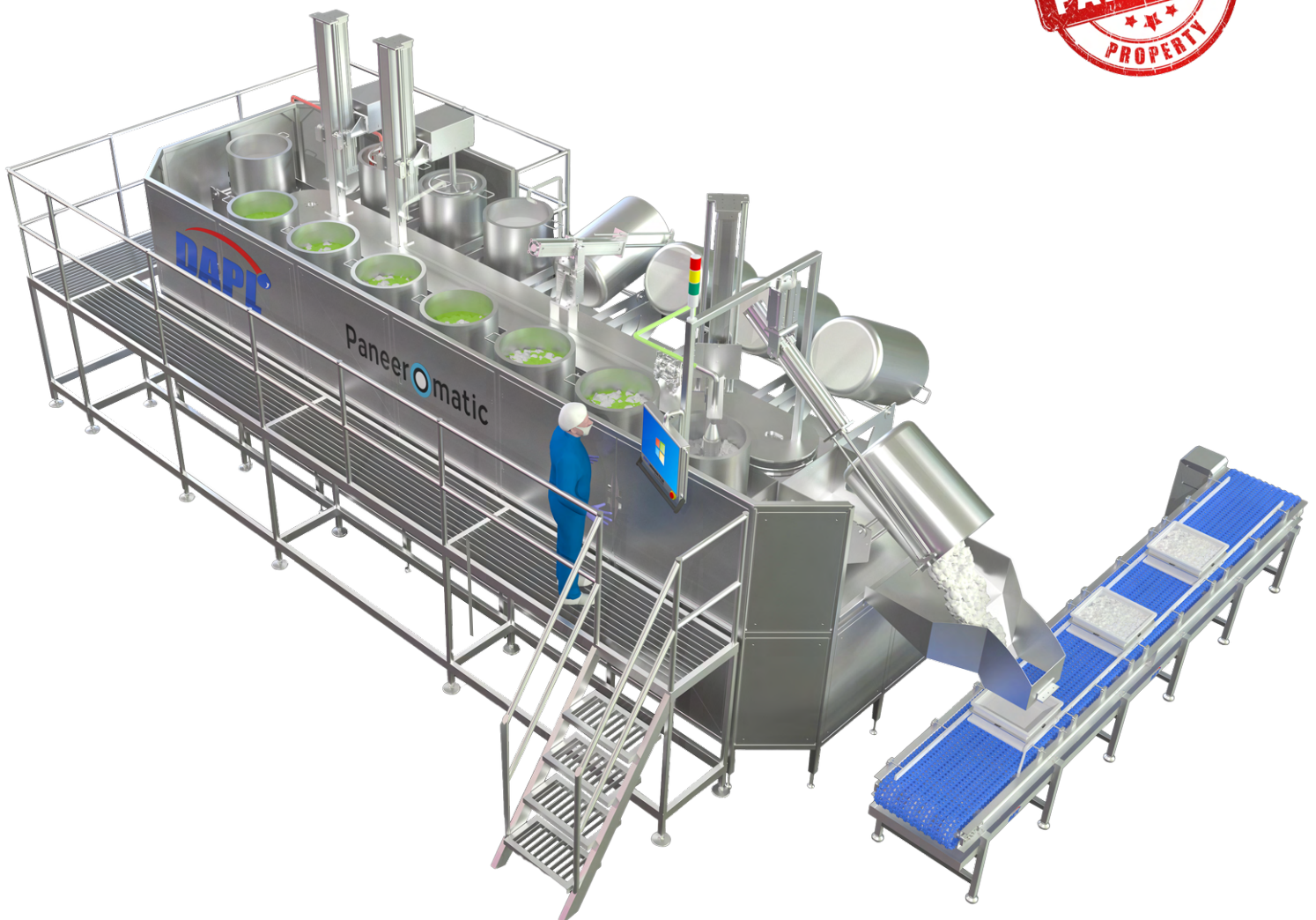
Paneer-O-Matic Ultra



No. of Rotating Vats: 20
Capacity of Paneer Produced: 1000 Kg/Hr



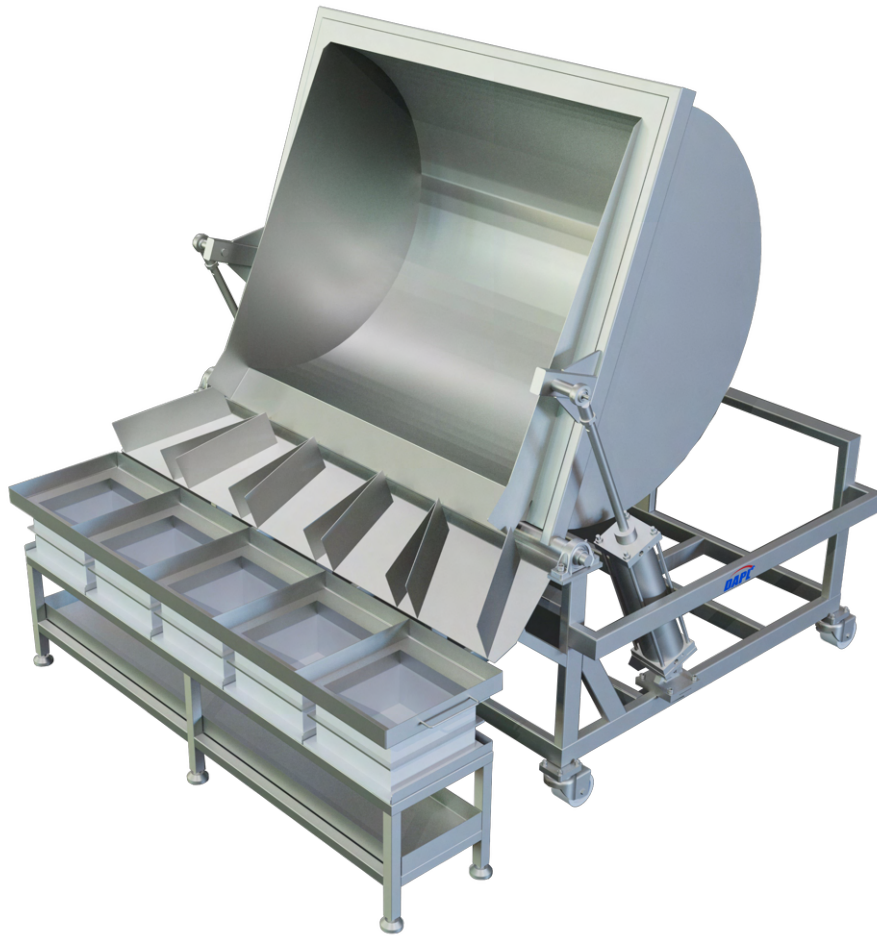
Paneer-O-Matic Pro



No. of Rotating Vats: 16
Capacity of Paneer Produced: 750 Kg/Hr



Tilting Vat



- ▶ Capacity of milk: **500 liters**
- ▶ Efficient Curd Transfer with Guided Distribution
- ▶ Tilting Mechanism for Easy Curd Discharge
- ▶ Optional Heating & Cooling Jacket for Precise Temperature Control
- ▶ Automated Whey Separation for Better Moisture Control
- ▶ Paneer Curd Filling Tray for Uniform Mould Distribution
- ▶ Micro-Perforated Moulds for Optimized Drainage
- ▶ Hygienic & Easy-to-Clean Stainless Steel Design

Patented Technology & Trademarked Innovation



Patent No.: 382596

DAPL holds the exclusive technology and concept based patent for the Automatic Paneer Coagulation Machine with Multiple Rotating Vats, Basins, or Containers. Any unauthorized use, replication, or modification of this patented innovation—whether in design, process, or application will be considered an infringement and subject to legal action.

Our Trusted Customers

Amul

**Banas
Dairy**

HATSUN[®]
Dairy Ingredients

Heritage[™]
HEALTH AND HAPPINESS

GOVIND[®]
MILK & MILK PRODUCTS
The Happy Makers

aavin

sudhamrit[™]
सुधामृत

साँची
Sanchi



Dairy Automation Pvt. Ltd., Office No.511, 5th Floor, Techniplex-II,
Techniplex Complex, S.V.Road, Near, Witty International School,
Goregaon (W), Mumbai - 104, Maharashtra, India.

✉ info@dairyautomation.com

🌐 www.dairyautomation.com