

paneer manufacturing equipment



DAPI
Dairy Automation Pvt.Ltd.

ABOUT US

Dairy Automation Pvt. Ltd. (DAPL) is a globally recognized engineering company specializing in the design, manufacture, & commissioning of high-performance Paneer processing equipment. With deep expertise in dairy technology, DAPL provides complete solutions covering milk preheating, coagulation, pressing, dip chilling, sterilization, cutting, & handling systems - all engineered for precision, hygiene, & long-term performance.

Our manufacturing facilities in India are equipped with modern fabrication, machining, & automation capabilities, ensuring every product meets international quality & reliability standards. With the largest number of automated Paneer plants installed worldwide, DAPL has set a global benchmark for performance, consistency, and engineering excellence. All DAPL equipment is CE, ISO 22000, and ROHS2 certified, & fully compliant with FDA and CODEX requirements. At DAPL, innovation drives everything we do, from improving yield & uniformity to simplifying operations for Paneer producers across the world.

Trusted by leading dairies across continents, DAPL delivers performance you can rely on - proudly Made in India, built for the world.

www.dairyautomation.com



Conceptualization

Design

Manufacturing

Installation

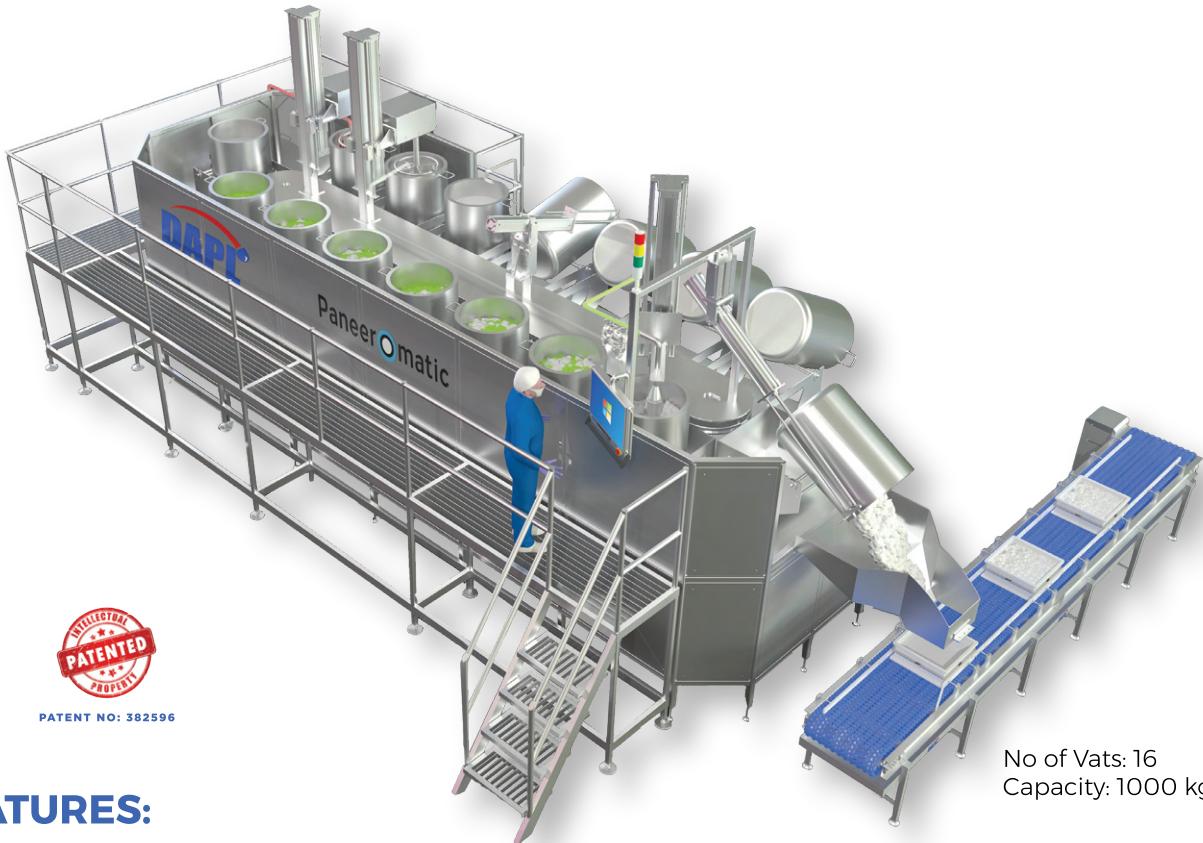
Automation

Commissioning

OUR CERTIFICATIONS



Automated Paneer Coagulator

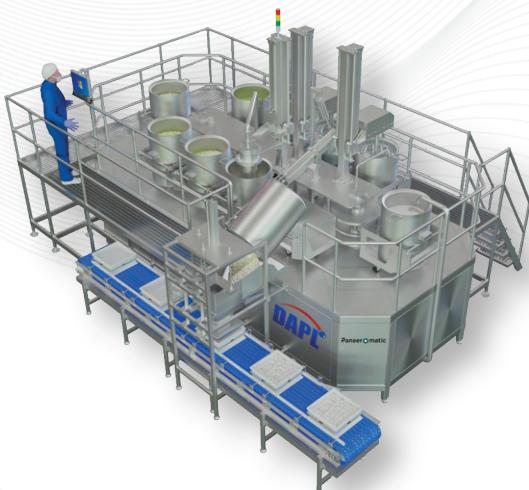


No of Vats: 16
Capacity: 1000 kg/hr

KEY FEATURES:

- ✓ Continuous operation enables uninterrupted paneer production and higher throughput.
- ✓ Automated milk filling, acidification, agitation, and whey extraction ensure process consistency.
- ✓ Integrated de-vat system enables smooth paneer transfer and minimal handling.
- ✓ "One Vat, One Mould" design delivers uniform texture, shape, and moisture control.

The Paneer-o-Matic Automated Paneer Coagulator is a patented rotary system that enables continuous, fully automated paneer production with precise control, superior hygiene, and high yield, adding value through reduced labor, consistent quality, and process efficiency.



No of Vats: 10
Capacity: 500 kg/hr



No of Vats: 6
Capacity: 350 kg/hr

Full range of solutions from milk preheating to paneer cutting



Capacity: 500 - 2000 kg/hr

UltraSonic Paneer Cutting & Portioning Machine

The Paneer Cutting Machine ensures precision slicing of paneer blocks into uniform sizes with speed & hygiene. Built for continuous performance, it enhances production efficiency, reduces manual handling, and ensures consistent retail-ready output.

- ✓ Servo-controlled blades for accurate, repeatable cutting and minimal product loss.
- ✓ Gentle cutting mechanism maintains paneer texture & surface integrity.
- ✓ Integrated conveyor for smooth product transfer & reduced operator effort.

Dip Chilling Vat

The Dip Chilling Vat is designed for rapid and uniform cooling of paneer blocks post-pressing. Its RO-chilled water system maintains optimal product temperature while the in-mould chilling process preserves paneer texture and hygiene. The ergonomic design enables smooth handling and efficient operation in continuous production lines.

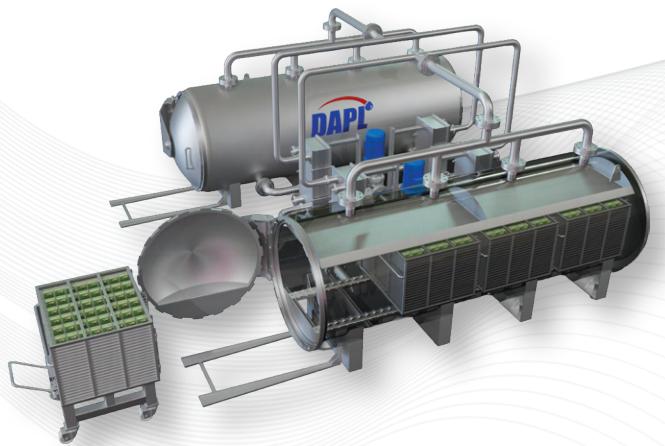
- ✓ Continuous RO-chilled water circulation ensures rapid, uniform cooling for consistent quality.
- ✓ Paneer block cooled within moulds to preserve natural moisture, shape, & hygiene preventing direct contact with water.
- ✓ Easy access with dedicated platform for loading and unloading.



Sterilizer

Steriliser is designed to increase the shelf life of packed paneer to 45 to 60 days by using a controlled hot water shower and cooling cycle. This post-packaging system ensures product safety, extended freshness, and hygienic handling without compromising texture.

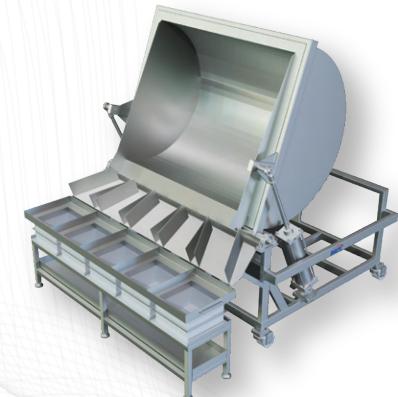
- ✓ Extends paneer shelf life 45 to 60 days through precise hot water sterilization and controlled cooling.
- ✓ Preserves natural texture, taste, and packaging integrity for premium product quality.
- ✓ Compact, automated system ensures hygienic, consistent, and efficient post-packaging operation.



Tilting Vat Coagulator

Tilting Vat for Paneer Production features a tilting mechanism for curd transfer, guided curd distribution assembly, paneer curd filling trays for moulds, and an optional heating jacket. Capacity and automation are customizable as per production requirements.

- ✓ Integrated tilting system for easy curd transfer and reduced manual effort.
- ✓ Guided curd distribution & mould-filling trays for uniform paneer formation.
- ✓ Optional heating jacket with customizable capacity & automation levels.

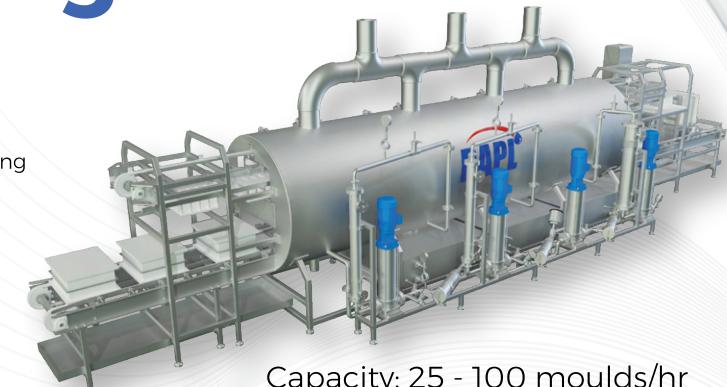


Capacity: 300 - 1000 Ltr/hr

Paneer Mould Cleaning Machine

The Paneer Mould Cleaning Machine provides efficient, automated cleaning of micro-perforated moulds, lids, and accessories. Designed for hygiene, durability, and water efficiency, it ensures thorough residue removal & consistent results with minimal manual effort.

- ✓ Multi-stage wash cycle with pre-rinse, detergent, hot-water rinse, and sanitization.
- ✓ High-pressure rotary nozzles for complete internal and external cleaning.
- ✓ Automatic control of temperature, detergent, and cycle time.



Capacity: 25 - 100 moulds/hr

Paneer Pressing Machine

Progressive Paneer Pressing Machine ensures uniform whey removal & curd consolidation for consistent paneer block texture, moisture, & shape. Available in multiple configurations it adapts to diverse plant layouts, and automation needs.

- ✓ Available in horizontal, semi-vertical, and vertical designs for process flexibility.
- ✓ Pneumatic progressive pressing with PLC-controlled pressure, dwell time, and sequence.
- ✓ Optional lid lifting, mould alignment, and automatic unloading for continuous production.



Milk Preheater

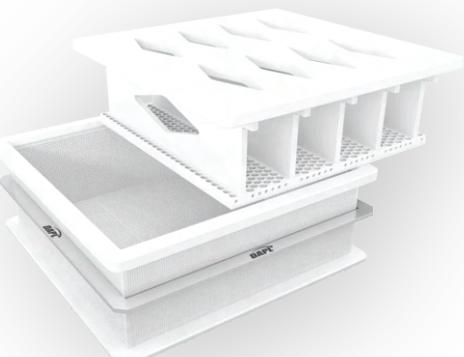
The Preheater plays a crucial role in paneer production by precisely conditioning milk before coagulation. Its advanced tubular heat exchange design ensures uniform heating, optimized protein structure, and consistent curd formation — setting the foundation for superior paneer texture and yield.

- ✓ Precise temperature control ensures stable milk protein denaturation for uniform coagulation.
- ✓ Continuous flow design maintains consistent supply to the coagulation machine.
- ✓ Energy-efficient heat recovery system reduces operational costs and improves process sustainability.

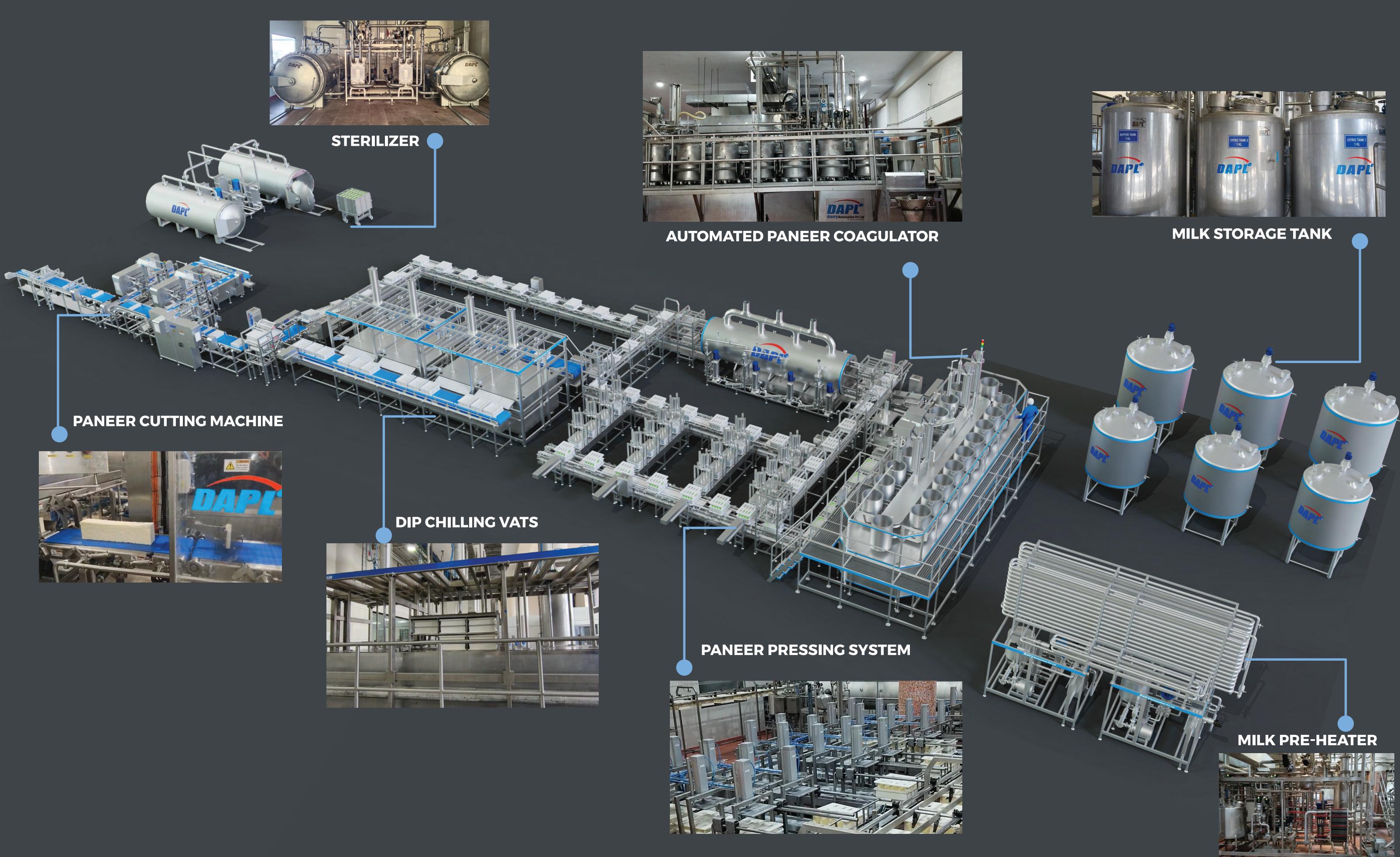


Micro Perforated Paneer Moulds

Micro-perforated paneer moulds are engineered for optimum whey drainage, consistent curd texture, and uniform block formation. Manufactured using FDA-approved food-grade PP or PE, these moulds comply with EU CODEX standards and are designed for durability, hygiene, and easy demoulding.



- ✓ Precision micro-perforations (0.2 - 0.9 mm) ensure effective whey removal and uniform cheese structure.
- ✓ Available in single, multi-mould, and customized designs for hard, semi-hard, and soft cheeses.
- ✓ Lightweight, durable construction ensures smooth handling and long service life.





20+
YEARS
EXPERTISE

150+
CUSTOM ENGINEERED
DESIGNS

100+
TURNKEY PROJECTS
DELIVERED

20+
COUNTRIES
PRESENCE

GET IN TOUCH

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