

CHEESE MANUFACTURING EQUIPMENT

DAPL
Dairy Automation Pvt.Ltd.



ABOUT US

Dairy Automation Pvt. Ltd. (DAPL) is a globally recognized engineering company specializing in the design, manufacture, and commissioning of advanced cheese processing equipment. With deep expertise in dairy technology, DAPL provides complete solutions covering curd formation, whey drainage, pressing, moulding, cutting, and handling systems – all engineered for precision, hygiene, & long-term performance.

Our manufacturing facilities in India are equipped with modern fabrication, machining, & automation capabilities that ensure every product meets international quality and reliability standards.

All DAPL equipment is CE, ISO 22000, & ROHS2 certified, & fully compliant with FDA & CODEX requirements. At DAPL, innovation drives everything we do from optimizing yield and consistency to simplifying operations for cheese producers worldwide. 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

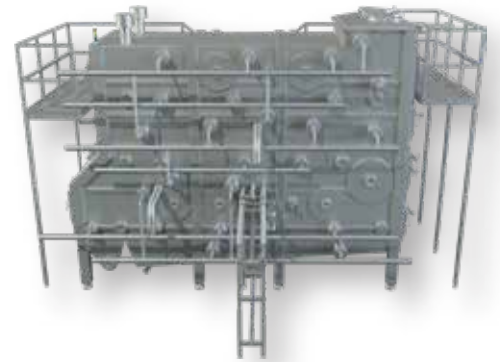


Commissioning

OUR CERTIFICATIONS



Curd Master – Dual-Purpose Cheese Belt System



KEY FEATURES:

- ✓ Dual function for continuous Cheddar and Mozzarella production.
- ✓ Adjustable belt speed, slope, and residence time for precise control.
- ✓ Uniform whey drainage ensures optimal texture and moisture.
- ✓ Integrated curd cutting with optional dry salting and temperature zones.
- ✓ Food-grade SS 304/316 construction, fully CIP-compatible for easy cleaning.

Capacity: 500 - 2500 kg/hr

The Curd Master is a fully automated system for continuous Cheddar and Mozzarella production, ensuring smooth operation, consistent texture, and optimal yield.

Micro-Perforated Cheese Moulds

Micro-perforated cheese moulds are engineered for optimum whey drainage, consistent curd texture, and perfect rind 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.



Full range of solutions from milk preheating to cheese cutting



Ultrasonic Cheese Cutting & Portioning Machine

The Cheese Cutting Machine delivers precise, uniform cuts with minimal product loss. Designed for speed, hygiene, and flexibility, it's ideal for both artisanal and large scale cheese production

- ✓ Accurate portioning with consistent weight and dimensions.
- ✓ Optional ultrasonic cutting for smooth, residue-free results.
- ✓ Programmable patterns for cubes, slabs, or slices.

Capacity: 500 - 2000 kg/hr

Cheese Mould Cleaning

The Cheese 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 and consistent results with minimal manual effort.

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



Capacity: 25 - 100 moulds/hr

OST-Type Horizontal Cheese Vat

OST-Type Horizontal Cheese Vat enables precise milk coagulation, curd cutting, & cooking with uniform temperature control. Its open-top design ensures gentle curd handling, easy cleaning, & consistent quality across every batch.

- ✓ Open-top horizontal design allows easy access & gentle curd handling.
- ✓ Double/triple-jacketed construction ensures uniform heating & cooling.
- ✓ Integrated cutting & stirring system with automated temperature control for consistent results.



Capacity: 500 - 2000 Ltr/hr



Capacity: 5000 - 20000 Ltr/hr

Cheese Coagulation O-Vat

Cheese Coagulation O-Vat is an open-type horizontal vat engineered for precise milk coagulation, curd cutting, & cooking. Its O-shaped design ensures uniform heating, gentle curd handling, & consistent quality for Cheddar, Gouda, and other semi-hard cheeses.

- ✓ O-shaped horizontal design ensures even heat distribution & smooth mixing.
- ✓ Integrated cutting & stirring system with variable speed & automated control.
- ✓ Hygienic SS 304/316 construction with open-top access & full CIP compatibility.

Cheese Coagulation Double O-Vat

Double O-Vat is a dual horizontal cheese vat system designed for precise coagulation, cutting, and cooking with consistent heat distribution and gentle curd handling. Its automated, hygienic design ensures high yield and superior quality for Cheddar, Gouda, and other semi-hard cheeses

- ✓ Twin O-shaped vats ensure high capacity, even heating, and gentle product movement.
- ✓ Automated control of temperature, agitation, and timing for consistent results.
- ✓ Hygienic SS 304/316 construction with open-top access and full CIP compatibility.

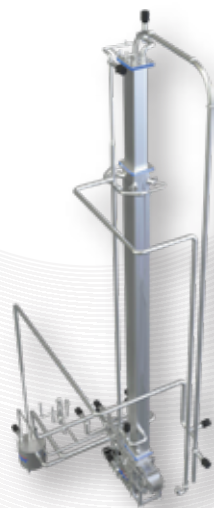
Capacity: 3000 - 15000 Ltr/hr



Cheese Block Forming Tower

Cheese Block Forming Tower is designed for the continuous compaction & formation of uniform Cheddar cheese blocks. It automates curd consolidation and whey expulsion under controlled pressure and temperature, ensuring precise moisture balance, density uniformity, and high-yield consistency in continuous cheese production

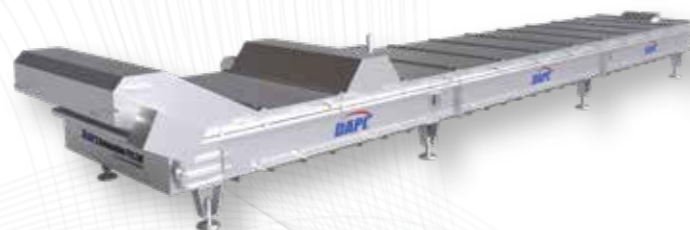
- ✓ Continuous curd feeding, pressing, and block formation under controlled conditions.
- ✓ Adjustable pressure and timing for uniform texture and moisture.
- ✓ Automated block cutting and discharge for smooth packaging flow.



Cheese Brine Vat

Cheese Brine Vat ensures precise salting and cooling of Mozzarella & Pasta Filata cheeses, delivering uniform salt absorption, rapid cooling, and superior surface quality. Designed for hygiene and efficiency, it provides consistent results with gentle product handling.

- ✓ Temperature-controlled stainless-steel tank with continuous brine circulation & filtration.
- ✓ Adjustable residence time for precise salt uptake and flavor control
- ✓ Agitator and flow system ensure smooth movement without product deformation.

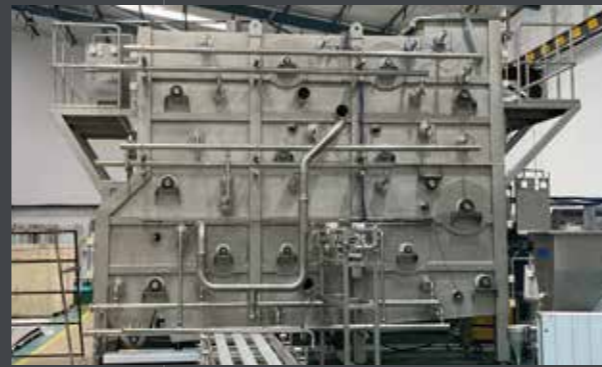


Cheese Pressing System

Cheese Pressing System ensures uniform whey removal and curd consolidation for consistent cheese texture, moisture, and shape. Available in horizontal, semi-vertical, and true-vertical configurations, our presses are engineered to match different cheese types, plant layouts, and automation levels.

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

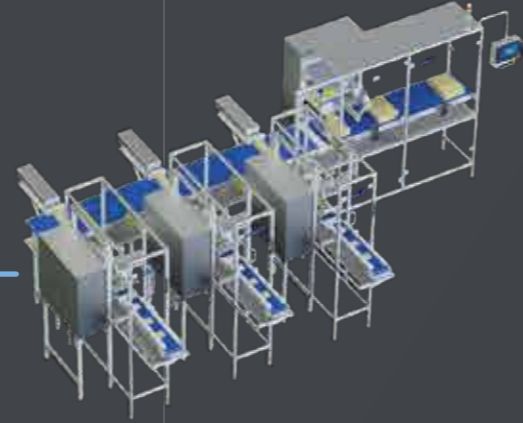
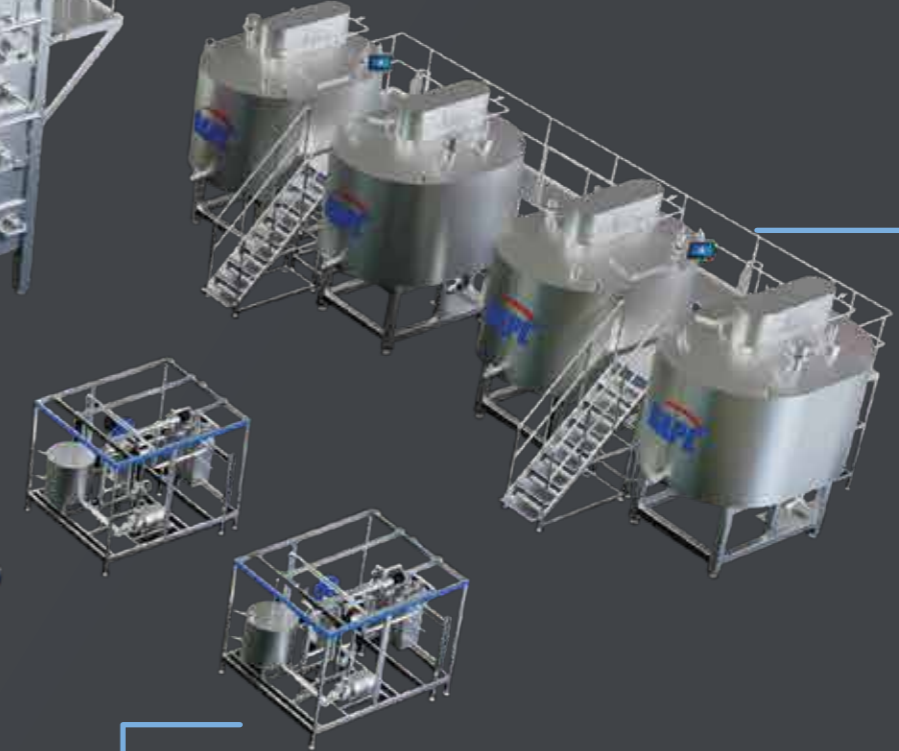




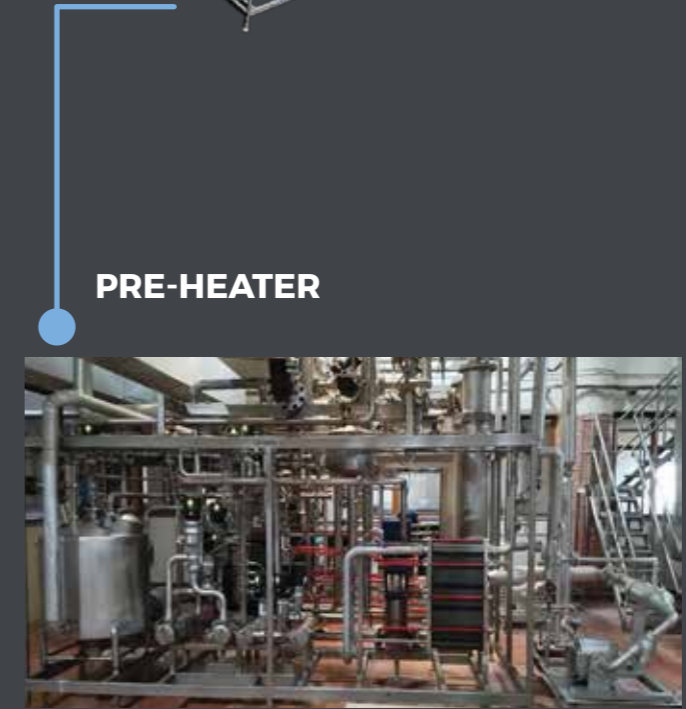
CHEESE MASTER



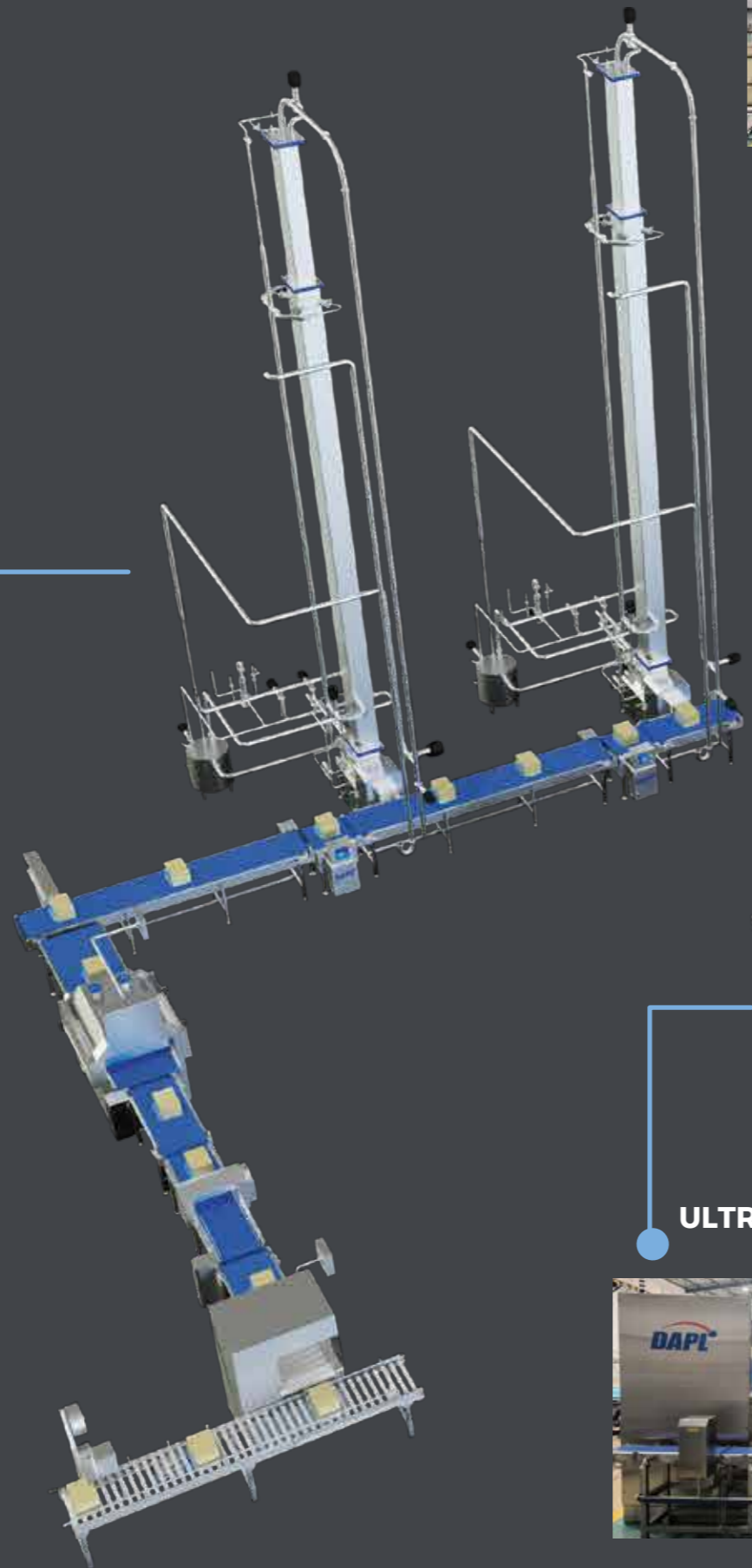
DUAL VAT



ULTRACUT PORTIONER



PRE-HEATER



BLOCK FORMER





20+
YEARS
EXPERTISE

150+
CUSTOM ENGINEERED
DESIGNS

100+
TURNKEY PROJECTS
DELIVERED

20+
COUNTRIES
PRESENCE

GET IN TOUCH

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