

Dairy Processing

Machineries

Modernize your dairy production with smart automation—boost efficiency, maintain consistent quality, and maximize your profitability.



Milk Production Line

Converts fresh milk into hygienic drinking milk through efficient processing and standardization, ideal for dairy plants and commercial units, offering continuous processing capacity around 100–1000 L/H (model dependent) for safe, high-quality milk production.



Powder Milk Processing Plant

Turns raw milk into clean, pasteurized, ready-to-drink milk with fast, continuous processing. Built for dairy plants and commercial use, it delivers consistent quality and hygiene with output capacities typically ranging from 200–2000 L/H

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Baby Food Milk Powder Production Line

Produces hygienic baby food and milk powder through fully automatic mixing, extrusion, drying, and blending—delivering consistent nutrition and fine powder quality. Designed for industrial food processing, it ensures continuous, dust-free operation with high efficiency and capacities typically ranging from 100–1500 kg/h



Dairy Milk & Yogurt Production Line

Transforms raw milk into pasteurized, packaged milk and dairy products through automated filtration, heating, homogenization, and filling. Designed for industrial dairy processing with fully hygienic, continuous production.



Factory Milk/ Yogurt/ Cheese Processing Plant

Transforms raw milk into pasteurized milk, yogurt, and cheese products through a fully integrated system of filtration, pasteurization, fermentation, and packaging. Designed for industrial dairy plants, ensuring hygienic, automated, and continuous production.



Pasteurized Milk Production Line

Transforms raw milk into pasteurized drinking milk through heating, homogenization, cooling, and filling in a compact batch system. Designed for small dairy units with hygienic, automated processing.



Dairy Product Production Line

Processes raw milk, yogurt, juice, or liquid dairy mixes into pasteurized, homogenized finished products through controlled heating, mixing, and cooling in a batch system. Designed for small-scale dairy processing with a capacity of 100–1000 L per batch



Multi-Function Yogurt Production Line

Processes milk and dairy mixes (milk, cream, sugar, starter cultures) into finished yogurt and fermented dairy products through controlled heating, incubation, and mixing in a multifunction system. Designed for commercial and home-use dairy production with hygienic, automatic operation.



Continuous Ice Cream Production Line

Processes milk mix, cream, sugar, and flavor ingredients into finished ice cream products (cones, cups, sticks, tubs) through continuous freezing, mixing, and automatic filling in a fully integrated production line. Designed for industrial frozen dessert manufacturing with stable, hygienic operation.