

Dairy Processing

Machineries

Empower your dairy business with the right technology—streamline operations, improve product quality, and unlock new growth opportunities.



Milk Storage Tank - 200L

A reliable 200L milk cooling tank built to maintain freshness and quality. It ensures proper temperature control and hygienic storage for better milk preservation. Perfect for farms and milk collection centers.



Milk Storage Tank — Large

A fully automated system for high-efficiency chicken processing. Features continuous operation, precise handling, and durable construction for large-scale poultry production. Capacity: 1,000–5,000 birds/hour



Mobile Farm Milk Collection Tank

Designed for easy milk gathering and safe transport directly from farm to processing center. It ensures hygienic storage with efficient cooling to maintain milk freshness during handling. Built with durable stainless steel, it is ideal for small to medium dairy operations requiring mobility and convenience.



Multi-Functional Sesame Paste Machine

Designed for efficient and continuous food production. It is suitable for commercial kitchens and food factories, offering durable performance and high output.



Automatic Butter Production Machine

Start producing high-quality butter with ease using this 200L butter churner. It ensures smooth and efficient churning for consistent texture and excellent output. Built with durable stainless steel, it offers hygienic operation and long-lasting performance for commercial dairy use.



Tofu / Paneer Making Machine

Start your efficient dairy business with this soya bean tofu & paneer making machine designed for smooth and consistent production. It processes soybeans into high-quality tofu/paneer with stable texture and better yield. Built with stainless steel, it ensures hygienic operation, durability, and reliable performance for commercial use.



Butter Making Machine

Designed for efficient and high-speed butter production, this machine is ideal for dairy farms and food processing units, offering hygienic operation, durable construction, and consistent output while handling large-capacity batches up to 50–100 liters in a single churn for rapid butter extraction and continuous productivity.



Yogurt Incubator Machine

Designed for precise yogurt fermentation, this machine is ideal for dairy shops and food processing units, offering stable temperature control, hygienic construction, and consistent results while handling high-capacity production up to 100–300 cups per cycle for smooth, continuous output.



Milk Cream Separator Machine

Designed for efficient milk separation and cream extraction, this machine is ideal for dairy farms and processing units, offering high-speed centrifugal operation, hygienic construction, and consistent performance while handling continuous processing capacity up to 80 liters per hour for fast, smooth, and reliable output.



Milk Fat Separator Machine

Designed for fast milk quality testing, this machine is ideal for dairy labs and processing units, offering accurate analysis, hygienic operation, and reliable results while handling small samples of 3–10 ml per test for quick milk fat evaluation.



Cream Mixer Machine

Built for efficient cream processing in dairy and food units, it delivers high-speed, hygienic, and stable performance with continuous capacity around 50–500 liters per hour (model dependent) for smooth large-scale output.



High-Speed Professional Mixer Machine

Built for high-speed mixing in commercial kitchens and food processing units, this machine delivers powerful, uniform blending with high-capacity operation around 20–50 liters per batch (model dependent) for fast, consistent and efficient production.



High-pressure homogenizer

Engineered for high-pressure milk homogenization, it ensures fine particle reduction and stable emulsion quality with industrial capacity around 1000–3000 L/H (model dependent) for consistent large-scale dairy processing.



High Pressure Homogenizer

Handles food-grade high-pressure milk homogenization with precision emulsification, delivering stable texture and improved product consistency with industrial capacity around 1000–3000 L/H (model dependent) for continuous dairy processing.



Soybean Milk Boiler

Turns soybeans into smooth, high-quality milk with efficient grinding and heating, ideal for commercial kitchens and food units, offering batch capacity around 50–200 liters per hour (model dependent) for continuous, fresh soy milk production.



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Hot Water Boiler

Turns and maintains hot water efficiently for commercial use, ideal for tea shops and kitchens, offering stable heating performance with 12L storage capacity for continuous supply of hot water.



Fruit Milk Powder Making Machine

Delivers fast and efficient processing of fruit and milk blends for commercial use, ideal for food factories and beverage units, offering continuous output capacity around 100–500 L/H (model dependent) for smooth, high-speed production.



Auto Mini Powdered Milk Making Machine

Handles full milk-to-powder processing with automated drying and concentration, suitable for small dairy production units, offering compact production capacity around 50–500 kg of milk powder per day (model dependent) for efficient, continuous output.



Multi-function Liquid Filling Machine

Runs automatic filling, capping, and packaging for liquids in 300–1000 ml bottles, ideal for beverage and chemical production lines, offering multi-size filling capacity from 300 ml to 1000 ml per bottle with high-speed continuous operation for efficient, flexible output.



Liquid Pouch Filling and Sealing Machine

Runs automatic liquid milk sachet filling and sealing with high accuracy and hygienic operation, ideal for dairy and beverage plants, offering high-speed packaging capacity around 200–1000 ml per sachet with continuous production up to 2000–4000 sachets per hour (model dependent) for efficient mass output.



Cheese Stretching Machine

Processes raw curd / mozzarella curd into stretched mozzarella cheese through controlled heating, kneading, and stretching in a batch system. Designed for dairy production lines, offering hygienic stainless-steel construction and consistent cheese texture.



Ice Cream Machine

Processes milk, cream, sugar, and stabilizers into finished hard ice cream through freezing, mixing, and churning in a batch system. Designed for commercial dessert production with stable, hygienic operation.



Single Flavor Ice Cream Machine Machine

Processes milk, cream, sugar, and stabilizers into soft-serve ice cream through automatic mixing, freezing, and dispensing in a compact tabletop system. Designed for commercial dessert shops with continuous, hygienic operation.



Multi Flavor Ice Cream Machine Machine

Processes milk, cream, sugar, and flavor mixes into soft ice cream / frozen dessert products through automatic freezing, mixing, and dispensing in a stainless steel commercial system. Designed for shops and food service use with continuous, hygienic operation.