DTE™

Milk & Ice Cream Process Equipments



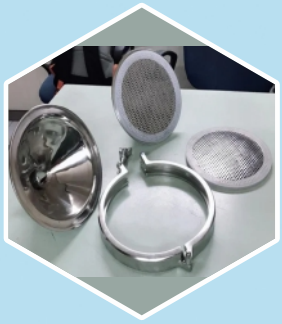
DAIRY TECH ENGINEERING

Manufacturers of

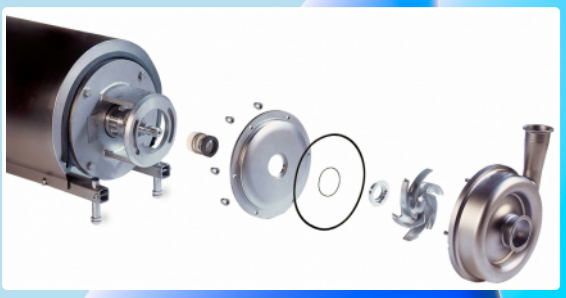
Milk Plant | Ice Cream Plant | Curd Plant | Yogurt Plant
Homogenizers | Beverages Plant | Paneer Plant | Ghee Plant
Cold Room | Turn - Key Project | Planning & Designing

MAKE IN INDIA

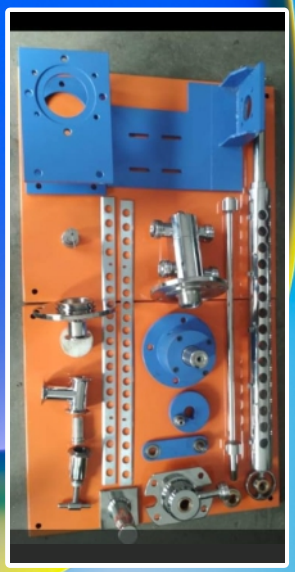


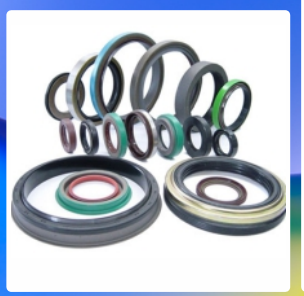














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HOMOGENIZER

The Displacement Pumps forces the product under high pressure through a small adjustable gap between the valve and the valve seat, Uniformly dispersing solid particles throughout a liquid to improve important product qualities.

Capacity: 100 to 5000 LPH



FEATURES

- Two stage homogenization.
- Three Plunger Method.
- S. S. Diaphragm type sanitary design pressure gauge.
- High strength steel eccentric shaft and connecting rod assembly.
- Splash lubricating system.
- Low RPM Plunger pump.
- Stellite coated seat ball valves for suction and discharge parts.
- Easy to Operate & Clean
- Power supply: 380 to 440 volt

PASTEURIZER VAT

Aim to make destroy bacteria from milk, Butter, Water & Creams at Certain Temperature for Certain time.

- Superior Design.
- Standard Motor and Gear Box.
- Outlet Valve SS 304 With SMS Union.
- High Speed Stirrer for Blending and Mixing.
- LPG Gas Burner or Electrical Heater & Steam
- Tank Insulated with Glass Wool.
- Temperature Showing Meter.
- Easy to Clean & Operate.
- Power Supply: 380 to 440 Volt, Three Phase



Capacity: 100 to 1000 Ltrs

AGEING VAT

Ageing Vat is the ideal Machine for Mixing & Storage of mix 4deg to 6deg.



- Superior Design
- Standard Motor and Gear Box.
- Outlet Valve SS 304 With SMS Union.
- Low Speed Stirrer For Mixing ageing.
- Emerson or Copeland Compressor
- Tank Insulated with puff.
- Temperature Gauge For Showing Temperature.
- Easy to Operate & Clean
- Power Supply: 440 Volts, Three Phase.

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PLATE HEAT EXCHANGER

The Plate heat exchanger will be used for cooling the mix from 80deg.C to 4deg.C by well water and Chilled water.



Capacity: 100 to 5000 LPH

- Superior Design
- Standard Inlet and Outlet Valves.
- Outlet Valve SS 304 with SMS Union.
- Zig Zag Crossed Design Plats SS316.
- High Temperature Rubber Gasket.
- 1 stage and 2 Stage Model for Milk and Other Products.
- Temperature gauge for showing temperature.
- Easy to Operate & Clean

CONTINUOUS FREEZER

The Ideal Machine For Make Ice Cream Into Frozen Temperature of +4deg.C Of Mix, Output Maximum Temperature -4.5deg.C at Min Fat Content 11% And Above.

FEATURES



Capacity: 100 to 1000LPH

- Digital Micro controller base Operating Panel.
- Hard chrome plated Steel cylinder with puff insulated Steel outer cover.
- Anti freeze protection device.
- Speed variable device with RPM indicator for pump section.
- Suction and discharge pressure gauges for refrigerant circuit.
- Hot gas supply to freezing cylinder For Hardness Control.
- Interlock and safety controls for single phase, over load, low and high refrigerant pressures.
- Easy to Operate & Clean
- Power supply: 380 to 440 volt

FRUIT & NUT FEEDER



Model: IFF 100 to 1200

- The fruit feeder machine injects small pieces of ingredients, such as nuts, chocolate chips, fresh or candied fruits, into the ice cream.

Give Attractive Striking look with delicious and tasty to Ice Cream. With different elements like Chocolates, nuts, fruit, dried fruits, candies, cookies, caramel, chocolate chips, raisins and fudge are just a small selection of the many types of ingredients adequately sized dosage can be added to ice cream with the facilitate of ingredient feeders Machine . Fruit Feeder is a compact machine with controlled addition of ingredients into a continuous flow of ice cream.

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ICE CANDY MACHINE

The Ideal Machine For Make Ice Candy & Chocobar.

- Digital Micro controller base Operating Panel.
- Chocobar Making and Candy Making
- All Parts Made with SS 304 & SS 316.
- High Speed Rotary Motor with Blade.
- Suction and discharge pressure gauges for refrigerant circuit.
- Hardness Control.
- Interlock and safety controls for single phase, over load, low and high refrigerant pressures.
- Easy to Operate
- Power supply: 380 to 440 volt



Capacity: 4 Mold to 20 Mold

ICE CREAM AIR CHURNER

Capacity: 5 TR to 16 TR



- Superior Design
- Standard Motor and Gear Box.
- Outlet Valve SS 304 with Handles.
- High Speed Cooling.
- Air Inject method
- Tank insulated with Puff.
- Temperature gauge for showing temperature.
- Easy to Operate & Clean
- Power supply: 380 to 440 Volts, Single Phase.

Hardening Tunnel

Ideal for Instant Hardening to Candy & Chocobar.

- Made with SS 304.
- Evaporator Installed
- Compressor with Suction and Discharge Gauge.
- Auto Cut-off Control.
- Temperature Indicator Display.
- Floor Model and Vertical Model.
- Easy to Operate & Clean
- Power supply: 380 to 440 volt



Capacity: 4 mold to 20 mold

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CUP & CONE FILLING MACHINES

The Ideal Machine For Make Ice Cream Continuously with less man power more production.

- The machines are very compact and require very less floor space.
- The Machine is to be connected in line with the Continuous Freezer
- The Variable Speed allows arrangement to match the freezer capacity.
- The machine also provides the option to fill the Cones with the use of Change Parts
- The change over from one cup size to another cup size is very easy can be done within few minutes.
- The machine is a combination of mechanical movements and some functions having pneumatic operations.
- An user-friendly PLC with TOUCH SCREEN.
- All these features makes the machine most flexible and reliable.
- The machines are suitable for filling of Ice-cream in Small / Big Cup as well as Big / Small Cone.



Capacity: 3000 PCS to 6000 PCS/hr.

POWDER MIXING MACHINE

- Superior Design.
- Standard Motor.
- Outlet Valve SS 304 with SMS Union.
- High Speed Motor for Mixing.
- Two Stage Motors.
- Electrical Control Panel.
- Easy to Operate & Clean
- Power supply: 440 Volts, Three Phase.



COOLING TOWER

Capacity: 10 TR to 100 TR



MULTIPURPOSE VAT



Capacity: 60 to 500

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Capacity: 60 litre - 5000 litre



CREAM SEPRATOR

- Save Energy
- Remove Cream From Whole Milk
- Best Partner For Small Scale Company's
- Contact Parts SS 304
- Easy Clean / Assembling
- Power Supply 230 volt / 450 volt

BUTTER CHURNER

- Classic Process In Advance Method
- Efficient Production
- Uniform Process
- Convert Cream Into Butter
- 80% To 90% Process
- Easy To Clean



Capacity: Custom Design

COLD ROOM (fresh & feel) Food Products

Capacity: Custom Design



- Ice Cream
- Milk
- Curd / Paneer /Incubator
- Hotel's
- Fish / Frozen Foods

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Ice Bank Tank

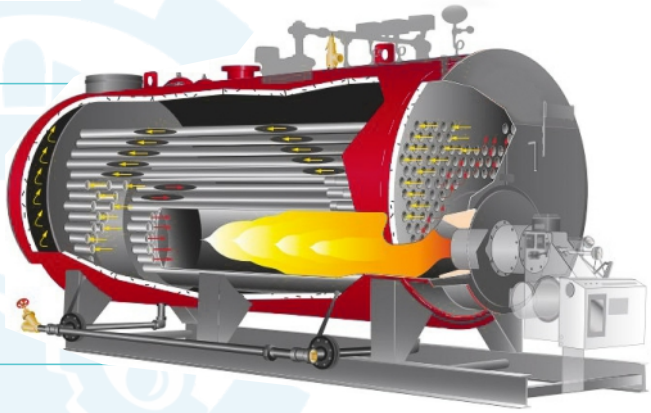
Capacity: 300 Ltr - 20,000 Ltr / hr



- To Increase Production Volume
- Instant Chilling
- Efficient Process
- Freon / Ammonia Process

Boiler (IBR/Non-IBR)

- Hot water / Steam
- 2kg / 20 kg Pressure
- Diesel / wood / Gas
- IBR / Non - IBR available
- Safety Value / Pressure Gauge



Capacity: Custom Design

MILK POUCH PACKING MACHINE

Capacity: 1000 pcs to 4000 pcs / hr



Multi Purpose

- 200ml to 1000ml
- 1000ml to 5000ml
- Easy Clean
- 1 phase / 3 phase
- SS 304 Contact Parts
- Date Printing System

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