BROTHERS DAIRY SOLUTIONS

A Step Towards Your Dreams

(An ISO 9001:2015 Certified Company)

WELCOMES YOU

LEADING MANUFACTURER

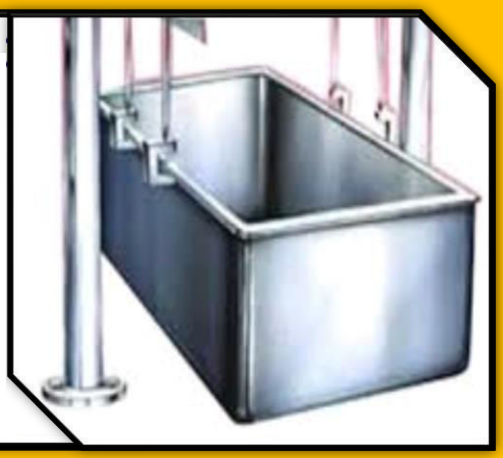
Milk Plants, Curd Plants, Paneer Plants,
Ice-Cream Plants & All Dairy Equipments.

GSTIN NO : 09EOPJK9488H1Z1

DAIRY EQUIPMENTS

MILK WEIGHING SCALE

We are engaged in developing super quality weigh bowls that are used for measuring the accurate weight of milk and other dairy items. We construct these bowls using finest quality stainless steel that is corrosion free. Our products comprises of the bowl with an outlet for easy drain of the Milk . Further, this valve posses rubber –o- ring for leak proof closing we also offer these bowls as per the specifications of our clients.



CAPACITY :- 200LTR TO 1000LTR

PLATE HEAT EXCHANGER & CHILLER

With precious understanding of this relevant Industries. We are counted as top most firm of premium quality PHE system. Our plate heat exchangers are widely used for heating, cooling. Pasteurizing and heat recovery in hygienic including food and beverage industries, and marine applications. These PHE systems are developed. Utilizing the best material and advance technology in accordance with guidelines.

FEATURES

- Compact Design
- Dimensional Accuracy
- Smooth Finish

MATERIALS

Plates:- AISI 316, AISI 304, Titanium and most alloys
Gaskets:- NRB per EPDM, FKM and others.
Frames:- Stainless Steel or painted carbon steel
Extensive range of plate options

CAPACITY :- 100 TO 10000LPH

DUMP TANK

The Dump tank fabricated from SS 304 will be located under the milk reception weigh bowl to collect the milk as it is released from the weigh bowl & Paneer Coagulation & etc.

CAPACITY :- 100 TO 2000LTR

TYPE OF BULK MILK COOLER

OPEN TYPE ROUND SHAPE BULK MILK COOLER

Open type round shape direct expansion cooling tank. It has large opening lied for easy access and round internal corners to facility thought dining tank insulation is provide by factory in infected poly urethane foam 60mm. the integral condensing unit is hermetic type with R22 refrigerant. The condensing beneath the tank to occupy minimum space.

CAPACITY :- 200LTR TO 1000LTR

OPEN TYPE D SHAPE BULK MILK COOLER

Open type semi cylindrical rectangular shaped direct expansion cooling tank. It has opening lids for easy access and rounded internal corners to facilitate though cleaning. Tank insulation is provided by factory injected Polly urethane foam of 60mm . the integral. The condensing unit is beneath the tank of occupy minimum space

CAPACITY :- 500LTR TO 3000LTR

CLOSE TYPE CYLINDRICAL SHAPE COOLING TANK

Bulk milk cooler open horizontal that can be used for storage and cooling milk. Owing to features like durability and easy usage .

FEATURES :-

- *Low running cost.*
- *High standard of milk hygienic*
- *Reduced electricity consumption*
- *Agitator on/off, Cooling on/off*
- *Digital temperature Display*
- *35°C to 4°C within 2.5 to 3 hrs*
- *Condensing unit hermetic/Scroll 440v three phase 50 hz supply*

CAPACITY :- 2000LTR TO 10000LTR

DAIRY EQUIPMENTS

MILK PASTURIZER SYSTEM

A milk pasteurizer is a machine that uses heat to kill harmful bacteria and extend the shelf life of milk. It's named after Louis Pasteur, who pioneered the method in the 19th century. Pasteurization involves heating milk to a specific temperature for a set time, then quickly cooling it down. This process eliminates pathogens like bacteria, yeasts, and molds that can cause spoilage and illness, while preserving the milk's nutritional value and flavor.

FEATURES

- Excellent finish
- Highly Durable
- Affordable price
- Reliable & optimal
- Good quality
- MOC :-202, 304,316

CAPACITY :- 100LPH TO 5KL

MILK STORAGE TANKS

Milk storage tanks are specifically designed vessels used in the dairy industry to hold milk under controlled conditions, ensuring its quality and safety before further processing or distribution. These tanks are crucial for maintaining milk's freshness, preventing contamination, and holding it at the right temperature. They are found in various settings, from dairy farms to processing plants.

Preserving Quality: Milk storage tanks are designed to maintain a constant, cool temperature, which slows down bacterial growth and preserves the milk's quality.
Facilitating Processing: ;- They hold milk before & between processing steps like pasteurization & Storage
Insulation: -maintain the desired temperature, even with fluctuations in the surrounding environment.
Agitation: Agitators prevent cream separation, ensuring the milk remains uniform.
Efficient Drainage:- bottoms ensure complete drainage during cleaning, preventing residue build-up.
Material:-Typically made of food-grade stainless steel to prevent contamination and corrosion

FEATURES

- Low maintenance
- Easy installation
- Long service life

CAPACITY :- 300LTR TO 50KL

DAIRY EQUIPMENTS

MILK HOMOGENIZER

Milk homogenizer is a machine that breaks down fat globules in milk, preventing them from separating and forming a cream layer on top. This process, called homogenization, creates a more uniform and stable emulsion, improving the texture and appearance of milk and milk products. Milk homogenizers force milk through a small space at high pressure, breaking down the large fat globules into much smaller ones. By reducing the size of fat globules, homogenization prevents them from clumping together and rising to the surface, ensuring a consistent texture.

CAPACITY :- 100LPH TO 5KL

CREAM SEPERATOR

The cream separator is a device that separates the cream from milk. It is a type of centrifuge that rotates the milk rapidly, which separates the cream (which is lighter than milk) and skimmed milk (which is heavier than milk). The cream separator rotates milk very fast. e cream present in milk, which is light, gets away from the center due to the centrifugal force, while the heavy skimmed remains near the center. This is a clean method from which the cream can be separated from milk. This is an efficient method from which the cream can be separated from milk.

CAPACITY :- 60LPH TO 5KL

MILK PROCEESING PLANT

CAPACITY :- 100LPH TO 5KL

DAIRY EQUIPMENTS

MILK POUCH PACKING MACHINE

milk packing machine is an automated system used to fill and seal milk into various containers like pouches, bottles, or cartons. These machines are crucial in the dairy industry for efficiently packaging milk, ensuring hygiene and preserving product quality. They offer various advantages like increased production speed, reduced labor costs, and consistent quality Forming: The machine creates the pouch or container from a roll of packaging material.
Filling: Milk is accurately dispensed into the formed pouch or container.
Sealing: The pouch or container is sealed to prevent leakage and maintain freshness.
Cutting: In some cases, the sealed pouches or containers are cut to separate them.

CAPACITY :- 1200PPH TO 6000PPH

CURD CUP FILLING MACHINE

curd cup filling machine is used to automatically fill and seal cups with curd (also known as yogurt) and similar products like lassi, shrikhand, etc. These machines are essential in the dairy and food processing industry for efficient and hygienic packaging of these products. They come in various types, including rotary and linear models, and can be either semi-automatic or fully automatic.
Conveyor/Rotary Table: Cups are moved through the machine via a conveyor system or a rotating table (rotary machines).
Filling: The product is dispensed into the cups, with the filling volume controlled by the machine.
Sealing: The cups are sealed with lids or foil, often using heat sealing.
Ejection: Sealed cups are then ejected from the machine.

CAPACITY :- SEMI & AUTOMATIC

PANEER VACCUM MACHINE

Paneer vacuum machine is used to package paneer (Indian cheese) in an airtight manner, extending its shelf life and preserving its quality. These machines remove air from the packaging before sealing, preventing spoilage and bacterial growth. Vacuum packaging also helps to maintain the paneer's texture and flavor
Vacuuming: The machine removes air from the chamber and the pouch, creating a vacuum.
Sealing: The pouch is then sealed, creating an airtight barrier. Optional Gas Flushing: If the machine has this feature, an inert gas is introduced into the pouch before sealing.

DAIRY EQUIPMENTS

ICE CANDY TANK

An "Ice Candy Tank" primarily refers to a specialized piece of equipment used in the commercial production of ice candies, also known as ice pops or ice lollies, which are popular frozen desserts. durability and hygiene, and are designed to efficiently freeze the liquid mixture into the desired ice candy form. The tank is part of a larger ice candy making machine, incorporating a compressor and refrigerant to achieve freezing temperatures, often between -15°C to -27°C or even lower for specific ice cream products.

CAPACITY :- 2 MOULD TO 40 MOULD

BATCH PASTEURIZER

A batch pasteurizer is a food processing machine used to heat liquids, most commonly milk, to a specific temperature for a set time to kill harmful bacteria and extend shelf life, then rapidly cool the product. It is designed to process products in fixed volumes (batches) rather than continuously, making it suitable for smaller operations and diverse product lines.
Heating Methods: Can utilize electric or steam heating, or hot water circulation.
Construction: Typically made from durable, hygienic, and corrosion-resistant stainless steel

CAPACITY :- 100 LPH TO 2000LPH

ICE-CREAM PLANT

CAPACITY :- 100LPH TO 2000LPH

DAIRY EQUIPMENTS

BOTTLE FILLING MACHINE

bottle filling machine is a crucial piece of equipment in bottling and packaging lines, designed to efficiently fill various products, including liquids, into bottles and other containers. These machines are essential across diverse industries like food and beverage, pharmaceuticals, and chemicals, offering automation, increased productivity, and precise dispensing. They are available in manual, semi-automatic, and fully automatic variants, with common filling processes including gravity, negative pressure, and isobaric methods.
Components: A basic bottle filling machine includes a base structure, a conveyor belt (often stainless steel), a filling mechanism (like piston pumps or specialized filling valves), and filling needles.

CAPACITY :- 100 MIL TO 5LTR

PANEER PRESS

paneer making machine is a device designed for the efficient and hygienic production of paneer, a popular fresh cheese in South Asian cuisine, by automating the process of curdling milk, separating whey, and pressing the curds into desired shapes. These machines are commonly constructed from food-grade stainless steel for durability and cleanliness and are available in various capacities, from small-scale home units to large industrial-sized machines.
Manual Press:- Machines: Simple, durable, and cost-effective machines where pressing is done manually or with a lever mechanism
Pneumatic Press Machines: Utilize compressed air for pressing, offering more controlled and consistent pressure application.

CAPACITY :- MANUAL & AUTOMATIC

POWDER VANTURE

MILK CAN

MILK TRANSFER PUMP

DAIRY EQUIPMENTS

MILK ATM MACHINE

A Milk ATM, also known as a milk vending machine or dispenser, is an automated machine designed to dispense fresh milk and milk products conveniently and hygienically, often with features like refrigeration, various payment options, and the ability to dispense milk in specific quantities using reusable containers. Convenience and Payment: They offer convenient access to milk, particularly in locations like supermarkets, transport stations, or even rural areas, with payment options including cash, e-card, and UPI.

CAPACITY :- 50 LTR TO 1000LTR

ICE BANK TANK (IBT)

An "IBT tank" most commonly refers to an Ice Building Tank, which is a mechanized system that stores energy in the form of ice and is widely used in industries like dairy, food processing, and beverages for chilling purposes

Function: IBTs store thermal energy as ice and then use this ice to rapidly cool products like milk, especially in dairy operations.

Applications: Primarily used in the dairy industry for quick chilling of milk and preserving freshness.

Benefits: They advantages such as less connected power load, minimal risk to product quality

CAPACITY :- 2 TR TO 50TR

COLD & HOT ROOM

A milk cold & hot room refers to specialized storage solutions designed to maintain milk and dairy products at either optimal cold temperatures or, in some cases, specific warm temperatures for incubation or processing, extending shelf life and preserving quality. These rooms are crucial in the dairy industry to prevent bacterial growth, maintain freshness, and accommodate different stages of milk and dairy product handling, from raw milk reception to yogurt incubation.

Features: They are often customizable, feature efficient refrigeration systems, and may include features like temperature alarms and even oxygen concentrators for freshness

Benefits: Reduce financial losses by preventing spoilage, avoid contamination, and ensure product quality. They are more efficient than traditional methods like refrigerated vans for certain applications.

CAPACITY :- CUSTOMIZE

DAIRY EQUIPMENTS

RASGULLA MAKING MACHINE

Rasgulla Machine is an automated system designed for the commercial production of rasgulla, Peda, Chumcham a traditional Indian sweet made from chena (cottage cheese). These machines streamline the process of preparing, shaping, cooking, and soaking the chenna balls in sugar syrup, ensuring consistency in size, texture, and quality while significantly increasing production speed and reducing manual labor.
Purpose: To automate the production of rasgullas for commercial purposes, increasing efficiency and productivity in sweet shops and food processing facilities.

CAPACITY :- 4000-5000 PCS/HRS

ROAD MILK TANKER

A road milk tanker is a specialized truck designed to transport milk, often from farms to processing plants or from plants to other locations, maintaining its quality and temperature during transit. These tankers are typically constructed from high-grade stainless steel, featuring a double-walled, insulated design to keep the milk chilled, and are equipped with features for loading, unloading, and cleaning.
Cylindrical or Elliptical Shape: Available in single or multi-compartment designs, with capacities often ranging from 5,000 to 20,000 liters. Access & Safety: Equipped with a top platform, manhole, access railing, and safety features like a ladder, catwalk, and side protection
CIP System: Clean-in-Place (CIP) arrangements are provided for efficient and hygienic cleaning.
Discharge System: Milk is discharged from the bottom through a pipe line and butterfly valves.

CAPACITY :- 500LTR TO 20000LTR

MILKING MACHINE

MILK ANALYZER

SHEAR PUMP

DAIRY EQUIPMENTS

BUTTER CHURNER

A butter churner is a device designed to agitate cream, causing the fat globules within it to clump together and separate from the liquid buttermilk, ultimately forming butter. This process, known as churning, relies on the physical breaking of the membranes surrounding fat molecules in cream through mechanical agitation or paddling action, leading to the coalescence of these fat droplets into solid butter.

Separation: The churning process continues until the butter granules are fully formed and separate from the liquid buttermilk.

CAPACITY :- 60 KG TO 2000 KG

GHEE BOILER

Ghee boiler is a specialized piece of industrial equipment, typically made from stainless steel, designed for the efficient production of ghee from butter or cream. These boilers utilize steam heating and often feature a jacketed and insulated vessel to control the heating process and develop the desired flavor of the ghee, which involves separating milk solids and evaporating moisture

Purpose: To clarify butter or cream by boiling it at controlled temperatures, separating milk solids and water to produce pure ghee.

CAPACITY :- 100 KG TO 500 KG

BUTTER MALTING MALTING VAT

A butter melting vat is a specialized piece of dairy processing equipment, typically constructed from stainless steel, designed to gently and efficiently melt butter for various culinary and industrial applications like ghee production. These vats are crucial for dairy businesses and food manufacturers as they ensure optimal temperature control to preserve the butter's flavor and quality during the melting process.

Eating Mechanism: Equipped with a heating mechanism, often steam or electric heating elements, to gently melt the butter without overheating or burning.

Insulation: Features insulation to reduce heat loss and improve energy efficiency during operation.

CAPACITY :- 100 KG TO 2000 KG

BROTHERS DAIRY SOLUTIONS

COMPANY PROFILE

At **Brothers Dairy Solutions**, We are a dedicated team of highly qualified technocrats, equipped with extensive engineering expertise and bolstered by a skilled workforce of technicians and craftsmen. Our dynamic leadership, guided by the visionary Mr. Ashutosh Rana and Mr. Devendra Kumar, has led our firm to successfully plan, install, and execute numerous milk processing projects, boasting capacities ranging from 500 to 100,000 liters.

Our Strengths:

Under the expert guidance of Mr**. Ashutosh Rana** and Mr. **Devendra Kumar**, each with a decade of invaluable experience in the dairy sector, we have earned a reputation for delivering precise recommendations to our clients and furnishing the ideal machinery and equipment for their dairy plants. This commitment to precision has translated into consistently successful projects that meet and exceed the desired rated capacity. Our steadfast dedication to client satisfaction has resulted in repeat orders for plant capacity expansions, a testament to the trust we've cultivated.

Our Diverse Portfolio:

Situated in **Muzaffarnagar, Uttar Pradesh**, India, **Brothers Dairy Solutions** has earned its place as a leading manufacturer, supplier, and exporter of a comprehensive range of machinery designed to meet the unique demands of the dairy and food industries. Our extensive machinery portfolio includes:

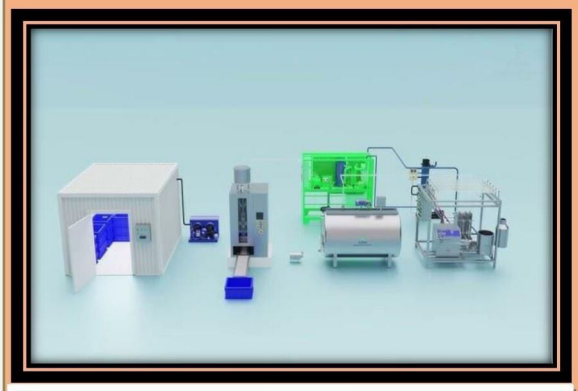
Dairy Processing Machines:

Milk Pasteurizer Plants, Ice Cream Plants, Bulk Milk Cooler, Storage Tanks, Chilling Plants, Paneer Plants, & All Dairy Equipments.

Quality Assurance:

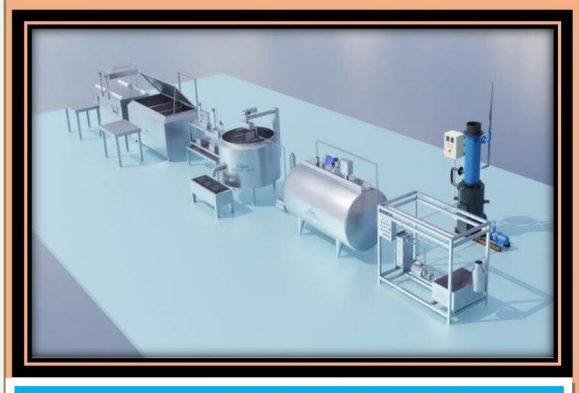
We adhere to the rigorous norms set by the National Dairy Development Board (N.D.D.B.) and construct equipment under the expert guidance of our qualified engineers. Our dedicated teams specialize in on-site work, including fabrication, equipment installation, piping, and plant commissioning. These teams are overseen by experienced engineers and supervisors, ready to meet project schedules and tackle any unforeseen technical or administrative challenges on-site. Our strong client relationships on-site enable efficient troubleshooting and resolution, ensuring the utmost satisfaction of our clients

At Brothers Dairy Solutions, we are committed to exceeding expectations, providing innovative solutions, and contributing to the growth of the dairy and food industries. Trust us to be your partner in success.



MINI MILK PROCEESING PLANT

CURD PROCESSING PLANT



PANEER PROCESSING PLANT

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