LINE · PANEER · NEW DESIGN IMPLEMENTED IN CANADA

Paneer at industrial scale – without hands

Paneer is made by flocculating hot milk with acid, not by renneting in a vat. NDT's paneer line does it in flocculator tanks, drains the cheese grains in a compact high-capacity drum drainer and fills and pre-presses the moulds automatically, with uniform weight control – a new design implemented in Canada.



2 lines

delivered in Canada, 2023 and 2024

100–2,000 g

portions from the CCM ultrasonic cutter – optional

0 hands

in the product from flocculation to pressed cheese

WHAT IT DOES

- Flocculator tanks: efficient flocculation by heat and acid – higher yield, uniform quality from batch to batch
- Drum Drainer Small High-Capacity (DDS-HC): separating cheese grains from whey, gentle handling at high capacity, compact design
- Mould Pre Press Filling Machine (PPMFM): efficient mould filling and pre-pressing with uniform weight control
- Mould conveyors, mould stacking and de-stacking, pressing station
- Cooling tunnel, mould turner, mould empty/discharge station
- CCM ultrasonic cutter for ready-to-eat portions



PANEER – THE PRODUCT

Technical data

FLOCCULATION	Flocculator tanks – flocculation of hot milk by acid; recipe-controlled temperature and dosing
DRAINING	Drum Drainer Small High-Capacity (DDS-HC) – separating cheese grains from whey; compact design to reduce space and load for installation
MOULDING	Mould Pre Press Filling Machine (PPMFM) – mould filling and pre-pressing of the drained cheese grains with weight control
PRESSING	Pressing station; mould conveyors; mould stacking and de-stacking
COOLING	Cooling tunnel (spiral) with CIP station
DISCHARGE	Mould turner; mould empty/discharge station
CUTTING	Optional CCM ultrasonic cutter – pieces from 100 g to 2,000 g
CONTROL	One control system for the line: recipes, batch records, documentation
CLEANING	CIP of tanks, drainer and conveyors; washing of moulds
CAPACITY	Stated in the line proposal for your product and running hours

SCOPE OF SUPPLY

- ✓ Flocculator tanks, DDS-HC, PPMFM, mould conveyors, pressing station, cooling tunnel, mould turner and discharge station
- ✓ Control system and operating panels
- ✓ CIP connections and cleaning programmes
- ✓ Documentation, FAT, installation, supervision and commissioning
- ✓ Operator training

SERVICE

One planned service stop per year, remote support, spare parts held for your line, operator refresher training. Service agreement available.

HYGIENE AND DESIGN

Hygienic stainless steel design with drainable surfaces and no dead legs; cleaning-in-place without disassembly. Materials, standards and documentation are stated in the line proposal.

REFERENCES CANADA 2023 CANADA 2024

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Lines, machines, references and technical data.

Figures in this sheet are typical values; the figures for your line are stated in the line proposal and confirmed in commissioning.