

# ***SMART***

Dairy & Beverage Equipment



[www.smartengg.org](http://www.smartengg.org)



## Who We Are

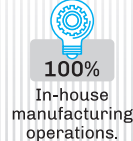
Founded in 2004, Smart Engineering has established itself as a trusted name in the Manufacturing of Advanced Dairy and Beverage Processing Equipment. With two decades of expertise, we specialize in designing innovative solutions that cater to the specific needs of the dairy and beverage industries. Our commitment to quality, precision, and customer satisfaction has enabled us to serve a wide range of clients globally.

## What We Do

Smart Engineering provides cutting-edge machinery and equipment that streamline and optimize production processes in the Dairy and Beverage sectors. From Pasteurization Units and Filling lines to custom storage tanks and automation systems, our products are engineered to enhance efficiency, maintain product integrity, and ensure compliance with industry standards. Every solution we deliver is tailored to help our clients achieve operational excellence.

## Why Choose Us?

- ⊙ Experience & Expertise: With 20 years of industry knowledge, we understand the unique challenges faced by dairy and beverage manufacturers.
- ⊙ solutions.
- ⊙ Innovation: We continuously adopt the latest technologies to provide reliable and future-ready
- ⊙ Quality Assurance: Our products are built with durability and performance in mind, meeting the highest safety and hygiene standards.
- ⊙ Customer-Centric Approach: We collaborate closely with our clients to design and implement solutions that align with their goals.
- ⊙ At Smart Engineering, we are passionate about enabling the growth of the dairy and beverage industries with innovative equipment designed to make every process smarter and more efficient.



# OUR PRODUCTS



Smart

## Milk Processing Unit

- **Smart Engineering**, stand as a global leader in providing cutting-edge and high-quality dairy equipment tailored to meet the dynamic requirements of the dairy industry. Our unwavering dedication to excellence has positioned us as a reliable partner for dairy farmers and processors across the globe.
- Specializing in turnkey projects for Milk Processing Units, we offer a comprehensive range of key equipment designed to optimize dairy processing operations.

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## Ice Cream Processing Unit

- At **Smart Engineering**, we proudly lead the global market by delivering state-of-the-art, high-quality ice cream equipment customized to meet the ever-evolving needs of the industry. Our steadfast commitment to excellence has established us as a trusted partner for the global ice cream industry.
- As specialists in turnkey projects for ice cream units, we provide a comprehensive suite of key equipment meticulously designed to enhance and streamline ice cream processing operations.



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## Curd Processing Unit

- At **Smart Engineering**, we take pride in our role as a global leader, delivering cutting-edge and high-quality curd processing equipment that is meticulously tailored to meet the dynamic needs of the curd industry. Our unwavering commitment to excellence has solidified our reputation as reliable and trusted partner for the curd processing industry worldwide.
- Specializing in turnkey projects for curd processing, we offer an extensive array of key equipment strategically designed to optimize every facet of curd processing operations.





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## Ghee Processing Unit

- At Smart Engineering, we proudly lead the global market by providing state-of-the-art and high-quality ghee processing equipment, meticulously crafted to meet the dynamic requirements of the ghee industry. Our unwavering commitment to excellence has solidified our position as a reliable and trusted partner for the ghee processing industry worldwide.
- Our expertise spans a diverse range of essential components crucial for ghee processing operations.

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## Cheese Processing Unit

- At Smart Engineering we dedicate a space where cheese is produced from raw milk. The processing unit involves several stages that transform milk into various types of cheese, which can include fresh, soft, semi-hard, hard, or aged cheese.
- These units are crucial in the dairy industry and involve a combination of mechanical, chemical, and biological processes. Each step contributes to their unique flavour, texture, and characteristics of the final cheese product



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## Paneer Processing Unit

- At Smart Engineering, we take immense pride in our global leadership, offering state-of-the-art equipment designed to meet the dynamic needs of the paneer industry. Our unwavering commitment to excellence has firmly established us as a reliable and trusted partner for paneer processors across the globe





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## Juice Processing Unit

- At Smart Engineering, we take pride in our global leadership role, providing cutting-edge and high-quality Juice Processing equipment that caters to the dynamic requirements of the beverage industry.
- Our unwavering commitment to excellence has positioned us as a trusted partner for Juice Processing ventures worldwide. Key steps include washing, sorting, extraction, filtration, pasteurization, and optional blending for unique Flavors. Quality control is maintained throughout the process to ensure the safety and taste of the final product.

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## Flavoured Milk Unit

- At Smart Engineering, we stand as global leaders, delivering cutting-edge and high-quality equipment tailored for the dynamic demands of the dairy industry, particularly in the production of flavoured milk. Our unwavering commitment to excellence positions us as a reliable partner for flavoured milk enterprises across the globe.
- Our flavoured milk Processing Unit involves a unique set of equipment to ensure that the added flavours are evenly distributed, the product remains safe for consumption, and the desired characteristics are maintained.

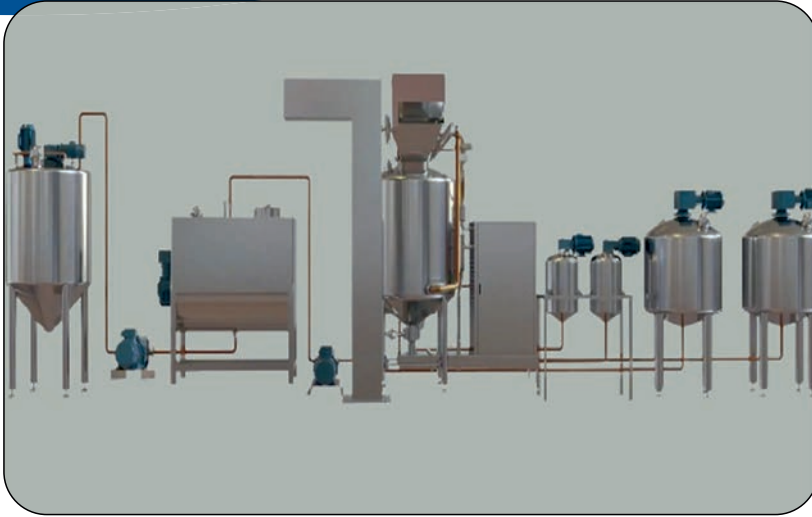


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## Neera Processing Unit

- Smart Engineering, stand as a global leader in providing cutting-edge and high-quality Neera equipment tailored to meet the dynamic requirements of the Neera industry. Our unwavering dedication to excellence has positioned us as a reliable partner for Neera processors across the globe.
- Specializing in turnkey projects for Neera Processing Units, we offer a comprehensive range of key equipment designed to optimize processing operations.





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## Jam Processing Unit

- Smart Engineering, stand as a global leader in providing cutting-edge and high-quality Jam Processing equipment tailored to meet the dynamic requirements of the Jam Processing industry.
- Our unwavering dedication to excellence has positioned us as a reliable partner for Jam processors across the globe. Processing equipment for making fruit jam can vary depending on the scale of production.

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## Kombucha Processing Unit

- At Smart Engineering, we proudly lead the global industry by providing cutting-edge and high-quality Kombucha Processing Equipment tailored to meet the dynamic demands. Our unwavering commitment to excellence has established us as a trusted and reliable partner for kombucha processing endeavours worldwide.
- We specialize in turnkey projects for kombucha processing units, presenting a comprehensive range of key equipment. Each piece is meticulously crafted to optimize the envire kombucha processing workflow.



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## Coconut Milk Processing Unit

- At Smart Engineering, we proudly lead the global stage, providing cutting-edge and high-quality Coconut Processing equipment tailored to meet the dynamic demands of the coconut processing industry. Our unwavering dedication to excellence has positioned us as a reliable partner for coconut processing ventures across the globe.
- Specializing in turnkey projects for Coconut Milk Processing Units, we offer a comprehensive range of processing operations.





## Homogenizer

- Smart Engineering is a leading force in homogenizer manufacturing, dedicated to reshaping the landscape of industrial processes. With a focus on precision and technological innovation, our homogenizers are crafted to redefine industry standards. From tailored solutions to sustainable practices, we prioritize excellence in performance while ensuring a customer-centric approach. Choose Smart Engineering for homogenizers that embody smart solutions, driving the evolution of homogenization technology



## Bulk Milk Cooler

- At Smart Engineering, we understand the pivotal role that efficient milk cooling plays in preserving the quality and integrity of dairy products. Our dedicated team of engineers and experts tirelessly work towards redefining industry standards by delivering cutting-edge solutions tailored to the evolving needs of the dairy sector.
- As a leading force in the industry, we take pride in our commitment to engineering excellence, particularly in the design and manufacturing of state-of-the-art Bulk Milk Coolers (BMC).



## Cream Separator

- Smart Engineering harnesses the power of smart technology to redefine the traditional process of milk cream separation. Our separators are crafted with precision, integrating state-of-the-art features that not only enhance performance but also elevate productivity for dairy producers.
- With years of experience and a team of seasoned engineers, we have honed our expertise to create milk cream separators that surpass industry standards. Our commitment to continuous improvement and research ensures that our solutions remain at the forefront of technological innovation.





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## Butter Churner

- Welcome to the world of butter churner at SMART ENGINEERING, we are your go-to source for top-of-the-line dairy equipment and solutions. Our butter churners are at the heart of what we do, and we're here to transform your cream into the creamy, delectable butter that you and your customers will love. Whether you're a small dairy producer or part of a large-scale butter manufacturing operation, our butter churners are designed to elevate your butter-making processes and ensure the finest product quality.

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## HTST Pasteurizer

- Welcome to the world of HTST Pasteurizer at SMART ENGINEERING, We are your trusted source for high-quality dairy equipment and solutions. Our HTST (High-Temperature Short-Time) pasteurizers are the backbone of what we do, designed to uphold the highest standards of food safety and quality. Whether you're a small-scale dairy producer or part of a large dairy processing operation, our HTST pasteurizers are here to elevate your dairy processing and ensure the safety and freshness of your products.



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## Plate Heat Exchanger

- Welcome to the world of Plate Heat Exchanger at SMART ENGINEERING, we are your trusted partner in delivering innovative heat exchange solutions to a variety of industries. Our Plate Heat Exchangers are the embodiment of efficiency and versatility, designed to meet the demands of numerous applications across the globe. Whether you are in the food and beverage, chemical, HVAC, or any other industry, our Plate Heat Exchangers are engineered to enhance your processes and improve thermal efficiency.





## Pneumatic Paneer Press

- Welcome to the world of Pneumatic Paneer Press at SMART ENGINEERING, we are your trusted source for innovative dairy equipment solutions, and our Paneer Press stands at the forefront of ensuring the highest quality and consistency in paneer production. Whether you are a small-scale dairy producer or part of a large dairy operation, our Paneer Press is engineered to streamline your paneer-making processes, delivering superior results with precision and ease



## Butter Extruder

- Welcome to the world of Butter Extruders at SMART ENGINEERING, We are your trusted partner for dairy equipment and solutions, and our Butter Extruders are at the forefront of creating delightful, precisely shaped butter products. Whether you are a small artisanal dairy producer or part of a large-scale butter manufacturing operation, our Butter Extruders are engineered to elevate your butter processing, delivering consistency and innovation that stands out.



## Storage Tank

- At Smart Engineering, where precision meets innovation in the world of storage solutions for the dairy and beverage industries. As pioneers in smart engineering, we take pride in presenting our flagship product Storage Tanks for Dairy and Beverage Processing Industries. Our commitment to quality, efficiency, and smart design ensures that your liquid assets are stored and preserved with unparalleled excellence





## **Smart** CIP System

- A CIP system (Clean-in-Place system) is a method used in industries like food and beverage to clean the interior surfaces of pipes, tanks, and other process equipment without the need to disassemble them. The system is designed to sanitize and clean production equipment automatically, ensuring hygiene and preventing contamination without manual cleaning.

## **Smart** Multi Purpose Vat

- Welcome to Smart Engineering, where innovation converges with tradition in the heart of dairy processing. As pioneers in smart engineering, we take pride in presenting our flagship products Multipurpose Vats. These vats are the epitome of precision and efficiency, tailored to meet the unique demands of dairy artisans and manufacturers.



## **Smart** Packing Machine

- Welcome to Smart Engineering, where innovation meets precision on the cutting edge of dairy and beverage packaging. As leaders in smart engineering, we take pride in presenting our flagship product Automatic Packaging Machines. Designed to elevate the efficiency and reliability of your packaging processes, these machines embody a perfect synergy of technology and craftsmanship.



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## Batch Freezer

- Batch freezers are commonly used in small to medium-scale ice cream production Units and also where quality control and flexibility in recipe experimentation are important. They allow ice cream makers to produce smaller quantities with different flavors and textures.
- A batch freezer is a piece of equipment used in the production of ice cream. It is designed to freeze and churn the ice cream mixture, creating a smooth and creamy texture. The process involves freezing the mixture while it is agitated or stirred to incorporate air and prevent the formation of ice crystals.

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## Continuous Freezer

- Continuous Freezer is a type of industrial freezer designed to process and freeze liquids or semi-solid food products on a continuous basis, without the need for interruption or batch processing. These types of freezers are majorly used for medium and large-scale Ice Cream Units. You will be getting good texture and a high-quality ice cream. As per the name ice cream flow is continuous. Can also get in different flavors and harder



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## UHT Pasteurizer

- A UHT (Ultra-High Temperature) pasteurizer is a type of thermal processing system used to sterilize liquid products by heating them to a very high temperature (typically between 135°C to 150°C or 275°F to 302°F) for a very short time, usually 2 to 5 seconds. This process kills harmful microorganisms and extends the shelf life of the product without compromising its flavor, nutritional value, and overall quality.





## **Smart** Steam Boiler

- In the milk processing industry, a steam boiler plays a crucial role in providing the necessary steam for various stages of milk processing, such as pasteurization, sterilization, cleaning, and heating. Steam boilers generate steam by heating water, which is then used for various thermal applications within the dairy plant. These applications ensure that the milk and other dairy products are processed safely, efficiently, and in compliance with food safety standards.

## **Smart** Powder Mixing Unit

- A Powder Mixing Unit is used to thoroughly combine different powdered ingredients, ensuring a consistent and uniform mixture by evenly distributing each component throughout the blend, which is crucial for various industries like Pharmaceuticals, Food Production, Dairy field to improve the final product quality. A powder mixing unit is a key piece of equipment in many industries, providing an efficient, reliable way to ensure that powders and dry ingredients are thoroughly blended for consistent product quality



## **Smart** Cold Room

- A cold room is a refrigerated space designed to maintain a specific, low temperature, primarily used to store perishable items like food, milk, or medicines, ensuring their freshness and safety by slowing down bacterial growth and deterioration through controlled cooling. It acts like a large, walk-in refrigerator for preserving temperature sensitive products.



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## Vacuum Packing Machine

- Vacuum Packing Machine is used for packing the product with out air inside the pack. It helps to pack the product as oxygen-free. It will increase the shelf life by preventing the oxidation and microbial growth. It will keep the freshness of product in longer period. In the dairy industry, vacuum packing machines play a crucial role in packaging dairy products in a way that extends shelf life, protects product quality, and reduces spoilage. Vacuum packaging helps maintain the freshness of perishable dairy products by removing air, which prevents the growth of microorganisms and minimizes oxidation.

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## Kettle

- A kettle is an essential piece of equipment used for heating, cooking, pasteurizing, and sometimes concentrating dairy products. It plays a key role in the production of various dairy products, including cheese, butter, milk powder, and other processed milk items. The type of kettle used depends on the specific processes involved and the product being produced



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## Ghee Clarifier

- A ghee clarifier is an essential piece of equipment used in the dairy industry for the process of clarifying butter to produce ghee. The process involves removing water content, milk solids, and impurities from butter to create pure, golden ghee. The clarifier helps ensure that the final product is free from contaminants, has a longer shelf life, and retains its distinct flavor and aroma. It is also a method of ghee purification; it improves the quality too.





### Smart Curd Pasteurizer

- A curd pasteurizer is a specialized piece of equipment used in the dairy industry for pasteurizing curd. The pasteurization process involves heating the curd to a specific temperature for a predetermined time to kill harmful bacteria, pathogens, and spoilage microorganisms, while preserving the quality, taste, and nutritional value of the curd. Pasteurization helps extend the shelf life of curd products and ensures they are safe for consumption.

### Smart Ice Cream Hardener

- Ice Cream Hardener is used as artificial refrigeration. It helps to harden Ice cream, Ice candy and frozen foods. It helps to maintain the structure, texture, and flavor and allows to withstand various storage and transportation conditions.



### Smart Sterilizer

- Sterilizer is used for the method of sterilization. It is used for removing or destroying the living organisms. The avoid the contamination of the product. Sterilization refers to the process of heating dairy products to a very high temperature for a set period of time to eliminate harmful microorganisms. This process helps in extending the shelf life of dairy products and ensures that they are safe for consumption



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## Tubular Pasteurizer

- A tubular pasteurizer is an essential piece of equipment in the dairy industry, primarily used for the pasteurization of liquid dairy products such as milk, cream, and fruit juices. Pasteurization involves heating the product to a specific temperature for a set period of time in order to kill harmful microorganisms, such as bacteria, yeasts, and molds, without significantly affecting the flavor, texture, or nutritional content of the product.

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## Ice Bank Tank

- Ice Bank Tank is a thermal energy storage system used to store chilled water. It delivers 0-1 °C water. It is mostly used for cool down the temperature of the product. It is also used as instant chiller. It is especially useful in operations that require rapid cooling, such as milk cooling, yogurt production, and in cold storage for perishable goods. The ice bank system works by storing large amounts of ice in a tank, which then serves as a cooling source for various processes



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## Hot water Generator

- Hot water generator is a device used to heat water and provide a continuous supply for various application. It helps to boil the product through the continuous supply of hot water. It helps to heat the water effectively and quickly. In the dairy industry, hot water is used for applications such as cleaning and sanitization, pasteurization, heating milk, and other processing tasks. Hot water generators are designed to efficiently heat water to the required temperatures, offering flexibility and ensuring smooth operations in production and maintenance activities.





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## Batch Pasteurizer

- A batch pasteurizer is a machine used to heat a specific volume of liquid, milk or juice, to a controlled temperature for a set period of time to kill harmful bacteria and extend its shelf life, essentially making the product safer for consumption by eliminating disease-causing microorganisms through a "batch" process where the entire volume is heated and held at a specific temperature simultaneously

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## Can Scrubber

- Can scrubber be used for thorough cleaning of milk cans inside and outside. There are two nylon brushes for cleaning both inner and outer side at a time. It is typically made of Stainless steel. Can Scrubber is a specialized cleaning and sanitizing equipment used in the dairy industry, particularly for cleaning milk cans and other dairy containers



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## Candy Tank

- Ice candy tanks helps us to make Candy ice cream. It will change the melted content or mix to candies. The water will be circulating in tank itself with  $-26^{\circ}\text{C}$  to make Candy. The Candy tank is an essential piece of equipment used for mixing, heating, storing, and sometimes cooling the syrup or candy mixture before further processing





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## Cheese Vat

- A cheese vat is an essential piece of equipment used in the dairy industry for the production of cheese. It is a large container where milk is heated, mixed with starter cultures, coagulating agents and sometimes other ingredients, to transform milk into cheese. The cheese vat is a critical part of the cheese-making process, providing a controlled environment for the development of texture, flavor, and consistency in various types of cheese.

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## Choco Dipping Tank

- Choco Dipping Tank is used for making a coating over candies to make Choco candy. It keeps chocolate in the tank and other coating matter at a steady temperature. Choco dipping tank helps to apply chocolate content even in all candies. In the ice cream industry, a chocolate dipping tank is used for coating ice cream products such as ice cream bars, popsicles, or ice cream cones with a layer of chocolate. The chocolate dipping tank helps to melt chocolate to the desired temperature and consistency.



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## Ghee Boiler

- A ghee boiler is a specialized piece of equipment used in the dairy industry, particularly for the production of ghee clarified butter. Ghee is traditionally made by heating butter to separate the milk solids and water content, leaving behind pure fat. The ghee boiler is designed to perform this process efficiently, ensuring uniform heating, optimal separation, and the right consistency and texture of the final ghee product.



# Gallery



# Our Clients



# SMART ENGINEERING

## OUR GLOBAL PRESENCE

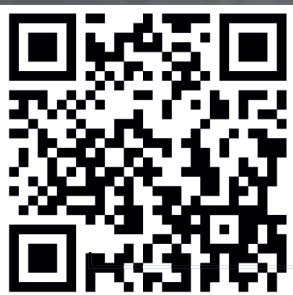
-  Australia
-  Kenya
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-  DRC
-  Sri Lanka
-  Singapore
-  Nepal
-  Bangladesh
-  Malaysia
-  Philippines
-  Tanzania
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-  Zambia

## SMART ENGINEERING

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