

Smart

Dairy & Beverage Equipment



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?

- ✓ 20+ Years of Experience: Deep understanding of dairy & beverage industry needs.
- ✓ Cutting-Edge Innovation: Future-ready solutions powered by the latest technology.
- ✓ Unmatched Quality: Built for durability, hygiene, and high performance.
- ✓ Customer-First Design: Tailored solutions aligned with your goals.
- ✓ Quality Assurance: Our products are built with durability and performance in mind, meeting the highest safety and hygiene standards.



An ISO 9001-2015
Certified



Dairy & Beverage
Equipment



200+
Products



20+ Years In
Market



2500+
Satisfied
Customers



50+ Skilled
Work Force



Well Experienced
Team



100%
In House
Operations



Well Equipped
2 Manufacturing
Unit



Exporting To
25+ Countries

OUR PRODUCTS

MILK PROCESSING UNIT



Smart Engineering is a global leader in high-quality dairy equipment, delivering innovative solutions tailored to the evolving needs of the dairy industry. With a strong focus on turnkey Milk Processing Units, we provide reliable, efficient systems trusted by dairy farmers and processors worldwide.

ICE CREAM PROCESSING UNIT

At Smart Engineering, we lead the global market with state-of-the-art ice cream equipment, tailored to meet the dynamic demands of the industry. Specializing in turnkey ice cream units, we offer a complete range of high-performance solutions designed to streamline and elevate processing operations.



CURD PROCESSING UNIT



At Smart Engineering, we proudly lead the global curd processing industry with cutting-edge, high-quality equipment tailored to evolving market needs. With a strong focus on turnkey curd processing projects, we deliver a complete range of solutions designed to optimize every stage of production—ensuring efficiency, hygiene, and consistency.

GHEE PROCESSING UNIT



At Smart Engineering, we proudly lead the global ghee processing market with state-of-the-art, high-quality equipment tailored to the evolving needs of the industry. Our commitment to excellence has made us a trusted partner worldwide, offering a comprehensive range of essential components for efficient and hygienic ghee production.

CHEESE PROCESSING UNIT

At Smart Engineering, we deliver advanced cheese processing solutions that turn raw milk into a variety of cheeses—from fresh to aged. Our systems ensure consistent quality, hygiene, and efficiency through every critical stage of the process.



PANEER PROCESSING UNIT



At Smart Engineering, we take pride in being a global leader in delivering state-of-the-art equipment tailored to the evolving needs of the paneer industry. Our unwavering commitment to quality and innovation has earned us the trust of paneer processors worldwide.

JUICE PROCESSING UNIT



At Smart Engineering, we take pride in our global leadership, providing cutting-edge, high-quality juice processing equipment tailored to the dynamic needs of the beverage industry. From washing and sorting to extraction, filtration, pasteurization, and blending, our systems are designed for efficiency, hygiene, and flavor precision—ensuring consistent quality and safety in every drop.

FLAVOURED MILK UNIT

At Smart Engineering, we are global leaders in delivering cutting-edge, high-quality equipment tailored to the evolving needs of the dairy industry—especially in flavoured milk production. Our specialised processing units ensure even flavour distribution, product safety, and consistent quality, making us a trusted partner for flavoured milk enterprises worldwide.



NEERA PROCESSING UNIT



Smart Engineering stands as a global leader in delivering cutting-edge, high-quality Neera processing equipment tailored to the evolving needs of the industry. With a strong focus on turnkey projects, we provide a comprehensive range of solutions designed to streamline operations, ensure hygiene, and enhance efficiency—making us a trusted partner for Neera processors worldwide.

JAM PROCESSING UNIT



Smart Engineering stands as a global leader in delivering cutting-edge, high-quality jam processing equipment tailored to the evolving needs of the jam industry. Our unwavering commitment to excellence has made us a trusted partner for jam processors worldwide. We offer versatile equipment solutions suitable for all scales of production, ensuring efficiency and quality at every stage.

KOMBUCHA PROCESSING UNIT

At Smart Engineering, we lead the industry in delivering high-quality kombucha processing equipment tailored to evolving market needs. With turnkey solutions and expertly crafted systems, we optimize every stage of kombucha production for efficiency and consistency.



COCONUT MILK PROCESSING UNIT



At Smart Engineering, we proudly lead globally by delivering cutting-edge, high-quality coconut processing equipment tailored to the evolving needs of the industry. Our commitment to excellence makes us a trusted partner for coconut processing ventures worldwide. Specializing in turnkey Coconut Milk Processing Units, we provide a comprehensive range of solutions to optimize every stage of production.



HOMOGENIZER

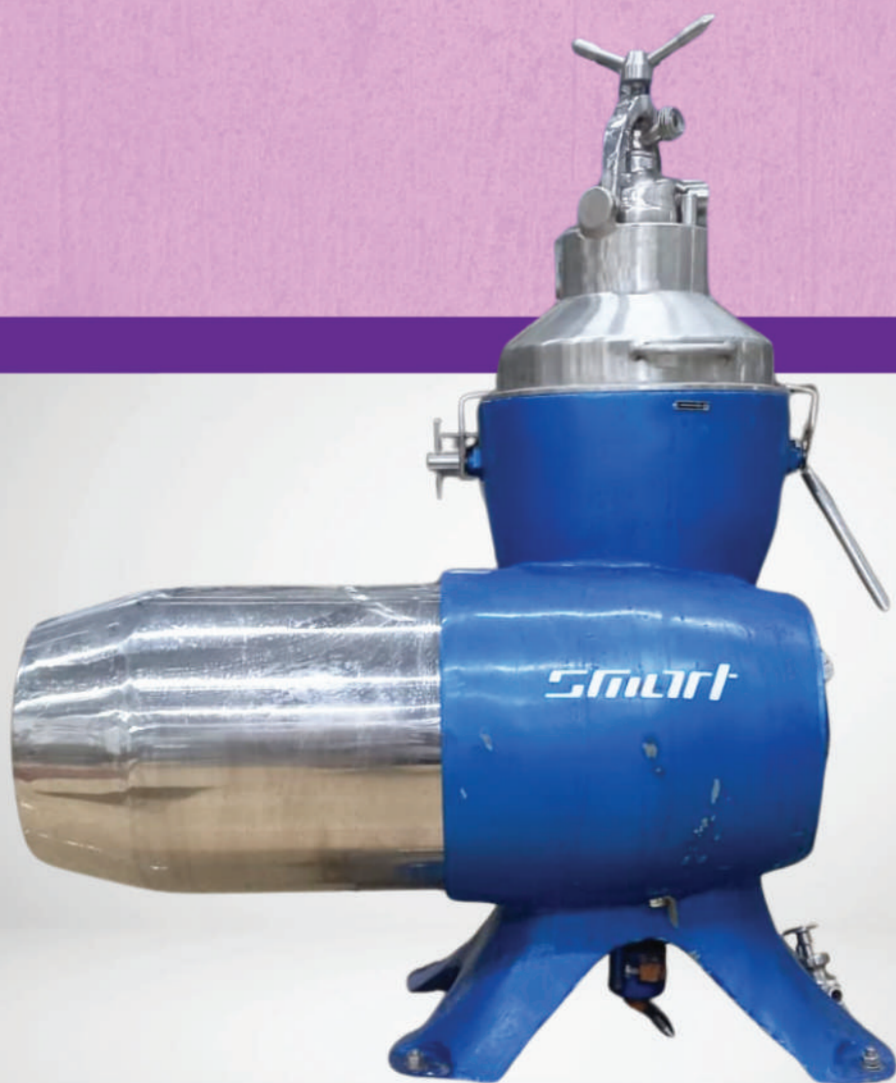
Smart Engineering leads in Homogenizer manufacturing, delivering precision-engineered solutions that set new industry standards. Focused on innovation, sustainability, and performance, we provide reliable systems that power the future of homogenization technology.

BULK MILK COOLER

At Smart Engineering, we design advanced Bulk Milk Coolers (BMC) that ensure efficient milk cooling and preserve quality from farm to processing. With a focus on innovation and hygiene, our reliable solutions meet the evolving needs of the dairy industry.



CREAM SEPARATOR



Smart Engineering redefines milk cream separation with precision-built, high-performance machines that boost productivity and meet modern dairy demands. Backed by expert engineering and continuous innovation, our separators set new benchmarks in efficiency and reliability.

BUTTER CHURNER



Welcome to the world of Butter Churners at Smart Engineering – your trusted source for high-quality dairy equipment. Our churners are designed to transform cream into rich, delicious butter with maximum efficiency and consistency. Whether you're a small-scale producer or a large dairy operation, our solutions elevate your butter-making process and ensure superior product quality.

HTST PASTEURIZER

Welcome to the world of HTST Pasteurizers at Smart Engineering – your trusted source for high-quality dairy equipment. Our High-Temperature Short-Time pasteurizers are engineered to ensure superior food safety, product freshness, and processing efficiency. Whether you're a small dairy producer or a large-scale processor, our systems are built to elevate your operations and deliver consistent quality every time.



PLATE HEAT EXCHANGER



Welcome to the world of Plate Heat Exchangers at Smart Engineering – your trusted partner for innovative and efficient heat exchange solutions. Engineered for versatility and high performance, our exchangers serve a wide range of industries including food and beverage, chemical, and HVAC. Wherever applied, they are designed to enhance your process and maximize thermal efficiency.

PNEUMATIC PANEER PRESS



Welcome to the world of Pneumatic Paneer Press at Smart Engineering – your trusted source for innovative dairy solutions. Designed for precision and consistency, our Paneer Press streamlines the production process for both small-scale and large dairy operations, ensuring superior quality and ease in every batch.

BUTTER EXTRUDER

Welcome to the world of Butter Extruders at Smart Engineering – your trusted partner for innovative dairy equipment. Our extruders craft beautifully shaped, consistent butter products, perfect for artisanal producers and large-scale manufacturers alike. Engineered to elevate your butter processing with precision and innovation.



STORAGE TANK



At Smart Engineering, precision and innovation come together in our advanced Storage solutions for the dairy and beverage industries. Our flagship Storage Tanks are designed with quality, efficiency, and smart engineering to ensure your liquids are stored and preserved with unmatched excellence.

CIP SYSTEM



The CIP (Clean-in-Place) system is an automated cleaning method used in industries such as food and beverage to sanitize the interior surfaces of pipes, tanks, and process equipment without disassembly. It ensures thorough hygiene and contamination prevention by cleaning equipment efficiently and consistently—eliminating the need for manual cleaning.

MULTI PURPOSE VAT

Where innovation meets tradition in the heart of dairy processing, our flagship Multipurpose Vats embody precision and efficiency—tailored to meet the diverse needs of dairy artisans and modern manufacturers alike.



POUCH PACKING MACHINE

Where innovation meets precision in dairy and beverage packaging—our flagship Automatic Pouch Packaging Machines are engineered to enhance efficiency and reliability, blending cutting-edge technology with expert craftsmanship to elevate your packaging process.



BATCH FREEZER



Batch freezers are essential for small to medium-scale ice cream production, offering flexibility for quality control and recipe experimentation. They freeze and churn the mixture simultaneously, incorporating air and preventing ice crystals—resulting in a smooth, creamy texture and a wide variety of flavors in smaller batches.

CONTINUOUS FREEZER

A Continuous Freezer is an industrial freezer designed for uninterrupted processing and freezing of liquids or semi-solid food products, ideal for medium to large-scale ice cream production. It delivers a smooth texture and high-quality ice cream with consistent flow, allowing the production of various flavors and firmer products—all in a continuous, efficient operation.



UHT PASTEURIZER



A UHT (Ultra-High Temperature) pasteurizer sterilizes liquid products by heating them to 135°C–150°C (275°F–302°F) for 2 to 5 seconds. This rapid process eliminates harmful microorganisms, extending shelf life while preserving flavor, nutrition, and quality.

STEAM BOILER



In milk processing, Steam Boilers generate the essential steam needed for pasteurization, sterilization, cleaning, and heating. By producing steam through water heating, they support safe and efficient thermal processes, ensuring dairy products meet strict food safety standards.

POWDER MIXING UNIT

A Powder Mixing Unit ensures thorough and uniform blending of powdered ingredients, critical for consistent product quality. Widely used in pharmaceuticals, food production, and the dairy industry, this equipment provides efficient and reliable mixing to enhance the final product's performance and safety.



COLD ROOM



A Cold Room is a refrigerated space designed to maintain low temperatures for storing perishable items like food, milk, and medicines. By controlling temperature, it slows bacterial growth and spoilage, ensuring product freshness and safety—essentially functioning as a large walk-in refrigerator for temperature-sensitive goods.

VACUUM PACKING MACHINE



A Vacuum Packing Machine removes air from packaging to create an oxygen-free environment, significantly extending shelf life by preventing oxidation and microbial growth. In the dairy industry, it plays a vital role in preserving freshness, protecting product quality, and reducing spoilage of perishable dairy products.

KETTLE

A Kettle is essential equipment used for heating, cooking, pasteurizing, and concentrating dairy products. It plays a vital role in producing cheese, butter, milk powder, and other processed milk items. The kettle type varies based on the specific process and product requirements.



GHEE CLARIFIER



A Ghee Clarifier is vital in the dairy industry for purifying butter to produce pure, golden ghee. It removes water, milk solids, and impurities, ensuring a contaminant-free product with enhanced shelf life, rich flavor, and aroma. This purification process significantly improves ghee quality.



CURD PASTEURIZER

A Curd Pasteurizer is specialized equipment used to heat curd to a precise temperature for a set time, eliminating harmful bacteria and pathogens while preserving taste, quality, and nutrition. This process extends shelf life and ensures the curd is safe for consumption.

ICE CREAM HARDENER

An Ice Cream Hardener uses artificial refrigeration to rapidly harden ice cream, ice candy, and frozen foods. It preserves structure, texture, and flavor, ensuring products withstand storage and transportation conditions effectively.



STERILIZER



A Sterilizer is used to eliminate living microorganisms from dairy products through high-temperature heating for a specific time. This process prevents contamination, extends shelf life, and ensures the products are safe for consumption.

TUBULAR PASTEURIZER



A Tubular Pasteurizer is essential in the dairy industry for pasteurizing liquids like milk, cream, and fruit juices. It heats products to a precise temperature for a set time to eliminate harmful microorganisms while preserving flavor, texture, and nutritional value.

ICE BANK TANK

An Ice Bank Tank is a thermal energy storage system that stores chilled water at 0-1°C, providing rapid cooling for products. Commonly used in milk cooling, yogurt production, and cold storage, it functions as an instant chiller by storing large amounts of ice to efficiently cool perishable goods and processing equipment.



HOT WATER GENERATOR



A Hot Water Generator efficiently heats water and provides a continuous supply for various applications. In the dairy industry, it supports cleaning, sanitization, pasteurization, and heating processes by delivering hot water quickly and reliably, ensuring smooth production and maintenance operations.



BATCH PASTEURIZER

A Batch Pasteurizer heats a specific volume of milk, juice, or other liquids to a controlled temperature for a set time to kill harmful bacteria. This batch process ensures product safety and extends shelf life by eliminating disease-causing microorganisms uniformly throughout the entire volume.

CAN SCRUBBER

A Can Scrubber is specialized dairy equipment designed to thoroughly clean and sanitize milk cans inside and out. Featuring dual nylon brushes for simultaneous inner and outer cleaning, it is typically made of stainless steel for durability and hygiene—ensuring efficient, reliable cleaning in dairy operations.



CANDY TANK



Ice Candy Tanks are essential for producing candy ice cream by converting melted mixtures into candies. The tank circulates water at around -26°C to solidify the mixture. It also serves to mix, heat, store, and sometimes cool the syrup or candy blend before further processing, ensuring consistent quality.

CHEESE VAT



A Cheese Vat is a vital piece of dairy equipment used for cheese production. It's a large container where milk is heated and combined with starter cultures, coagulants, and other ingredients to transform milk into cheese. The vat provides a controlled environment essential for developing the texture, flavor, and consistency of various cheeses.

CHOCO DIPPING TANK

A Choco Dipping Tank is used to coat candies and ice cream products with a smooth, even layer of chocolate. It maintains chocolate and other coatings at a consistent temperature and ideal consistency, ensuring perfect coverage for items like chocolate candies, ice cream bars, popsicles, and cones.



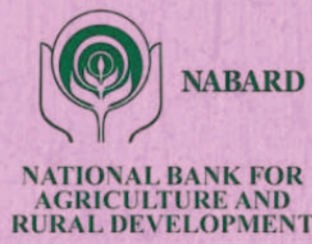
GHEE BOILER



A Ghee Boiler is specialized equipment used in the dairy industry for producing clarified butter (ghee). It efficiently heats butter to separate milk solids and water, ensuring uniform heating and optimal separation for the desired consistency and texture of high-quality ghee.



GOVERNMENT SECTOR



PRIVATE SECTOR



OUR GLOBAL PRESENCE

-  Philippines
-  Tanzania
-  Bhutan
-  Cambodia
-  Nigeria
-  Zimbabwe
-  Greece
-  United Kingdom
-  Zambia
-  Netherlands



-  Australia
-  Kenya
-  UAE
-  Ghana
-  DRC
-  Sri Lanka
-  Singapore
-  Nepal
-  Bangladesh
-  Malaysia

SMART ENGINEERING

No.66, Ginning Factory Road, Satish Nagar, Irugur,
Coimbatore - 641 103, Tamil Nadu, India

On the Map, Just a Tap!

Your Portal to Smartness!



*"Not just machines, but
dreams we mold,
In every sip, our story's told."*

