



# OM METALS & ENGINEERS

AN ISO 9001 : 2008 Company



House of  
Dairy Plants  
Solution



# About Us

We **Om Metals & Engineer** are dairy equipment manufacturers and effective solution provider. aims at total customer satisfaction through quality manufacturing, efficient service, time bound commitments and cost effective technology." We take turnkey jobs design, supply, erection and commission of dairy plant equipment and their utilities. We also undertake project engineering consultancy, project process design, process economy and feasibility, utilities design and supply. We also designing, Supply, Erection & commissioning of refrigeration system, Cold Storages, Insulated vans and road milk tanker since 2004.

1 Turnkey project solution

2 Liquid milk Processing

3 Curd, Yoghurt, Lassi & Butter Milk

4 Cream and ghee

5 Ice cream

6 Paneer and cheese

7 Aseptic process

8 Clean in place (CIP systems)

9 Refrigeration system

# OME MILK PASTEURISER UNIT



## Description

The OME Milk Pasteurizer unit features automatic control of pasteurization temperature, automatic flow diversion and continuous recording for full traceability together with high heat recovery for low operating cost.

Available in capacities ranging from 500 to 20,000 LPH, the Milk Pasteurizer is pre-assembled and factory-tested with water to ensure fast installation and commissioning for reliable performance.

The pasteurisation unit (HTST Pasteuriser) is designed for the thermal treatment of milk and dairy products as well as other food products as soft drinks and juices. The process destroys pathogenic microorganisms by heating the product to a moderately high temperature for a brief period.

## Technical Features

- Capacities ranging from 500 to 20,000 l/h
- Regeneration efficiency up to 90 %
- Flow variation during CIP/Pasteuriser
- Temperature control within +/-0.5 Deg C
- Automatic control of pasteurisation temperature & Automatic flow diversion

## Options

- Homogeniser
- Deaerator
- Separator
- Semi-Automatic & Automatic Control system
- PID/PLC Controller

## Advantages

- Pre-assembled and factory-tested with water before delivery for easy and fast installation based on standardised design.
- Fully CIP prepared.
- Modular system for complete flexibility.
- Skid-mounted for flexible relocation.
- Automatic control.
- Continuous recording for full traceability.
- Customised service and maintenance agreements.

## Application

- Milk Pasteurisation
- Cream Pasteurisation
- Butter Milk Pasteurisation
- Ice-Cream Mix
- Juice Pasteurisation

## OME MULTIPURPOSE MILK PASTEURISER UNIT



### Description

The OME Multipurpose Milk Pasteuriser Unit based on heat treatment technology and has a complete hygienic design to give the final output. It can be customized to suit varied capacity and a special provision for future capacity expansion is an additional advantage. It is Unit suitable for Pasteurizing multiple products like milk, curd milk, paneer milk etc. in a single Pasteurizer is the highlight of our innovative and highly efficient product, the Multipurpose Pasteurizer. customization in terms of capacity, size etc.

### Technical Features

- Capacities ranging from 500 to 5,000 l/h
- Flow variation during CIP/Pasteuriser
- Temperature control within +/-0.5 Deg C
- Automatic control of pasteurisation temperature & Automatic flow diversion

### Advantages

- Skid-mounted for flexible relocation.
- Fully CIP prepared..Customised service and maintenance agreements

### Options

- Homogeniser
- Semi-Automatic & Automatic Control system
- PID/PLC Controller
- Hot Water Modules

### Application

- Milk Pasteurisation
- Curd Milk Pasteurisation
- Paneer Milk Pasteurisation

## PANEER & CHEESE MAKING PLANT

### Description

OME Cheese & Paneer manufacturing Process line is available with complete automation and in customized manual operation also. This plant is manufactured using top grade stainless steel that guarantees safeguard against the rust and makes it completely hygienic. They are made with attention to every detail including performance, safety, durability, reliability, energy consumption etc. These plants are made in different capacities. Customer satisfaction is our prime concern; hence we offer superior quality products at the most genuine price. Available in capacities ranging from 100 kg/day to 5 ton/day

The Paneer Line consists of following equipment's:

- Paneer Vat with Whey Drainer
- Paneer Hoops
- Pneumatic Paneer Press-1 to 5 head
- Brine Tank/Hardening tank
- Paneer Cutting Machine
- Vacuum Packing Machine

# CURD, YOGURT, LASSI & BUTTER MILK PLANT



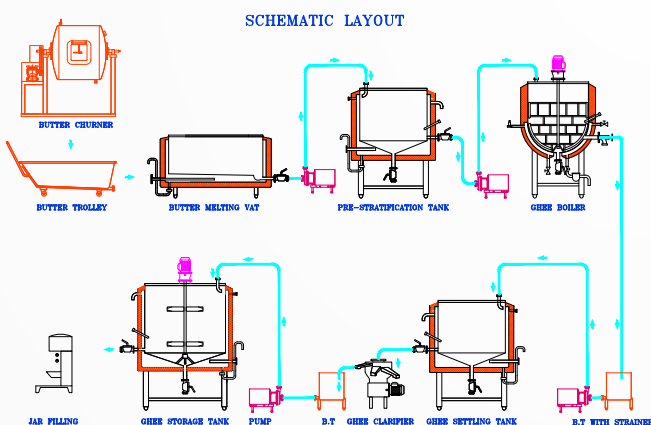
## Description

OME The Curd, Yogurt, Lassi & Butter Milk Plant is manufactured using durable range of equipment that ensures longer service life of the plant. The plant is well designed by our expert to maintain high quality hygienic standards. OME Manufacturing process line for Curd, Yogurt, Lassi & Butter Milk which are Semi-Automatic & Automatic.

### The line consists of following equipment's:

- Multipurpose past. With Homogeniser
- Inoculation Tank
- Incubation Tank for Lassi
- Flavor Tank/Curd Breaking Tank
- Cup Filling/Pouch Packing Machine
- Incubation, Blast & Clod storage Room

## BUTTER & GHEE MAKING UNIT



## Description

We manufacture a comprehensive range butter and ghee making equipment that have achieved tremendous accolades for its host of qualitative features. We provide our customers with highly efficient ghee plants which helps in extraction of ghee. The process includes melting of butter or cream, separation, clarification, filtration, cooling and then its packing. Available in different capacities, these can be customized as per the customer requirements.

### The Butter & Ghee consists of following equipment's:

1. Cream storage/Ripening Tank
2. Butter Churner with Trolley
3. Butter Melting Vat
4. Pre-Stratification Tank
5. Ghee Boiler
6. Ghee Settling Tank
7. Ghee Clarifier
8. Ghee Storage Tank
9. Transfer Pump
10. Ghee Jar/Tin filling Machine



## ICE CREAM MAKING UNIT

### Description

OME has a trusted name engaged in manufacturing of dairy processing equipment. Our ice cream making units are installed in many leading ice cream manufacturers. All our ice cream making equipment is made as per international standards and they comply with the food and health safety norms. The ice cream making machines we offer are easy to install, operate and maintain. They consume lesser energy and deliver optimum output. Available in different capacities, these can be customized as per the customer requirements



### The Ice Cream consists of following equipment's:

1. Batch Pasteuriser/HTST
2. Fruit Feeder
3. Homogeniser
4. Candy Machine
5. Cooling System
6. Chocolate Tank
7. Aging Vat
8. Cup/Cone Filling Machine
9. Flavor Tank
10. Cold Storage

## FLAVORED MILK PLANT



### Description

We OME manufacturing of flavored milk plant. It is available in various technical specifications in terms of capacity. Our offered projects are undertaken using advanced technologies to manufacture flavored milk processing plant in compliance with set food industry norms and standards.

This plant is well-equipped with in-built features that help in easy operation. Owing to its high efficiency and cost effectiveness, our products are extensively demanded by well-known dairy industry.

### The Ice Cream consists of following equipment's:

1. Flavor Mixing Tank
2. Bottle Filling Machine
3. Sugar Syrup Tank
4. Bottler Sterilizer

## Contact Us

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