



Farm Equipments



Milk and Dairy Products Equipments



Ice Cream Production Equipments



Hygiene Equipments



"Fark Proses"



Own Design Office



Production in Turkey



Delivery Service with Own Transport



Education



Specialized Trained Personnel

FARK®
FOOD PROCESS SYSTEMS

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EVREN
GİRİŞİM YATIRIM A.Ş.

FARK®
FOOD PROCESS SYSTEMS

- Dairy products production equipments
- Raw milk production and sale equipments
- Auxiliary dairy equipments

Dairy Wizard

Dairy Products Production Equipments



Cheese Production



Fermented Dairy Products Production



Butter Production



Ice Cream Production



Milk Production and Selling

Dairy Product Productions is hard if you dont have the Dairy Wizard !

<p>Boutique Production</p> <p>10-500 Liters x 1 Charge</p> <p>Dairy Wizard STARTUP</p> <p>Semi Automatic</p> <p>Dairy Wizard PRO</p> <p>Full Automatic</p> <p>Dairy Wizards can make 2 charges with 1 Machine in a day</p>	<p>Boutique Industrial Production</p> <p>750-1500 Liters x 1 Charge</p> <p>Dairy Wizard PROMAX</p> <p>Semi Automatic or Full Automatic Dairy Wizards</p> <p>2 Charges with 1 Machine in a day</p>	<p>Industrial Production</p> <p>10,000-100,000 Liter/Day</p> <p>Dairy Wizard SMART 4.0</p> <p>One Button production with Dairy Smart 4.0</p>
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Free Installation and Instruction Support

Product your Dairy Productions in every scale with Dairy Wizard

- 10 L-100.000 L Capacity range of Specialized Dairy Production solutions.
- Next generation Technologies that preserve old traditions
- Natural, healthy, high added value dairy productions
- All in one multitasking structure
- Small area production opportunity
- Easy making of dairy products production steps
- Time saver, standard production

ALL IN ONE !



Dairy Wizards does necessary and mandatory steps for dairy products production such as Pasteurization(Cooking), Cooling, Mixing, Yeasting, Fermentation and Straining. Dairy Wizards is a dairy products production set designed for easily perform.

PRODUCT ALL EASILY !



TYPES OF CHEESES: Square / Rectangular form cheeses. Farm Cheese, Classic White Cheese, Tulum Cheese, Halloumi Cheese, Curd Cheese from whey/Ricotta

TYPES OF YOGHURT: Fresh Yoghurt, Strained Yoghurt, Fruit Yoghurt, Ayran, Smetana, Pasteurized milk, Ice Cream mixture, Milk jam, milky desserts.

ALSO: You can produce calf food in farms.

Start Production with 2 steps with **FARKStore**

1. Step: Analyse and Purchase the set prepared and designed for you.
2. Step: Let's begin production together.

Check the Production Sets

Dairy Wizard | DAW MINI

Startup series 20L



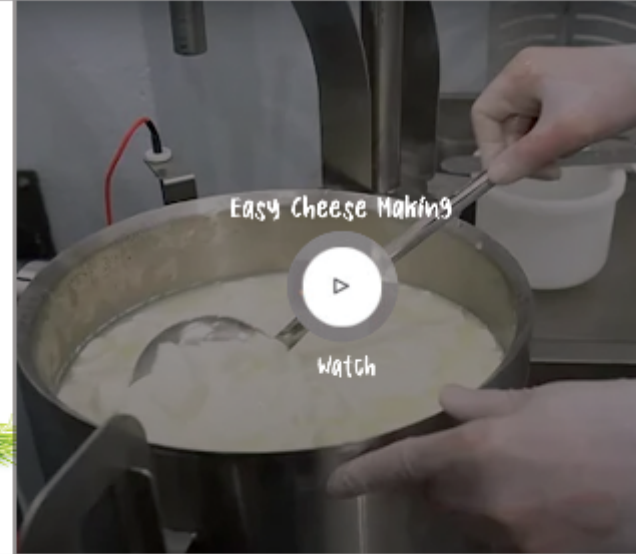
Mini Hobbyist Package

Boutique dairy products production machine

17 Liters x 1 Charge

2 Charges in a day.

Especially ideal for custom cheese and dairy products production and production improvement works in labs.



Dairy Wizard | DAW STARTUP

STARTUP SERIES | 50 L-100 L-150 L-250 L-500 L



Product Easily Your Cheeses and Yoghurts

Semi Automatic Boutique Dairy Products Production System

deal solution for new dairy product investors.



STARTUP SERIES

STARTUP SET



EASY PRODUCTION SET

Semi Automatic Boutique Dairy Products Production System

50 Liters

Perfect choice for dairy farms and new milk producers. Also perfect for laboratories and restaurants.

STARTUP SERIES

STARTUP SET



EASY PRODUCTION SET

Semi Automatic Boutique Dairy Products Production System

100 Liters

Perfect choice for dairy farms and new milk producers. Also perfect for laboratories and restaurants.

STARTUP SERIES

STARTUP SET



EASY PRODUCTION SET

Semi Automatic Boutique Dairy Products Production System

150 Liters

Perfect choice for dairy farms and new milk producers. Also perfect for laboratories and restaurants.

NEXT GENERATION MILK PROCESSING SYSTEMS



20 L

50 L

100 L

150 L

Semi Automatic Management for All Processes

DAIRY WIZARD ;

Dairy Wizard Startup series is semi automatic designed for you to easily make all kinds of cheese and dairy products at your home, business or on your farm. It has greatly simplified automation system for cheese and dairy products production. Produced of 1st grade AISI 304 quality stainless steel.

All control panels are placed on the Wizard.

WHAT CAN BE PRODUCED WITH THE DAIRY WIZARD



Fresh yoghurt, Strained yoghurt,

Fruit yoghurt, Ayran, Smetana



White Cheese, Mozzarella and other soft cheeses.



Cheddar, Emmental, Gouda, Edam and other hard cheeses



Milk jam, Ice Cream and milky desserts.

PERFECT AND EASY PRODUCE

BENEFITS

Equipped with a temperature control system that allows you to automatically adjust the pasteurization temperature suitable for the dairy product to be made and keep it at a certain level. Stainless steel heating resistor. No need for another heating sources. With Bain-marie heating system, the milk doesn't burn or stick to the machine, and the milk quality is preserved in pasteurization. At the end of pasteurization, it cools quickly to the desired fermentation temperature with the use of tap water inlet from the wall. Dairy Wizard guarantees product stabilization by effective mixing in all pasteurization, cooling and fermentation processes. Modular cheese curd strainer allows easy separation of curd and whey.

ALL FUNCTIONS COMBINED COMPACT DESIGN



Easy removable mixer .
Removable mixer level that can be fixed and dismantle in four positions.
Heating resistor with union connection, completely detachable from the device.
Ø40 mm outlet valve with detachable union connection.
Sight glass showing the water level in Benmari Wall
Removable heat measurement prob
Removable measurement log
Two lids
Modular cheese curd strainer

DAW Start up	Kullanım Kapasitesi (min-max)	Voltaj (V)	Isıtma	Soğutma	Ölçüler (cm)
DAW 20 Start up	5-17 lt	220 V	2,5 Kw	Su	40x40x120
DAW 50 Start up	10-45 lt	220 V	4,5 Kw	Su	50x50x140
DAW 100 Start up	20-90 lt	220 V 380 V	7,5 Kw 10 Kw	Su	60x60x150
DAW 170 Start up	35-155 lt	220 V 380 V	7,5 Kw 15 Kw	Su	75x75x160

Guarantee: 2 years guarantee period. Heating resistance is not included in guarantee period.
The Manufacturer may make changes for improvements before disclosure.

DAIRY WIZARD | DAW PRO

MASTER SERIES 50 L-150 L-250 L

ONE BUTTON AUTOMATICALLY Product Easily Your Cheeses and Yoghurts

Boutique Dairy Products
Smart Production System

Ideal solution for new dairy
product investors and
beginners.



MASTER SERIES

BEGINNER SET



Easy Production Set

Full automatic
Boutique dairy productions
production system.

50 Liters

Perfect choice for dairy farms and
new milk producers. Also perfect for
laboratories and restaurants.

MASTER SERIES

BEGINNER SET



Easy Production Set

Full automatic
Boutique dairy productions
production system.

150 Liters

Perfect choice for dairy farms and
new milk producers. Also perfect for
laboratories and restaurants.

MASTER SERIES

BEGINNER SET



Easy Production Set

Full automatic
Boutique dairy productions
production system.

250 Liters

Perfect choice for dairy farms and
new milk producers. Also perfect for
laboratories and restaurants.

* 500 Liter capacity made for special offer.

NEXT GENERATION MILK PROCESSING SYSTEMS



50 L

150 L

250 L

500 L

Full Automatic Management for All Processes

DAIRY WIZARD ;

Dairy Wizard is a robot designed for Small and Medium sized dairy producers.

Dairy Wizard processes the milk fully automatically and produces dairy products in a %100 HYGIENIC, NATURAL and ECONOMICAL way. Dairy Wizard Master Series are fully automatically designed for you to easily make all kinds of cheese and dairy products in your business or farm.

You do not need a "master" to produce cheese and yoghurt varieties with

Dairy Wizard Master Series New Generation Milk Processing System.

With a two day hands-on training, you can produce cheese and yoghurt varieties fully automatically, %100 hygienic and economically.

WHAT CAN BE PRODUCED WITH THE DAIRY WIZARD



Fresh yoghurt, Strained yoghurt,



Cheddar, Emmental, Gouda, Edam

Fruit yoghurt, Ayran, Smetana

and other hard cheeses



White Cheese, Mozzarella and

other soft cheeses.



Milk Jam, Ice Cream and

milky desserts.

PERFECT AND EASY PRODUCE

ADVANTAGES OF DAIRY WIZARD MASTER SERIES

EASY USE, EASY CLEANING

You do not need a "master" to produce cheese and yoghurt varieties with Dairy Wizard Master Series New Generation Milk Processing System. With a two day hands-on training, you can produce cheese and yoghurt varieties fully automatically, %100 hygienic and economically.

EASY PRODUCE, TRADE EXPENSIVE ADVANTAGE

You can experience the comfort of easy production with Fully Automatic Dairy Wizard.

Heating and cooling package system on the device makes high Energy Efficiency.

ADVANTAGE INVESTMENT

Minimum m2 produce area

Dairy Wizard instead of lots of machineries.

It does not require production installations, pumps, washing installations, steam boiler, cooling plant, cooling water and control panel. Just plug the Dairy Wizard and take milk into it.

STANDARD PRODUCTION – STABLE MARKET

Dairy Wizard makes production either with the production recipes in the memory of the system or with your special recipe. Unless you change your recipe, the entire production process will produce at the same quality standards depending on the recipe you apply. This will provide a great advantage in sales and marketing also will enable it to establish your product stand in your market.



DAIRY WIZARD SCHEMATIC DIAGRAM

1. Top lid and mixer mechanism
Full Open / Half Open / Menhol Lid
2. Fully automatic control panel
3. All in one compact design

ALL FUNCTIONS COMBINED COMPACT DESIGN



SMART CONTROL PANEL

Easy to use, saves time and energy, ensures repeatable quality of dairy products and provides complete process control.



MEASUREMENT

The measuring scale on the Dairy Wizard's inner chamber is a practical aid for determine the amount of milk.



STORAGE

Dairy Wizard can store raw milk at +4 degrees for 48 hours. If the machine capacity is selected according to the amount of milk for 2 days, the milk is stored before processing allows you to produce once in 2 days and maintains milk quality during waiting period. Advanced time programming feature, machine automatically produces the product you want at the any time you want.



MIXING AND PROCESSING



The mixer mechanism mounted on a fully openable cover in Dairy Wizard is designed for multi-purpose. The mixer is working in two directions, one is for mixing and other direction is for cutting the curd. Cutting/Mixing mechanism is speed adjustable. It Works in the most appropriate speed and direction depending on the nature of the process.

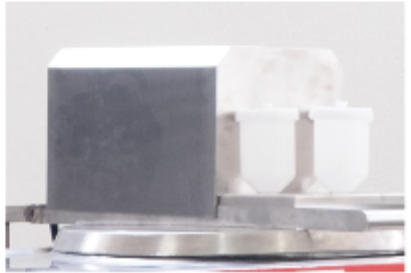


PASTEURIZATION

The Dairy Wizard is equipped with a temperature control system that allows you to automatically set the pasteurization temperature for the suitable dairy product to be made and keep it at a certain level. It has stainless steel heating resistance and no other heating sources are required. There is no burning or sticking in the milk with bain-marie heating system and the milk quality is preserved in pasteurization. When the pasteurization temperature is reached, it automatically performs the cooling process. In case it is desired to use the traditional raw milk production technique in cheeses matured for 6-12 months, it automatically produces the desired product without being pasteurized.



AUXILIARY MATERIAL (Yeast / Culture / Calcium Chloride) DOSING



The Dairy Wizard has 3 dosing chambers with a capacity of 500 cc, Yeast / Culture / Calcium Chloride is prepared according to the instructions for preparing the Dairy Wizard and put into the relevant chambers. After this step, all these processes are done automatically. It enables you to perform the yeasting, fermentation and post-fermentation processes full automatically with the Culture, Calcium Chloride and Yeast dosing system.



COOLING / COLD STORAGE



Dairy Wizard automatically cools to the desired cooling temperature with its own gas cooler system at the end of the pasteurization. The cooling system is installed in the package system on the machine. Quickly get cooled to the desired temperature and does not use water. Can keep products such as pasteurized milk, ayran, ice cream mixture in the cold. Product stabilization is maintained by mixing control during holding.



TRANSFER WITH PUMP

The prepared product can be transferred to the desired location with the pump installed in the Dairy Wizard Package System.



FILLING / GRAMMAGE



Yoghurt and pasteurized milk are weighed automatically with the flow meter system connected to the pump installed in the Dairy Wizard package system.



WASHING



Heating and circulation processes are performed automatically within the determined washing program of the washing (CIP) solution with the pump installed in the dairy wizard package system. It provides maximum hygiene with automatic washing after the process.



REMOTE WATCH / CONTROL

Even if you are not at the dairy, check and control the processes in your production at any time, let the Dairy Wizard produce while you do your other work.



You can connect to the Dairy Wizard with mobile devices (optional) to control and manage your production remotely.

TECHNICAL SPECIFICATIONS

DAW Master	Usage Capacity (min-max)	Voltage (V)	Heating (Electrical)	Heating (Gas)	Cooling (Gas)	Cooling (Water)	Automatic Dosing	Automatic Filling	Measurements (cm)
DAW 50 Master	20-50 lt	220 V	4,5 Kw	—	1 hp	—	✓	—	75x75x120
DAW 150 Master	40-150 lt	220 V 380 V	7,5 Kw 15 Kw	—	3 hp	—	✓	✓	85x135x130
DAW 250 Master	100-250 lt	380 V	22,5 Kw	—	5 hp	—	✓	✓	95x145x140
DAW 500 Master	200-500 lt	380 V	40 Kw	50 Kw	7 hp	Su	✓	✓	115x165x140

Guarantee: 2 years guarantee period. Heating resistance is not included in guarantee period. The Manufacturer may make changes for improvements before disclosure.



AYRAN PRODUCTION SET



CHEESE PRODUCTION SET

BOUTIQUE INDUSTRIAL SERIES750 – 1500 Liters
x 1 Charge

You can produce 2 charges with one Machine



SEMI AUTOMATIC OR FULL
AUTOMATIC DAIRY WIZARDS
FOR 750 L OR MORE CAPACITY DAIRY
MILK PROCESSING FACILITIES



ALL IN ONE
BOUTIQUE INDUSTRIAL PRODUCTION SET

Depending to the cheese-yoghurt-butter
types and quantities you will make,
the most suitable solution for your
production is offered by our experts.

EXAMINE



DAIRY WIZARD FACTORY SERIES; FULL AUTOMATIC BOUTIQUE DAIRY PRODUCTS PRODUCTION ROBOT 1000-5000 Liters

Boutique industrial production with full
automation of technological processes.

Dairy Wizard Factory Series is designed for you to easily make all kinds of cheese and dairy products in 100 Liters and above capacities, Fully Automatically, in your business or farm. It has a fully automated structure that facilitates the production processes of cheese and dairy products. Dairy Wizard Factory Series is a UNIQUE solution for businesses that processes 1000 Liters of milk or above. High combustion efficiency PREMIX system, special combustion burners are used. The heating source is GAS instead of electricity. 100 kW heating power should be used in an electrical system with a capacity of 1000 liters, there is no need for high installed power with the DAIRY WIZARD FACTORY SERIES. The combustion system is located under the machine as a package system and Works with maximum heat transfer and minimum loss by heat in direct fire. It can reach high temperatures such as 115°C when desired. It offers solutions that can be customized according to the product variety and capacity to be made.

WHAT CAN BE PRODUCED WITH THE DAIRY WIZARD

Fresh yoghurt, Strained yoghurt,
Fruit yoghurt, Ayran, Smetana



Cheddar, Emmental, Gouda,
Edam and other hard cheeses



White Cheese, Mozzarella and
other soft cheeses.



Milk jam, Ice Cream and
milky desserts.

PERFECT AND EASY PRODUCE...

ADVANTAGES OF DAIRY WIZARD FACTORY SERIES

- **EASY USE, EASY CLEANING**

You do not need a “master” to produce cheese and yoghurt varieties with Dairy Wizard Master Series New Generation Milk Processing System. With a two day hands-on training, you can produce cheese and yoghurt varieties fully automatically, %100 hygienic and economically.

- **EASY PRODUCE, TRADE EXPENSIVE ADVANTAGE**

You can experience the comfort of easy production with Fully Automatic Dairy Wizard. Heating and cooling package system on the device makes high Energy Efficiency.

- **ADVANTAGE INVESTMENT**

Minimum m2 produce area

Dairy Wizard instead of lots of machineries.

It does not require production installations, pumps, washing installations, steam boiler, cooling plant, cooling water and control panel. Just plug the Dairy Wizard and take milk into it.

- **STANDARD PRODUCTION – STABLE MARKET**

Dairy Wizard makes production either with the production recipes in the memory of the system or with your special recipe. Unless you change your recipe, the entire production process will produce at the same quality standards depending on the recipe you apply.

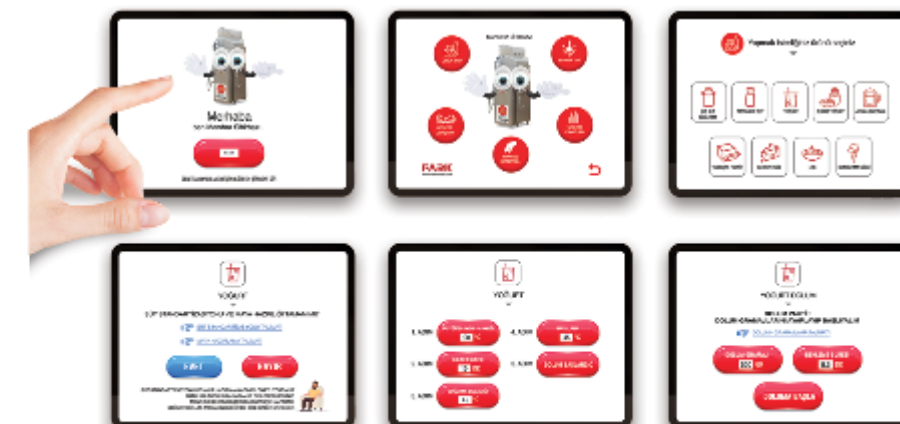
This will provide a great advantage in sales and marketing also will enable it to establish your product stand in your market.

**DAIRY WIZARD SCHEMATIC DIAGRAM**

1. Top lid and mixer mechanism
Full Open / Half Open / Menhol Lid
2. Fully automatic control panel
3. All in one compact design

ALL FUNCTIONS COMBINED COMPACT DESIGN**SMART CONTROL PANEL**

Easy to use, saves time and energy, ensures repeatable quality of dairy products and provides complete process control.





MEASURENENT

The measuring scale on the Dairy Wizard's inner chamber is a practical aid for determine the amount of milk.



STORAGE

Dairy Wizard can store raw milk at +4 degrees for 48 hours. If the machine capacity is selected according to the amount of milk for 2 days, the milk is stored before processing allows you to produce once in 2 days and maintains milk quality during waiting period. Advanced time programming feature, machine automatically produces the product you want at the any time you want.



MIXING AND PROCESSING



The mixer mechanism mounted on a fully openable cover in Dairy Wizard is designed for multi-purpose. The mixer is working in two directions, one is for mixing and other direction is for cutting the curd. Cutting/Mixing mechanism is speed adjustable. It Works in the most appropriate speed and direction depending on the nature of the process.

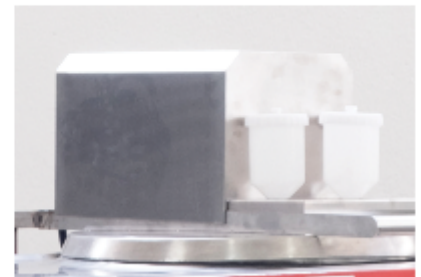


PASTEURIZATION

The Dairy Wizard is equipped with a temperature control system that allows you to automatically set the pasteurization temperature for the suitable dairy product to be made and keep it at a certain level. It has stainless steel heating resistance and no other heating sources are required. There is no burning or sticking in the milk with bain-marie heating system and the milk quality is preserved in pasteurization. When the pasteurization temperature is reached, it automatically performs the cooling process. In case it is desired to use the traditional raw milk production technique in cheeses matured for 6-12 months, it automatically produces the desired product without being pasteurized.



AUXILIARY MATERIAL (Yeast / Culture / Calcium Chloride) DOSING



The Dairy Wizard has 3 dosing chambers with a capacity of 500 cc, Yeast / Culture / Calcium Chloride is prepared according to the instructions for preparing the Dairy Wizard and put into the relevant chambers. After this step, all these processes are done automatically. It enables you to perform the yeasting, fermentation and post-fermentation processes full automatically with the Culture, Calcium Chloride and Yeast dosing system.



COOLING / COLD STORAGE



Dairy Wizard automatically cools to the desired cooling temperature with its own gas cooler system at the end of the pasteurization. The cooling system is installed in the package system on the machine. Quickly get cooled to the desired temperature and does not use water. Can keep products such as pasteurized milk, ayran, ice cream mixture in the cold. Product stabilization is maintained by mixing control during holding.



TRANSFER WITH PUMP

The prepared product can be transferred to the desired location with the pump installed in the Dairy Wizard Package System.



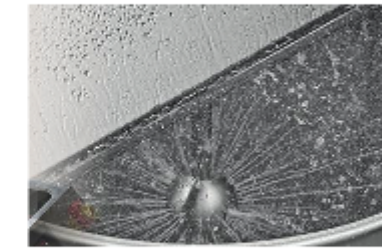
FILLING / GRAMMAGE



Yoghurt and pasteurized milk are weighed automatically with the flow meter system connected to the pump installed in the Dairy Wizard package system.



WASHING



Heating and circulation processes are performed automatically within the determined washing program of the washing (CIP) solution with the pump installed in the dairy wizard package system. It provides maximum hygiene with automatic washing after the process.



REMOTE WATCH / CONTROL

Even if you are not at the dairy, check and control the processes in your production at any time, let the Dairy Wizard produce while you do your other work.



You can connect to the Dairy Wizard with mobile devices (optional) to control and manage your production remotely.

TECHNICAL SPECIFICATIONS

DAW FACTORY	Usage Capacity (min-max)	Voltage (V)	Heating (Electrical)	Heating (Gas)	Cooling (Gas)	Cooling (Water)	Automatic Dosing	Automatic Filling	Measurements (cm)
DAW FABRIKA1000	400-1000 lt	380 V	—	100 Kw	14 hp	Su	✓	✓	200x210x150

Contact for higher DAW FACTORY capacities.

Guarantee: 2 years guarantee period. Heating resistance is not included in guarantee period.

The Manufacturer may make changes for improvements before disclosure.



Fresh Yoghurt Processing Time

- Pasteurization of milk to 90C temperature
- Keeping the milk at 90C degrees for 10 minutes
- Cooling the milk to 45C degrees
- Adding ferment and flavor-fruit(if any) to milk and mixing
- Fermented yoghurt milk filling to the containers
- For other operations please look for fermentation cabinet features.
- Total Time: 185min. (about 3 hours)

Output: 1kg fresh yoghurt from 1Lt milk.



Strained Yoghurt Processing Time

- Pasteurization of milk to 90C temperature
- Keeping the milk at 90C degrees for 10 minutes
- Cooling the milk to 45C degrees
- Adding ferment and flavor-fruit(if any) to milk and mixing
- Incubation of fermented yoghurt.
- Cooling the yoghurt
- Pouring the yoghurt for strain process
- Look for "Yoghurt strain set" for filling and straining process
- Total Time: 780min (About 13 Hours)

Output : 1kg strained yoghurt from 3-3,5Lt milk

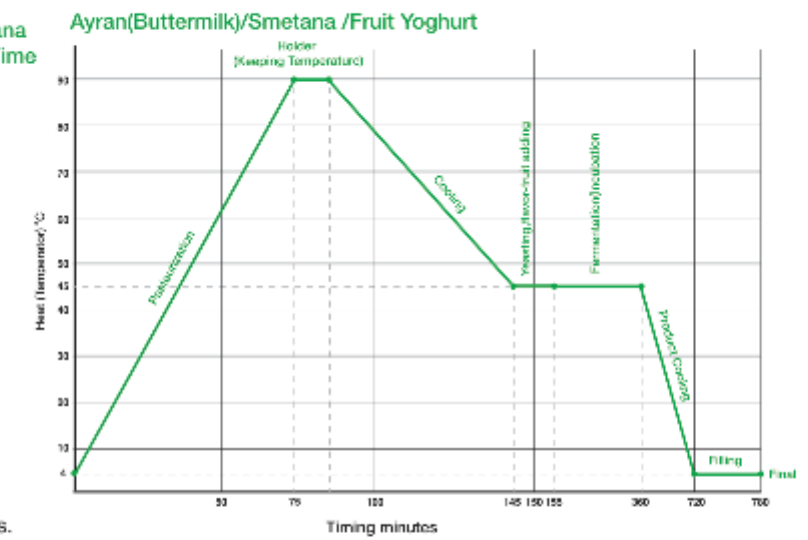


Ayran(Buttermilk)/Smetana /Fruit Yoghurt Process Time

- Pasteurization of standardization milk to 90C temperature
- Keeping the milk at 90C degrees for 10 minutes
- Cooling the milk to 45C degrees
- Adding ferment and flavor-fruit(if any) to milk and mixing
- Incubation of fermented yoghurt.
- Cooling the product
- Pouring the product for packaging process
- Look for "Filling and packaging set" for Filling and packaging processes.

Total Time: 780min(About 13hours)

Output: 1,7Lt Ayran (Buttermilk) /Smetana from 1Lt milk, 1kg Fruit yoghurt from 1Lt milk.

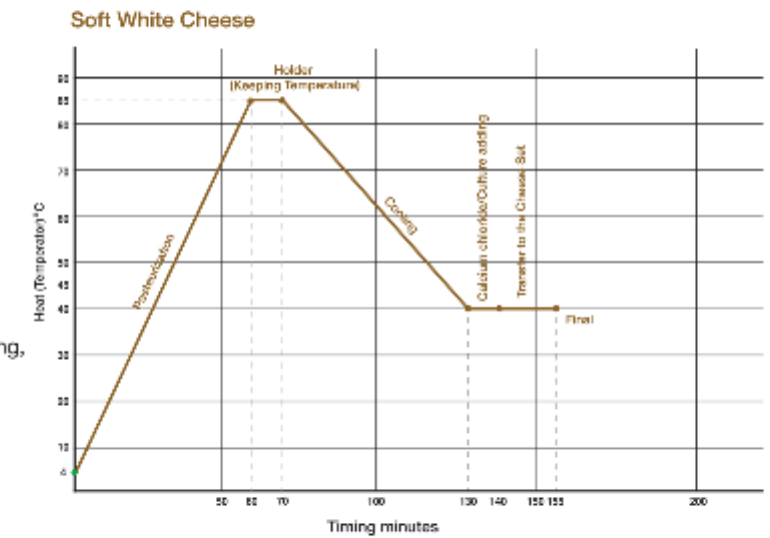


Soft White Cheese Process Time

- Pasteurization of milk to 85C temperature
- Keeping the milk at 85C degrees for 10 minutes
- Cooling the milk to 40C degrees
- Adding Calcium chloride culture to the milk and mixing
- Transferring to the cheese set for Yeasting, Curd Cutting, Straining, pressing and cutting processes
- Look for "Cheese Set" for those process.

Total Time: 155dk (About 3 Hours)

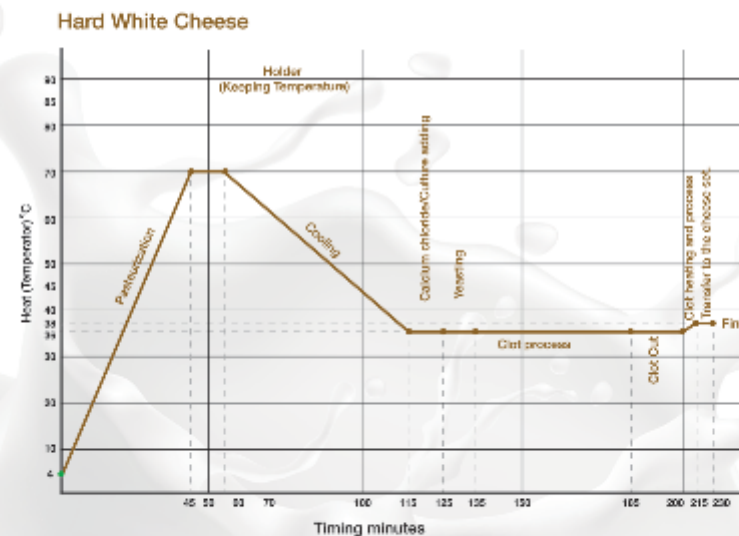
Output: 1kg Soft White Cheese from 5-5,5Lt milk



Hard White Cheese Process Time

- Pasteurization of milk to 70C temperature
- Keeping the milk at 70C degrees for 10 minutes
- Cooling the milk to 36C degrees
- Adding Calcium chloride, culture, yeast to the milk and mixing
- Clotting and cutting the clot, heating. Transferring curd to the cheese set.
- Total Time: 230 min (About 4 hours)

Output : 1kg hard white cheese from 9-10Lt milk.

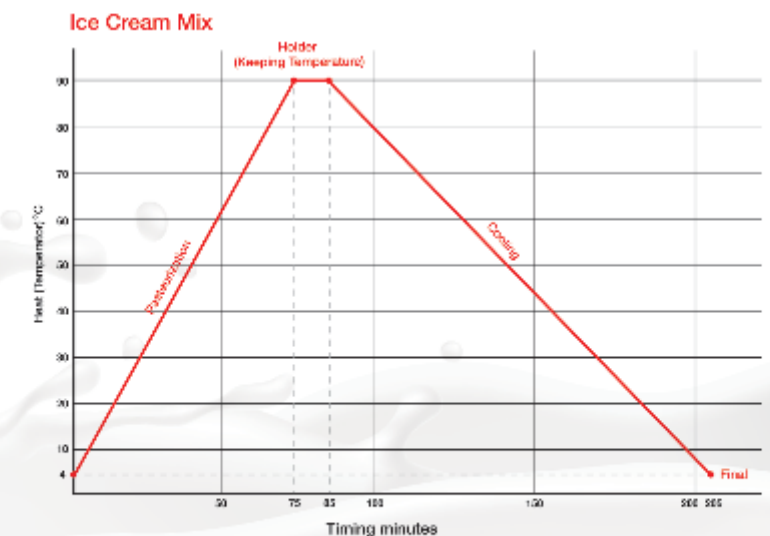


Ice Cream Mix Process Time

- Milk, Sahlep and sugar mixing.
- Pasteurization of mix to the 90C degrees.
- Keeping the mix at 90C degrees for 10 minutes
- Cooling the mix for 4C degree
- Look for "Ice Cream Production Set" for freezing the mix.

Total Time: 205dk (About 3,5 Hours)

Output: 1,2kg ice cream mix from 1Lt milk

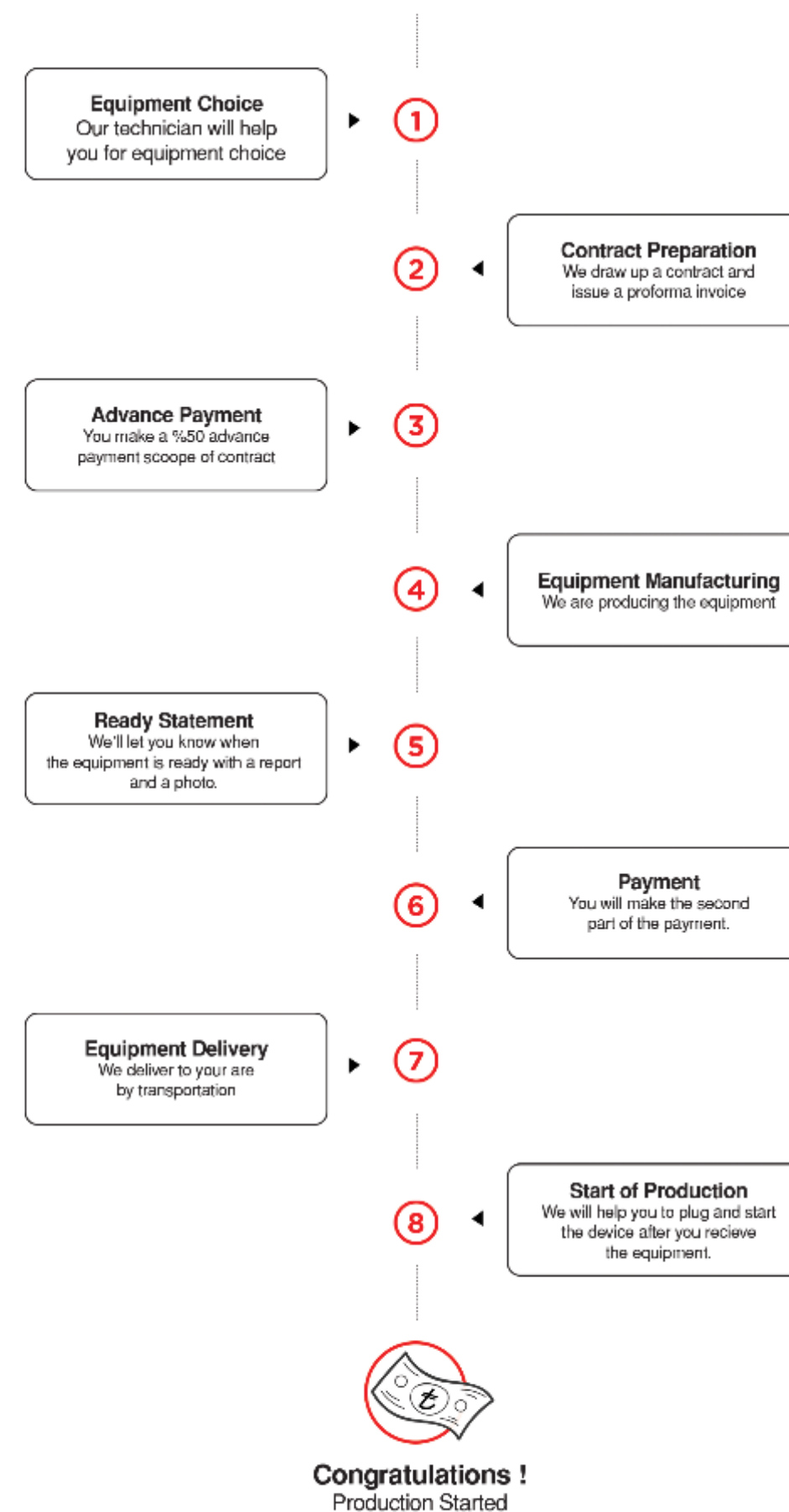


DAIRY WIZARD FEATURE COMPARISON CHART

	STARTUP	MASTER	FACTORY
Control	Semi Automatic	Full Automatic	Semi/Full Automatic
Capacity (L)	20-150	50-500	1000-5000
Inner Tank Shape	Circular	Circular	Circular/Oval
Heating Design	Electricity	Electricity	Electricity/Gas
Heating Temperature MAX T, °C	90	90	110
Cooling Design	Water	Gas	Water/Gas
Cooling Temperature MIN T, °C	30	4	30 / 4
Isolation	–	✓	✓
Mixing	✓	✓	✓
Fermentation	Manuel	Automatic	Manuel / Automatic
Clot Cutting	Manuel	Automatic	Automatic
Pump	–	✓	✓
Automation /Recipe Editing	Manuel	Automatic	Manuel / Automatic
Weight Filling	–	✓	✓
Washing	Manuel	Automatic	Manuel / Automatic



Work Stages Start production in 8 steps.



DAIRY WIZARD | DAW SMART 4.0

INDUSTRIAL SERIES

1FOR FACILITIES WITH A DAILY MILK PROCESSING CAPACITY OF 10.000 L / 100.000 L

DAW SMART 4.0

ONE BUTTON PROCESS CONTROL WITH DAIRY WIZARD SMART SOLUTIONS

Depending to the cheese-yoghurt-butter types and quantities you will make, the most suitable solution for your production is offered by our experts.

Dairy Production is Hard Work if you don't have Dairy Wizard 4.0

Dairy Wizard "Smart Control System"

Milk intake, pre-process and product process integration

Creating the recipes of product processes

Product output information entry end of the day

Process operation recording and watching

Processing the inputs and creating the HACCP document

Daily product reports

Remotely Watching

Our Product Lines

<p>RAW MILK LINE</p> <p>Milk Can, Milk Pump, Line Trap, Milk Transfer Tank, Milk Cleaning Separator, Milk Cooling Tank, Pre-Cooling exchanger, Milk Scale System, Milk Storage Tanks, Whey Powder Preparation System</p>	<p>MILK PRE PROCESS LINE</p> <p>Pasteurizer, Cream Separator, Canner, Homogenizer, Holding System</p>	<p>PASTEURIZED MILK PRODUCTION LINE</p> <p>Pasteurized milk process tank, Reheated milk filling and packaging machines</p>	<p>YOGHURT PRODUCTION LINE</p> <p>Culture tank, Dispenser, Yoghurt Process Tank, Yoghurt Carry Trolley, Grommage Filling Machine, Grommage yielding machine, Packaging Machine, Heating equipment</p>	<p>AYRAN/SMETANA PRODUCTION LINE</p> <p>Ayran/Smetana Process Tank, Packaging Machine</p>
<p>WHITE CHEESE PRODUCTION LINE</p> <p>Cheese System White Cheese production Line, Modern System White cheese Production Line</p>	<p>MILD CREAM CHEESE /COTTAGECHEESE PRODUCTION LINE</p> <p>Ultra Filter, Process Tank, Filling, Incubation, Packaging Machine</p>	<p>HARD/SEMI HARD CHEESE PRODUCTION LINE</p> <p>Cheese System hard/Semi hard cheese production Line, Modern System Hard/Semi Hard cheese production Line</p>	<p>CURD CHEESE/ RICOTTO PRODUCTION LINE</p> <p>Whey storage tanks, curd cheese/ricotta process tank, regeneration exchanger, curd cheese drain vessel, curd cheese homogenizer</p>	<p>CREAM CHEESE PRODUCTION LINE</p> <p>Cream cheese process machine, Instant bowl filling packaging machine, automatic filling and thermomform vacuum packaging machine</p>
<p>BUTTER PRODUCTION LINE</p> <p>Cream process tank, butter churn, homogenizing machine</p>	<p>ICE CREAM/MILKY DESSERTS PRODUCTION LINE</p> <p>Ice Cream Mix preparation unit, process tank, ageing tank, freezer</p>	<p>AUXILIARY UNITS</p> <p>Oil unit, pumps, ground drain units, Steam generator, food water unit</p>		

With Dairy Deli Concept Produce and Sell at the same time!



TURNKEY CONTAINER DAIRY FACTORIES

Electricity, water and drainage connections are made and production starts on the same day.



Be a dairy master with Dairy Wizard!

Dairy Product training is FREE to our customers who owns DAIRY WIZARD.





BOUTIQUE FACTORY PRODUCTION SETS

150
Litres

250
Litres

500
Litres

Raw Milk Sale



Pasteurized Milk Production



Buttermilk Production



Yoghurt Production



Cream Cheese Production



*Hard Cheese/Quark Cheese Production Line



* Quark Cheese is side product of hard cheese production.

*Cheddar Cheese/Mozzarella/Quark Cheese Production



* Quark Cheese is side product of Cheddar, Mozzarella Cheese production.

Grater/Sliced Cheddar/Mozzarella Cheese Production



*Butter Production



* Butter is obtained by extracting the fat from the milk with a cream separator in the production of reduced fat products or by churning out the yoghurt made.

Ice Cream Production



FOR CHEESE AND YOGHURT MAKING



DAIRY WIZARD TO PREPARE, CHEESE VAT TO STRAIN

The Dairy Wizard automatically cooks and cools your milk, ferments, prepares your curd and notifies you when it's ready. All you have to do is take it to the cheese vat, press it and cut it as you wish. Great quality cheeses are waiting for you. The Vat Wizard Series is designed for you to easily make your soft and hard cheeses in your business or farm. It has a design that greatly facilitates the processes of fermentation, coagulation, curd cutting, pressing, straining, cheese cutting and brining in soft and hard cheese production. Made of 1st class AISI 304 quality stainless steel. Vat Set is a complete set body includes; Main tank body, straining kit, upper pressure plates, 20kg press weights, curd cutter and curd mixer. The VAT Series is a complete set for processing cheese curd as cutter and curd mixer. You have everything you need to process cheese curd with Dairy Wizard. You can also press and strain the strained yoghurt, and use it as an incubator while making set the yoghurt.

Functionality and Modularity;

All functions combined compact design

Easily put on and remove, strain and pressing kits.

4 wheeled ergonomic use

Ø40 mm outlet valve with detachable union connection

*Working Volumes and Table

150-250-500-1000 Liters

Guarantee: 2 years guarantee period.

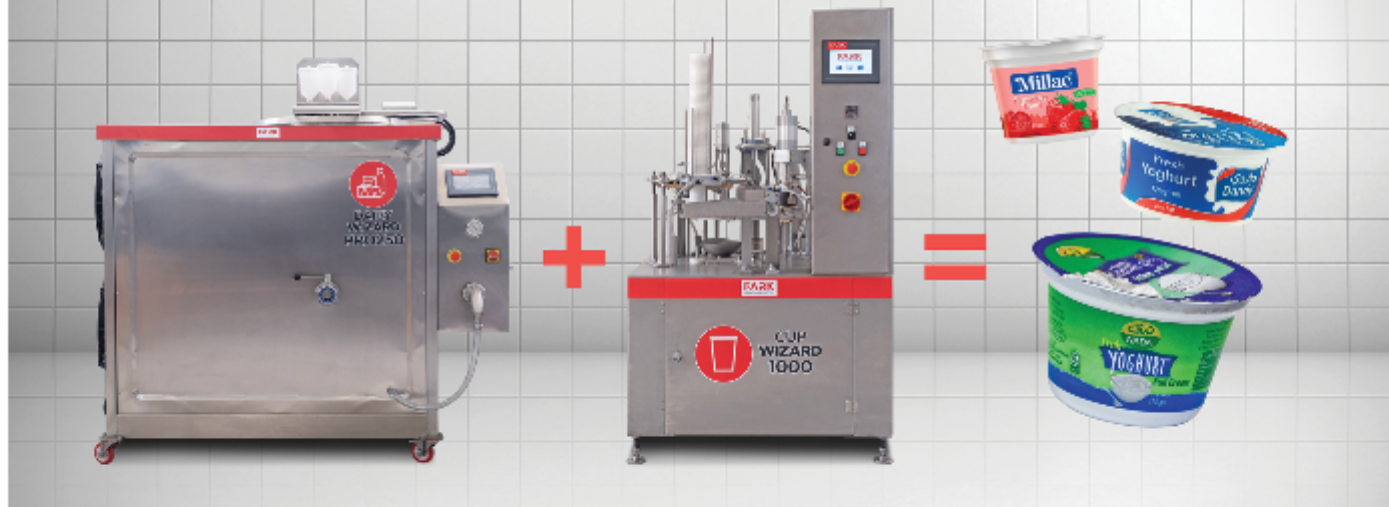
Heating resistance is not included in guarantee period.

The Manufacturer may make changes for improvements before disclosure.



LIQUID OR SEMI-SOLID PRODUCT PACKAGING

Right For Any Capacity
Boutique Packaging Machines...



BOUTIQUE PACKAGING MACHINE

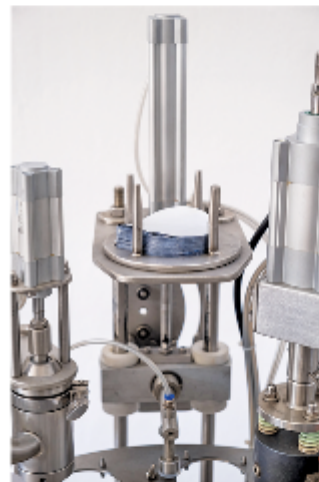
CAPACITIES

250
Unit/Hour

750
Unit/Hour

1000
Unit/Hour

PRESERVED MILK QUALITY
LESS ENERGY CONSUMPTION
MAXIMUM RELIABILITY



DAIRY WIZARD TO PREPARE, CUP WIZARD TO FILL

Cup Wizard ensures your pasteurized milk, yoghurt milk, yoghurt and fruit yoghurt, ayran, kefir, smetana, milk jam and cream prepared by the Dairy Wizard are easily packaged into cups.

TWO CUPS FILLING IN ONE MACHINE!

Ø75 mm diameter / 150-250 cc (Standard)

Ø95 mm diameter / 100-350 cc (Standard)

Ø68mm diameter / 50-150 cc (Optional)

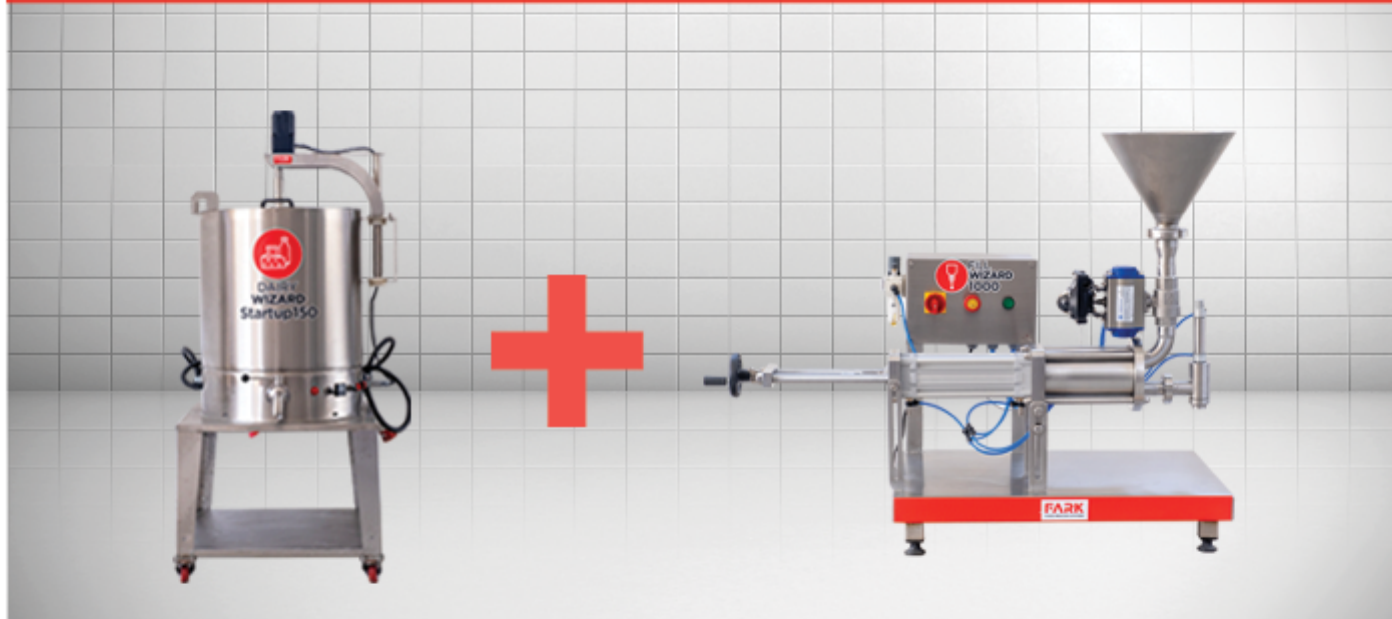
HOW THE CUP WIZARD WORKS

The Rotating Table takes its movement from mechanical transmission connected on the motor and reductor. Cups lined up in the Automatic Cup-Taking Bowl reservoir are automatically dropped into the molds from the cup slide plate. High Precision Automatic Filling; Photocell control system sees the cup and automatically fills the cup in the desired weight, the filling system works with the suction-pressing principle volumetrically. It works with direct connection to the Dairy Wizard, it does not require a balance tank, practical to wash and use. Automatic Capping; The foils placed in the pre-cut aluminum Foil Chamber are automatically placed on the containers by means of vacuum. Lid Gluing is adhered to the bowl mouth by pressure and temperature under the Sealing Head with heating resistance. Date of Manufacture is set with a numerator, and date is set by mechanical printing in Stamp style. OUTPUT Process finished products are taken onto the output tray with the help of the lifting arm. At the end of the process, the products line is automatically cleaned (CIP SYSTEM). Easy to use PLC SCREEN.

	CUP WIZARD 800	CUP WIZARD 1200
CAPACITY	700-800 Pcs/H	1000-1200 Pcs/H
CUP SIZES	Q 75 - Q 95	Q 75 - Q 95
FILLING	MIN 100 GR - MAX 500 GR	MIN 100GR - MAX 500GR
MACHINE SIZES	85*85*150	100*100*175
MACHINE VOLTAGE	380 W - (1-1.5 KW CONSUMPTION)	380 W - (1-1.5 KW CONSUMPTION)
AIR PRESSURE	MIN : 6 BAR MAX : 8 BAR 400 - Liter/H	MIN :6 BAR MAX:8 BAR 500-Liter/H
PLUG IN WORK	304 QUALITY STAINLESS STEEL	304 QUALITY STAINLESS STEEL



LIQUID AND SEMI-SOLID GRAMMAGE



DAIRY WIZARD TO PREPARE, FILLING WIZARD TO FILL

YOGHURT, BOTTELED AYRAN, STRAINED YOGHURT FILLING WITH ONE MACHINE!

The Rotating Table takes its movement from mechanical transmission connected on the motor and reductor. The cup is automatically dropped from the side plate. Filling; Photocell system sees the cup and automatically fills the processes weight, the ready aluminum lid is automatically placed on the cup and the lids are glued to the bowl mouth under the bonding head. The date is entered under the date setting unit. The finished products are taken to the output tray with the help of the lifting arm.

CAPACITY	1500 Pcs/HOUR
CUP SIZES	Ø75 - Ø95
FILLING GRAMMAGE	MIN 10 GR - MAX 1000 GR
MACHINE SIZES	100*100*175
MACHINE WEIGHT	200 KG
MACHINE VOLTAGE	380 W - (1-1.5 KW CONSUMPTION)
AIR PRESSURE	MIN : 6 BAR MAX : 8 BAR 400 - Liter/H
MATERIAL	304 QUALITY STAINLESS STEEL



TO MAKE BUTTER AND HEAVY CREAM



FOR ICE CREAM PRODUCTION



DAIRY WIZARD TO PREPARE, ICE WIZARD TO ICE

Let the Dairy Wizard automatically cook and cool your ice cream mix and let you know when it's ready. Freeze your ice cream mix with Ice Wizard. Great ice creams are waiting for you.

HOW ICE WIZARD WORKS

KNEADING, Stainless steel kneading arm takes its movement from the mechanical gearbox, depending on the motor and reductor. **MIXING**, Stainless steel inner chamber of the machine is rotary type with bedding. It ensures homogeneous mixing of the ice cream mix.

COOLING, The Cooling group is a package type that is completely mounted on the machine.

50 Liters of Monoethylene glycol is used as a headt conductor in the cooling system.

Easy To Use.

Traditional ice cream production.

	ICE WIZARD 20	ICE WIZARD 30
CAPACITY	20 KG/HOUR	30 KG/HOUR
MACHINE SIZES	85*85*150	100*100*175
MACHINE VOLTAGE	380 W - (1-1.5 KW CONSUMPTION)	380 W - (1-1.5 KW CONSUMPTION)
COOLING TYPE	GLYCOL-60 Lt	GLYCOL-120 Lt
MATERIAL	304 QUALITY STAINLESS STEEL	304 QUALITY STAINLESS STEEL



Farm Set

Milk Production and Sale FARM EQUIPMENTS

MILKO WIZARD



PRODUCT DESCRIPTION

Milk Marketing For Everyone!

Taking the milk directly from the farm is becoming more popular. Dairy producers can fulfill this trend easy and cheaply with the Milko Wizard ATM. The milk Machine for raw milk or pasteurized milk is monitored by an app and equipped with innovative control technology.

Easy Usage

Entered money is converted into Milk Credits and displayed on the screen.

Delivery quantity can be determined freely between 0,2 and 5 liters.

Filling can be stopped and restrated at any time.

(Nondependence with purchase amount)

Key must be held pressed to fill - manipulation is not possible!

Screen informs the customers about process

You can use the refund button to pay the remaining money if you have enough milk.

All milk machines are equipped with battery support and complied with EU directives.

In the power outage situation, the started filling process will be suspended and the payment system pays the remaining money.

Milko Wizard Smart App

Design processes efficiently and conveniently

View Live data.

Make your machine configurations on your Milko Wizard.

View error messages, evaluate and confirm.

Get information about empty positions. (Without Milk)

Make your working hours more efficient. These are just a few of the things you can do online from home in a user-friendly and intuitive way, and if you can't fix a problem yourself, our service center or a service technician will quickly assist you on-site.

More free time for you.

Get informations from live datas.

Configure systems easily.

Easy use

Provide milk in right amounts

Organize working hours efficiently

Manage multiple machines

Easily generate invoices with live data

Always up to date

Remote access service

Increase your income

MILK MATIC

CAPACITY



PRESERVED MILK QUALITY
LESS ENERGY CONSUMPTION
MAXIMUM RELIABILITY



Right Raw Milk Vending Machines For Every Capacity



PRODUCT DESCRIPTION

We produce best solutions designed according to customer needs to sell raw milk. Our solutions; It starts with a mobile vending machine that transitions from simple manual milk vending to electronic high-speed raw milk dispensing and selling, and can also be mounted on three-wheeled motorcycles and motor vehicles. We are experts in the development of top-rated Mobile Dairy Vending Machines manufacturers. We have developed a state-art in infrastructure to develop the innovative range of vending machines, popular for their robust design and ease of use. The offered machine is widely installed in dairy farms and dispenser shops. Designed and developed in our well-integrated installation, the machine is available in various milk capacities. Our machines comply with raw milk sales regulations. The mobile milk vending machine delivers raw milk to the end consumer at ideal temperatures without breaking the cold chain (0 - 4 degrees). The machine consists of an insulated transport tank and automatic weigh filling system. System delivers milk to the consumers with zero-touch. In this way, it provides to sale healthy, safe and hygienic products. The filling unit in the milk vending machine is designed for 1-2-3-4-5 liter plastic / glass bottle. The machine washes the filling unit automatically after every filling.

TECHNICAL SPECIFICATIONS

Capacity 200 Lt, 300 Lt, 400 Lt, 500Lt
AISI 304 quality stainless steel
Cooling unit mounted on the machine body from below
The insulation range is insulated with 50mm thick polyurethane foam material.
Dn40 stainless, cleanable butter valve product outlet
Spring lid available.
Possibility of rapid and frost-free cooling depending to the minimum amount of milk.

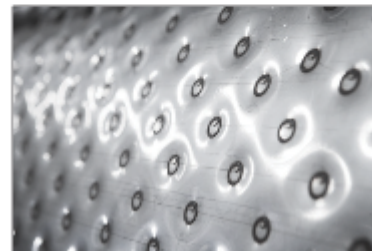
A 404 gas cooling
35°C to 4°C cooling is provided
Works with 220 Volt Energy
Special design, easy use electronic control card
System is automatically deactivated when the lid is opened.
Manual Washing / Automatic Washing option
Automatic weight filling unit
Filling Speed: 9-12 Lt/Min
Wheeled, easy to move.

MILK VENDING MACHINE WITH COOLING TANK

CAPACITY



PRESERVED MILK QUALITY
LESS ENERGY CONSUMPTION
MAXIMUM RELIABILITY



THE RIGHT MILK AUTOMATS FOR EVERY CAPACITY



PRODUCT DESCRIPTION

We are proud to be the first and only manufacturer of mobile milk vending machines in Turkey. We offer customized solutions to our customers. Providing electronic high speed raw milk vending machines to upgrade regular manual milk vending system. With this system you can improve your distribution and sales. Our Mobile milk vending machine can be mounted on tricycles and motor vehicles.

We are expert in the field of developing the best mobile milk vending machine. We have developed a state-of-the-art product infrastructure to produce the innovative milk vending machine series, which is popular due to its robust design and ease of use. This machine we offer can be widely installed in dairy farms and milk distribution stores and has different milk capacities. Our machines comply with raw milk sales regulations. The mobile milk vending machine delivers raw milk to the end consumer at ideal temperatures without breaking the cold chain (0 - 4 degrees). The machine consists of an insulated transport tank and automatic weigh filling system. System delivers milk to the consumers with zero-touch. In this way, it provides to sale healthy, safe and hygienic products. The filling unit in the milk vending machine is designed for 1-2-3-4-5 liter plastic / glass bottle. The machine washes the filling unit automatically after every filling.

TECHNICAL SPECIFICATIONS

Capacity: From 300 liters to 2000 liters
AISI304 quality stainless steel.
Insulation gap isolated with 50 mm thick polyurethane foam material.
Final product comes out from cleanable Dn40 stainless butterfly valves.
Manhole lid with 400 mm on top
Works with 24 volt energy.
Special design, Easy to use electronic control card.
Manual / Automatic washing options
Automatic weigh filling system
Filling speed: 9-12 liters / minute

MOBILE DAILY MILK SALES SYSTEMS

CAPACITY



PRESERVED MILK QUALITY
LESS ENERGY CONSUMPTION
MAXIMUM RELIABILITY



Milk Churns For Every Capacity



MILK CHURNS

CAPACITIES



**DURABLE COMPONENTS
PERFECT HYGIENE**

PRODUCT DESCRIPTION

STEEL CLIP LID STAINLESS MILK JAR

Capacity: 50Lt
Made of AISI 304 quality stainless steel
Special press printed body and steel cover clip
Lid is leakproof gasket
In the preservation and storage of milk after milking
in farms, in the box models of raw milk vending
machines, in the storage and transportation
of pasteurized milk.
50 Lt Milk Churn
Height 720 mm
Diameter 335 mm
Mouth diameter 208 mm
Thickness 1 mm
Weight 7.810 gr
Material 304 quality
Stainless steel



PRE-COOLING EXCHANGERS FOR EVERY CAPACITY



Exchanger plates are
AISI 316 quality Stainless Steel



Exchanger body material is
AISI 304 quality Stainless Steel



PRE-COOLING EXCHANGER

CAPACITIES

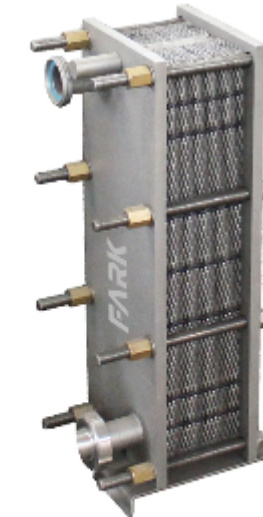


**PRESERVED MILK QUALITY
LESS ENERGY CONSUMPTION
MAXIMUM RELIABILITY**

PRODUCT DESCRIPTION

Produced with a perfect design. Heat conduction is very high. Easy to clean. Single or double circuit can be used in cooling process. In the heating process, single circuit for water and double circuit with hot water used form milk.
The bodies are made of AISI 304 quality stainless steel. The spindle on which the plates are

hung is pressed. When the heat exchanger is disassembled, the plates stay in a regular shape, and the heat exchanger maintenance is easy. It has a plug-in type gasket suitable for food. Optionally, PIN/PLC temperature control system can be added.



MILK COOLING TANKS FOR EVERY CAPACITY



MILK COOLING TANKS

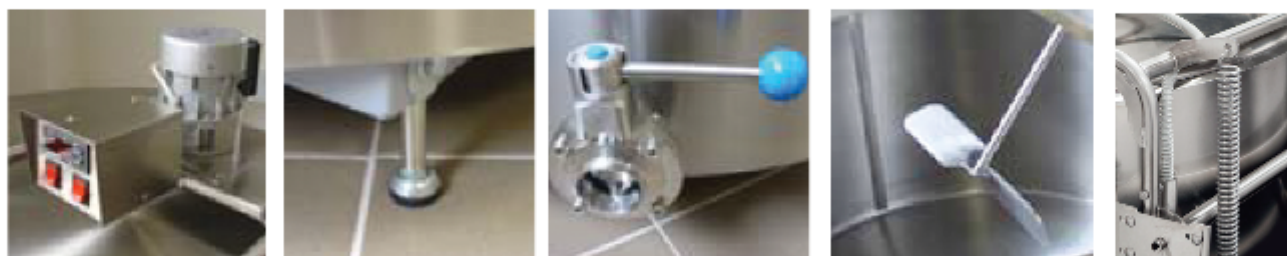
CAPACITIES



PRESERVED MILK QUALITY
LESS ENERGY CONSUMPTION
MAXIMUM RELIABILITY

From 100lt to 6.000 Liters

- 100 Lt-2000 Lt capacity Vertical cylindrical models, 2000 Lt-6000 Lt capacity full cylindrical Horizontal models.
- Fast cooling from 32°C to +4°C
- 1st quality certified AISI 304 quality stainless steel
- Insulation gap isolated with 50 mm thick polyurethane foam material.
- Double walled
- Ø400mm menhole lid on tank, CIP line entry
- Custom made air aerator
- Digital thermometer with display
- Adjustable wheels



MILK COOLING TANKS FOR EVERY CAPACITY



MILK COOLING TANKS

CAPACITIES



PRESERVED MILK QUALITY
LESS ENERGY CONSUMPTION
MAXIMUM RELIABILITY

- IP 65 protection class Thermostat electrical panels
- Modern designed control panel where all interventions can be made together in automatic washing models
- 2.5+1mm Rollbond EP type laser stitched plates
- R 404 gas cooling
- Ergonomic design
- Safe working
- High Efficiency
- %60 Energy saving
- Low investment cost
- Up to %80 less refrigerant charge
- Ease of assembly, operation and cleaning
- Ideal heat exchanger plates resistant to 40 bar test pressure thanks to laser seam welding
- Automatic CIP washing system with high cleaning effect even at the most extreme points

REFRIGERATED MILK TRANSPORT TANKS FOR EVERY CAPACITY



REFRIGERATED MILK TRANSPORT TANKS

CAPACITIES



PRESERVED MILK QUALITY
LESS ENERGY CONSUMPTION
MAXIMUM RELIABILITY

MODEL

Single Wall & Insulated, Elliptical & Circular type models.

CONSTRUCTION

1st quality certified AISI 304 quality stainless steel
(AISI 316 Quality as order)
1st Wall body and side walls 2-2.5mm
Isolation Wall 1.5 mm
Insulation gap isolated with 50 mm thick polyurethane foam material.
Ø400mm menhole lid on tank, CIP line entry, custom made air aerator
Product outlet with butterfly valve and male union connection
Designed to remain zero liquid inside
Tank body compatible half moon legs



REFRIGERATED MILK TRANSPORT TANKS FOR EVERY CAPACITY



REFRIGERATED MILK TRANSPORT TANKS

CAPACITIES

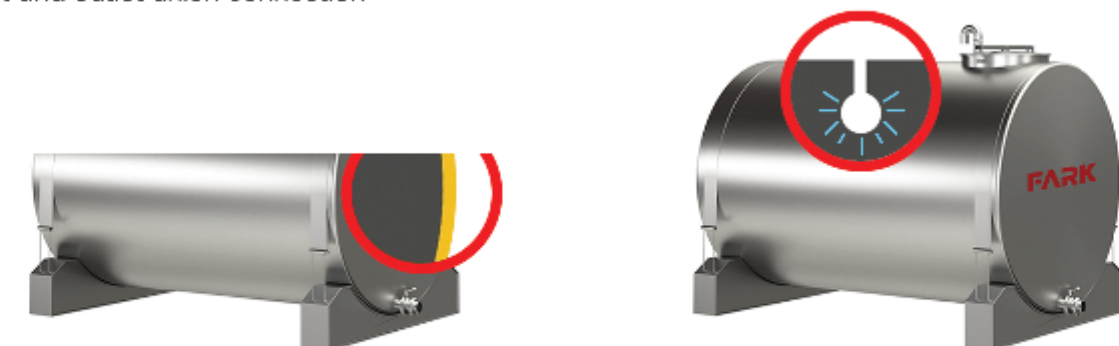


PRESERVED MILK QUALITY
LESS ENERGY CONSUMPTION
MAXIMUM RELIABILITY

Over the vehicle; Walking platform and ladder with guardrail made of perforated sheet, couple for 2 or more tanks, exit collector, CIP Line
CIP line collector is flexed with transparent wire hoses between each tank
Welded areas are 1st class Argon TIG welding
Groove and 1st class smooth polished

OPTION

Cooling System
Auxiliary Chassis
Epoxy painted platform, in suitable dimensions for the vehicle chassis, where the vehicle chassis and the half-moon legs are connected
Pump Cabinet
AISI 304 quality stainless steel cabinet
Hinged Lid
Impeller (Flexible Propeller) pump with the product inlet and outlet union connection



RAW MILK PROCESSING

LINE FILTERS FOR EVERY CAPACITY



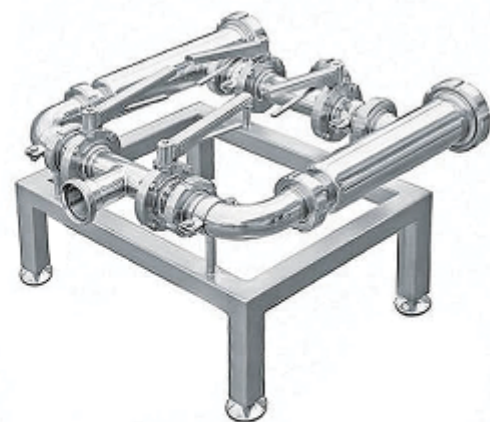
LINE FILTERS

CAPACITIES



SAFE AND EFFICIENT FILTRATION
OPTIMAL FLOW RATE
PRESERVED MILK QUALITY

Produced from AISI 304 and AISI 316 quality stainless steel.
Filters are produced in various sizes between DN50 – DN100.
The permeability of the strainer varies between 0.5mm – 5mm. It can be easily disassembled and cleaned. It is used for cup filtration of the milk coming to the facility.



RAW MILK PROCESSING

MILK EXTRACTOR FOR EVERY CAPACITY



MILK EXTRACTION SYSTEMS

CAPACITIES



PRESERVED MILK QUALITY
LESS ENERGY CONSUMPTION
MAXIMUM RELIABILITY

Milk Extractor With Drawer And Scales

TECHNICAL DETAILS AND FEATURES

AISI 304 quality stainless steel, Stainless measuring balance apparatus, main boiler body and cover 1 piece, Stainless waterproof weighing terminal 1 piece, Stainless strainer 1 piece
Power Supply: Car Battery
Weighing type, kilogram to liter conversion
Weighing Capacity : 50 Lt
Transferred to the transport tank by centrifugal type puller pump
Charger and adapter
Change unit weight and coefficient ability
Reset and tare
Printer and RS-232 connection
Totalling
Receipt title writing optional ability



RAW MILK PROCESSING

CENTRIFUGAL PUMPS FOR EVERY CAPACITY



Fark Process Centrifugal Pumps parts that come into the contact with the product are made of 316L quality Stainless Steel. It has a long life against corrosion thanks to its high thickness.



MILK CENTRIFUGAL PUMPS

CAPACITIES

5.000 Liter/Hour	10.000 Liter/Hour	15.000 Liter/Hour	20.000 Liter/Hour
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HIGH PERFORMANCE, EFFICIENT PUMPING
SMOOTH AND CONSISTENT MILK TRANSFER
DURABLE COMPONENTS
PERFECT HYGIENE

PRODUCT DESCRIPTION

FARK PROCESS centrifugal pump are made of 316L quality stainless steel. Thanks to its high thickness, it is long-lasting against corrosion. Thanks to the special design of the cover and the fan, friction is reduced. Thus, hygienically blind spots where bacteria can adhere are eliminated. Another convenience provided by its special structure is that the speed of the fluid in the pump can reach the highest level. In addition, with its easy disassembly feature, it ensures that control and cleaning applications are completed in a short time.

PUMP TECHNICAL FEATURES

Maximum Flow: 50m³

Maximum Press Height: 70m

Maximum Working Temperature: 120°C (30min in CIP/SIP applications)

Maximum Rpm: 3600/min

Pump Material Features:

Pump Body and Fan: AISI 316L

Gasket: EPDM (Suitable For Food - FDA)

Mechanical Seal

Click for stainless pump performance chart

HOW IT WORKS

Hygienic centrifugal pump is a type of pump that is used in food field and performs liquid transfer in a hygienic way. In these pumps, which consists of a stainless body and a vane impeller in this body, the liquid enters from the front of the pump body and meets the impeller. This impeller rotates at 1500 revolutions per minute, thanks to this rapidly rotating impeller, the liquid entering the pump is transferred to the discharge line in a pressurized manner.



Auxiliary Sets

AUXILIARY DAIRY EQUIPMENTS



KNEE-OPERATED SINK HYGIENE BARRIER



MINI HYGIENE BARRIER WITH HAND SANITIZER



CABLE WINDER



FOOT PEDAL SINK



GALOSH AND BONNET CABINET WITH WASTE CONTAINER



FLOOR SINK



MISCELLANEOUS MOLDS



WORKING TABLES, CABINETS, DAIRY PRODUCTION KITS

