



AUTOMATIC KHOYA / MAWA MAKING MACHINE

For Khoya, Mawa, Rabri, Kulfi Base & Basundi



Traditional Taste
with Modern Technology



Khoya



Mawa



Rabri



Kulfi Base



Basundi

KEY FEATURES

- ✓ Spring-loaded scraper shaft for better cleaning and uniform mixing.
- ✓ Multipurpose use – makes khoya, mawa, ghee, kaju katli base, halwa mix and more.
- ✓ Hygienic design – easy to clean, rust-free stainless steel body.
- ✓ Heavy-duty construction for long service life.
- ✓ Energy efficient and time saving.

IDEAL FOR



Dairy
Processing Units



Small & Medium
Dairy Farms



Sweet Manufacturers
& Food Units

TECHNICAL SPECIFICATIONS

Parameter	Details
Machine Type	Automatic / Semi-Automatic Khoya Making Machine
Pan Material	Food Grade Stainless Steel (SS 304)
Body / Base	Heavy Duty Stainless Steel with Digital / Logo Printed Sheet
Capacity Range	50 Ltr – 300 Ltr per batch (as per model)
Stirrer Motor	0.5 HP – 1.5 HP (with gear motor)
Voltage	220V – 240V Single Phase or 380V Three Phase (for stirrer motor only)
Heating Source	LPG / PNG Gas Burner (built-in under the machine)



Automatic Operation

Automatically heats and stirs milk for consistent khoya and mawa production.



Gas / Induction / Steam Heating

Efficient heating system for continuous operation and uniform cooking.



Motorized Scraper Stirrer

Continuously rotates to prevent sticking and ensures even cooking.



Food Grade Stainless Steel

SS 304 construction for maximum hygiene and corrosion resistance.



Safe & Reliable

Designed for burn-free operation with advanced safety features.

Better Process
Bigger Profits