

PARAS[®]

G.R. JAIN INDUSTRIES

— Since 1962 —

CATALOGUE 2026

ENGINEERED FOR GLOBAL DAIRY PERFORMANCE

High-performance cream separation systems for modern dairy operations.

PRECISION ENGINEERING

Built for consistent efficiency

RELIABLE PERFORMANCE

Designed for continuous operation

GLOBAL TRUST

Manufactured in India.

Trusted worldwide.

Technology. Reliability. Performance.

Engineered to deliver more.



Manufactured in India.

Trusted worldwide.



A LEGACY OF PRECISION ENGINEERING

For over six decades, G.R. Jain Industries (PARAS) has been at the forefront of cream separation technology—engineered for efficiency, built for durability, and trusted worldwide.

Our commitment to innovation, stringent quality standards, and customer success has made us a preferred partner for businesses across the dairy industry.

60+
YEARS

MANUFACTURING EXCELLENCE

More than 60 years of expertise in designing and manufacturing high-performance cream separation systems.



PIONEER IN TECHNOLOGY

Pioneers in developing advanced cream separation solutions that deliver higher efficiency and superior performance.



GLOBAL DISTRIBUTION

Trusted by customers in 50+ countries through a strong global distribution network and reliable partnerships.

PRECISION. RELIABILITY. PERFORMANCE.

Engineered to deliver more.



OUR PRODUCT RANGE

Comprehensive Dairy Equipment Solutions

PARAS[®]

G. R. JAIN INDUSTRIES

Since 1962

CATALOGUE 2026

CREAM SEPARATION SYSTEMS



Manual
Cream Separator



Electric
Cream Separator



Semi-Online
Cream Separators



Online
Cream Separators

DAIRY PROCESSING EQUIPMENT



Butter Churner



Multipurpose Boiler



Milk Stirrer

MILK HANDLING SOLUTIONS



Bulk Milk Coolers



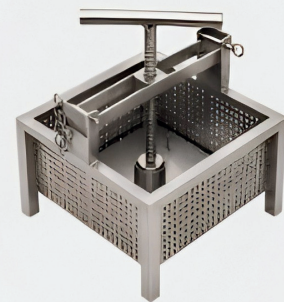
Aluminium Milk Can

PLASTIC MILK CAN



Plastic Milk Can

PANEER PROCESSING SOLUTIONS



Manual Cheese
Praesing Machine



CLEANING SOLUTIONS



Milk Can Scrubber

MILK ANALYZER



Milk Analyzer

GERBER MILK TESTING MACHINE



Gerber Milk Testing Machine

DESIGNED FOR EVERY SCALE OF OPERATION

Structured solutions aligned to operational scale, capacity, and processing requirements.

SEGMENT	CAPACITY RANGE	APPLICATION
Manual	60 – 600 LPH	<ul style="list-style-type: none"> • Small dairy operations • Low-volume milk processing • Farm-level and village dairies • Portable and decentralized use
Electric	60 – 3000 LPH	<ul style="list-style-type: none"> • Medium to large dairy operations • Continuous milk processing • Dairies with stable power supply • Higher throughput requirements
Dual (Hand + Electric)	165 – 600 LPH	<ul style="list-style-type: none"> • Operations with intermittent power • Areas with unreliable electricity • Flexibility of hand and electric use • Small to mid-scale dairies
AEP Systems	800 LPH 1200 LPH 2000 LPH	<ul style="list-style-type: none"> • Pump-fed continuous separation • Dairies with centralized milk collection • High-efficiency bulk milk processing • Reduced manual handling
Industrial Online	3000 LPH	<ul style="list-style-type: none"> • Large-scale dairy plants • Automated continuous operation • Integration with processing lines • Industrial milk processing

GR 7 SERIES 60 LPH

Manual and electric cream separator variants designed for small-scale dairy operations.



HAND OPERATED

- Fully manual operation
- No power dependency
- Stable hand-driven mechanism
- Suitable for rural & decentralized dairies



HAND OPERATED DLX

- Enhanced structural stability
- Improved handling and durability
- Refined mechanical balancing
- Designed for extended manual use



ALL ELECTRIC MODEL

- Motor-driven operation
- Consistent output performance
- Reduced manual effort
- Ideal for continuous daily usage

PARAMETER	SPECIFICATION
Capacity	60 LPH
Variants	Manual / DLX / Electric
No. of Discs	10 – 12 Nos
Tank Capacity	8 Lts Approx
Material	MS/SS ONLY
Drive System	Manual / Motor Driven
Application	Small dairy & farm-level processing

GR 8 SERIES 80-100 LPH

Mid-capacity cream separator systems for growing dairy operations



HAND OPERATED

- Fully manual operation
- No power dependency
- Stable hand-driven mechanism
- Suitable for decentralized dairy usage



ELECTRIC – UPPER TANK MODEL

- Motor-driven continuous operation
- Integrated upper tank design
- Consistent flow-based separation
- Suitable for daily medium-scale operations



ELECTRIC DLX – HEAVY DUTY

- Reinforced heavy-duty structure
- High stability during operation
- Enhanced throughput performance
- Designed for demanding dairy environments

PARAMETER	SPECIFICATION
Capacity	80–100 LPH
Variants	Manual / Electric / DLX
No. of Discs	14–16 Nos
Tank Capacity	<ul style="list-style-type: none"> • 16 Lts (Hand Operated & DLX Model) • 8 Lts (Upper Tank Model)
Material	MS / SS
Drive System	Manual / Motor Driven
Application	Small to medium dairy operations

GR 9 SERIES 165 LPH

Mid-capacity cream separator systems designed for flexible and continuous dairy operations



ALL ELECTRIC – TABLE MODEL

Compact motor-driven configuration

Table-mounted stable design

Consistent separation performance

Suitable for controlled indoor processing



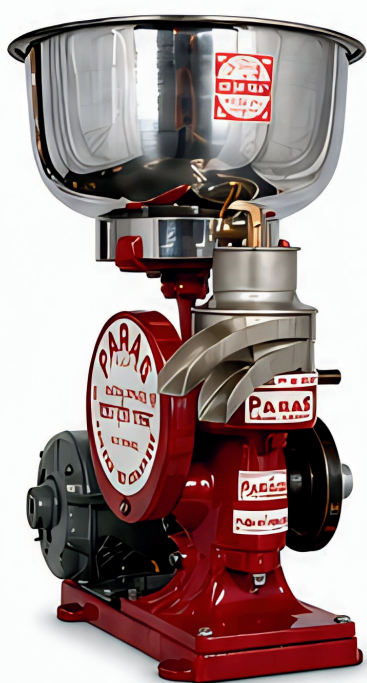
HAND OPERATED

Fully manual operation

No power dependency

Stable hand-driven mechanism

Suitable for decentralized dairy usage



DUAL (HAND + ELECTRIC)

Operates on manual and electric modes

Ensures operation during power interruptions

Flexible usage across varying conditions

Ideal for semi-urban and rural setups



ALL ELECTRIC – STANDING MODEL

Floor-mounted integrated structure

Higher operational stability

Continuous duty performance

Designed for regular dairy operations

PARAMETER

SPECIFICATION

Capacity	165 LPH
Variants	Manual / Dual / Electric (Table & Standing)
No. of Discs	20–22 Nos
Tank Capacity	25 Lts Approx
Material	MS / SS
Drive System	Manual / Motor Driven
Application	Small to medium dairy operations

GR 11 SERIES 300 LPH

High-capacity cream separator systems designed for consistent and scalable dairy operations



HAND OPERATED

- Fully manual operation
- No power dependency
- Stable hand-driven mechanism
- Suitable for rural and decentralized dairy usage



DUAL (HAND + ELECTRIC)

- Operates on both manual and electric modes
- Ensures uninterrupted operation
- Flexible usage across varying conditions
- Ideal for semi-urban dairy setups



ALL ELECTRIC – TABLE MODEL

- Compact motor-driven configuration
- Table-mounted stable design
- Consistent separation performance
- Suitable for medium-scale indoor operations



ALL ELECTRIC – STANDING MODEL

- Floor-mounted integrated structure
- Enhanced operational stability
- Continuous duty performance
- Designed for regular dairy processing environments

PARAMETER

SPECIFICATION

Capacity	300 LPH
Variants	Manual / Dual / Electric (Table & Standing)
No. of Discs	30–32 Nos
Tank Capacity	35 Lts Approx
Material	MS / SS
Drive System	Manual / Motor Driven
Application	Medium-scale dairy operations

GR 107 SERIES 450 LPH

High-capacity cream separator systems engineered for consistent and efficient dairy processing



HAND OPERATED

Fully manual operation

No power dependency

Stable hand-driven mechanism

Suitable for rural and decentralized dairy usage



DUAL (HAND + ELECTRIC)

Operates on both manual and electric modes

Ensures uninterrupted operation

Flexible usage across varying conditions

Ideal for semi-urban and continuous usage setups

PARAMETER

SPECIFICATION

Capacity	450 LPH
Variants	Manual / Dual
No. of Discs	34-36 Nos
Tank Capacity	45 Lts Approx
Material	MS / SS
Drive System	Manual / Motor Driven
Application	Medium to large-scale dairy operations

GR 108 SERIES 600 LPH

High-capacity cream separator systems engineered for continuous and efficient dairy processing



HAND OPERATED

Fully manual operation

No power dependency

Stable hand-driven mechanism

Suitable for rural and decentralized dairy usage



DUAL (HAND + ELECTRIC)

Operates on both manual and electric modes

Ensures uninterrupted operation

Flexible usage across varying conditions

Ideal for semi-urban and continuous usage setups



ALL ELECTRIC MODEL

Motor-driven continuous operation

Consistent separation performance

Designed for higher throughput

Suitable for regular dairy processing environments

PARAMETER

SPECIFICATION

Capacity	600 LPH
Variants	Manual / Dual / Electric
No. of Discs	38-40 Nos
Tank Capacity	45 Lts Approx
Material	MS / SS
Drive System	Manual / Motor Driven
Application	Medium to large-scale dairy operations

GR 109 SERIES AEP & AET MODELS

High-capacity automated cream separator systems engineered for continuous, hygienic, and high-efficiency dairy processing environments



GR 109 AEP

- Fully electric standalone configuration
- Compact vertical structure
- Continuous duty performance
- Designed for efficient medium-scale operations



GR 109 AET

- Fully electric integrated configuration
- Automated milk handling and flow control
- Enhanced operational efficiency
- Ideal for continuous and high-throughput operations

PARAMETER

SPECIFICATION

Capacity	800 LPH (Approx.)
Variants	AEP / AET
No. of Discs	38-40 NOS
Milk Pump	1/2 HP
Milk Feed	Through Pump
Material	SS / MS
Drive System	Fully Electric
Application	Medium to large-scale dairy operations

GR 1 AEP (1200 LPH) & GR 2 AEP (2000 LPH)

High-capacity automated cream separator systems engineered for continuous, hygienic, and high-efficiency dairy processing environments



* Without Tank Model

DESIGNED FOR HIGH PERFORMANCE AND CONTINUOUS OPERATION

- > Fully electric automatic operation
- > Milk feed through pump
- > Cream controller provided
- > Robust stainless steel construction
- > Low maintenance and long service life
- > Ideal for medium to large-scale dairy processing

GR 1 AEP
1200 LPH
CAPACITY

GR 2 AEP
2000 LPH
CAPACITY

COMMON SPECIFICATIONS & PARAMETERS

Capacity	1200 LPH (GR 1 AEP) / 2000 LPH (GR 2 AEP)
No. of Discs	40-42 NOS
Milk Pump	1/2 HP
Milk Feed	Through Pump
Cream Controller	Provided
Bowls	Without Tank
Material	SS / MS
Drive System	Fully Electric
Application	Medium to large-scale dairy operations

GR A3 ONLINE (3000 LPH)

High-capacity online cream separator engineered for continuous, hygienic, and high-efficiency dairy processing environments



ONLINE OPERATION

Separator online with built in outlet pump.



POWERFUL DRIVE

Equipped with 5 HP, 3 Phase electric motor.



DYNAMICALLY BALANCED

Bowl and all high speed revolving elements are dynamically balanced.



SS CONTACT PARTS

All parts in contact with milk are made of SS strictly.



CENTRIFUGAL CLUTCH DRIVE

Centrifugal clutch drive system for the smooth running of separator.



HEAVY DUTY CONSTRUCTION

Heavy cast iron base frame ensures durability, stability and vibration-free operation.

TECHNICAL SPECIFICATIONS

Model	GR A3 ONLINE
Capacity	3000 LPH (Approx.)
No. of Discs	65-72 NOS
Outlet Pump	Built In
Motor Power	5 HP
Phase	3 Phase
Bowl & Revolving Elements	Dynamically Balanced
Milk Contact Parts	SS Stainless Steel
Drive System	Centrifugal Clutch Drive
Base Frame	Heavy Cast Iron
Application	Large-scale dairy operations

BUTTER CHURNER

Engineered for controlled churning and consistent butter quality.

AVAILABLE CAPACITIES

60 LTR | 100 LTR | 200 LTR
300 LTR | 500 LTR | 1000 LTR



Robust Construction

Built for long life and heavy-duty use.



High Grade Materials

SS 304 contact parts for hygienic and safe operation.



Efficient Performance

Smooth operation with uniform churning.



Easy to Clean & Maintain

Simple design ensures quick cleaning and low downtime.



Food Grade Construction

All contact parts made from food-grade stainless steel.



SPECIFICATIONS & CAPACITIES

PARTICULARS	60 LTR	100 LTR	200 LTR	300 LTR	500 LTR	1000 LTR
BARREL CAPACITY (LTRS) VOULUMATRIC	60	100	200	300	500	1000
CREAM LOADING CAPACITY (LTRS)	30	50	100	150	250	500
SHAPE	Conical	Conical	Conical	Conical	Conical	Conical
ROUND PER MIN.	36	36	36	36	36	36
MOTOR WITH GEAR BOX	1/4 H.P. Single/ 3 Phase	1/2 H.P. Single/ 3 Phase	1 H.p. Single/ 3 Phase	2 H.p. Single/ 3 Phase	5 H.p. Single/ 3 Phase	7.5 H.p. Single/ 3 Phase
MATERIAL OF CONSTRUCTION (BARREL)	Food Grade SS 304	Food Grade SS 304	Food Grade SS 304	Food Grade SS 304	Food Grade SS 304	Food Grade SS 304
MATERIAL OF CONSTRUCTION (FRAME)	Mild Steel Painted	Mild Steel Painted	Mild Steel Painted	Mild Steel Painted	Mild Steel Painted	Mild Steel Painted
SIGHT GLASS	50 MM	50 MM	50 MM	100 MM	100 MM	150 MM

KHOYA MACHINE (MULTI PURPOSE BOILER)

Multi purpose boiler for Khoya, Milk, Jaggery, Food, Chemical & Pharmaceutical industries.



Multi Purpose Use

Ideal for Khoya, Milk, Jaggery, Food, Chemical & Pharmaceutical industries.



High Grade Construction

Made from stainless steel for durability and hygiene.



Uniform Heating

Efficient burners & blowers ensure even heat distribution.



Fuel Efficient

Optimized design for low fuel consumption.



Easy to Operate & Clean

User-friendly operation and easy maintenance.



SPECIFICATIONS & CAPACITIES

MODELS	DIMENSIONS [IN INCHES]	VESSEL MATERIAL	VESSEL VOLUME	BOTTOM THICKNESS IN MM	NUMBER OF BLOWERS & BURNERS	FUEL	FUEL TANK CAPACITY IN LITRES	MOTOR POWER	FUEL CONSUMPTION PER HOUR	WEIGHT IN KG	BOILING CAPACITY PER BATCH	MILK CONVERSION INTO KHOYA PER BATCH
MIO1	48x28x36	SS	120L	15	2	KEROSENE/DIESEL	15	1 HP	3L	130	60 L / 20 MIN	10 L / 20 MIN
MIO2	56x30x36	SS	200L	15	2	KEROSENE/DIESEL/LPG	25	1 HP	3.5L	150	100 L / 30 MIN	20 L / 30 MIN
MIO3	62x42x40	SS	350L	20	3	KEROSENE/DIESEL	35	3 HP	4.5 - 6 L	300	250 L / 40 MIN	50 L / 40 MIN
MIG1	48x28x36	SS	120L	15	2	LPG/BIOGAS	-	1 HP	3 KG	130	80 L / 20 MIN	10 L / 20 MIN
MIG2	53x30x36	SS	200L	15	2	LPG/BIOGAS	-	1 HP	3 KG	200	125 L / 30 MIN	15 L / 30 MIN
MIG3	62x42x40	SS	350L	20	3	LPG/BIOGAS	-	3 HP	4.5 KG	350	225 L / 40 MIN	50 L / 40 MIN
MIOG1	48x28x36	SS	120L	15	2+2	KEROSENE/DIESEL/LPG	15	1 HP	3 KG	130	60 L / 20 MIN	10 L / 20 MIN
MIOG2	48x28x36	SS	200L	15	2+2	KEROSENE/DIESEL/LPG	25	1 HP	3 KG LPG / 5L DIESEL	150	120 L / 30 MIN	20 L / 30 MIN

MILK STIRRERS

Powerful & reliable milk stirrers for uniform mixing, consistency and hygienic dairy operations.



Efficient Mixing

Designed for uniform and effective stirring.



Durable Construction

Robust body and heavy-duty components for long life.



Stainless Steel Stirrer

Food-grade SS stirrer for hygienic milk mixing.



Easy to Operate

Ergonomic handles for smooth and effortless operation.



Wide Capacity Range

Available in multiple capacities to suit your needs.

APPLICATIONS

- Milk mixing in dairy farms
- Curd, buttermilk & lassi preparation
- Homogenizing milk before processing
- Suitable for milk cans, tanks & buckets

CAPACITY OPTIONS



20 LTRS



40 LTRS



60 LTRS



100 LTRS



150 LTRS



200 LTRS

SPECIFICATIONS

PARAMETER	DETAILS
Product	Milk Stirrer
Available Capacities	20 LTRS, 40 LTRS, 60 LTRS, 100 LTRS, 150 LTRS, 200 LTRS
Motor Power Options	180 Watts, 1/4 HP, 1/2 HP, 1 HP
Speed	2800 – 3000 RPM
Material	Stainless Steel (Stirrer & Shaft), MS / Aluminium (Motor Body)
Power Supply	230V / 50Hz / Single Phase
Construction	Heavy-duty, Rust-proof & Corrosion-resistant
Stirrer Type	Propeller / Paddle Type (SS)
Operation	Manual
Mounting	Portable / Clamp-on / Stand Type
Suitable For	Milk, Curd, Lassi, Buttermilk & other Dairy Liquids

KEY FEATURES

- High-speed motor for effective stirring
- Food-grade stainless steel stirrer for hygiene
- Sturdy and vibration-free performance
- Easy to clean and maintain
- Energy efficient and low maintenance
- Perfect for dairy & commercial use

STANDARD ACCESSORIES

- Stainless Steel Stirrer
- Handle / Grip Set
- Stand / Clamp (as per model)
- User Manual

BULK MILK COOLERS

Advanced bulk milk cooling solutions designed to preserve freshness, maintain quality and extend shelf life with efficient cooling technology.



Efficient Cooling

Rapid cooling to maintain milk quality and freshness.



Hygienic & Safe

Food-grade stainless steel construction for safe storage.



Precise Temperature Control

Maintains temperature between 2°C to 4°C for optimal preservation.



Energy Efficient

High-performance refrigeration system for low power consumption.



Durable & Reliable

Robust design for long life and continuous performance.



AVAILABLE SHAPES

- Fully Enclosed Design (1000 LTRS and Above)
- Open Top Vertical Cylindrical Design (100 LTR to 1000 LTRS)
- Semi Cylindrical Horizontal Design (500 LTR to 2000 LTRS)

CAPACITY RANGE



100 LTRS – 5000 LTRS

SPECIFICATIONS

PARAMETER	DETAILS
Product	Bulk Milk Cooler
Capacity Range	100 LTRS to 5000 LTRS
Available Shapes	Fully Enclosed Design (1000 LTRS and Above) Open Top Vertical Cylindrical Design (100 LTR to 1000 LTRS) Semi Cylindrical Horizontal Design (500 LTR to 2000 LTRS)
Cooling Temperature	2°C to 4°C (Adjustable)
Material	Stainless Steel (Food Grade)
Insulation	P.U.F. Insulation
Refrigeration Unit	Hermetically Sealed Compressor (Emerson / Copeland)
Power Supply	230V / 50Hz / Single Phase (As per requirement)
Control System	Digital Temperature Controller
Agitator	SS Agitator with Motor
Features	Auto Cut-off, Overload Protection, High Efficiency, Low Noise
Outlet	SS Outlet Valve for Easy Milk Discharge
Usage	Milk Storage & Cooling

KEY FEATURES

- Rapid and uniform cooling for better milk preservation
- Stainless steel construction for hygiene & durability
- P.U.F. insulation for effective thermal efficiency
- Low milk temperature maintenance (2°C to 4°C)
- Energy-efficient refrigeration system
- Easy to clean and maintain
- Available in customizable capacities

ALUMINIUM ALLOY MILK CAN

Precision-engineered aluminium alloy milk cans for hygienic milk storage and transportation.



Strong & Durable

Extra thickness at shoulder adding strength.



Hygienic Construction

No spillage, easy draining and easy to clean.



Corrosion Proof

Tempered, hardened & anodized cans & lids.



Secure & Reliable

Spot welded lids for extra strength.



Ergonomic Design

Firm & sturdy handle gripping for easy handling.



Features :

- Raw Material Confirming IS : 64430 to IS : 1825-1983.
- Shrink Fitted Bottom ,Brazed & Light Weight.
- Firm & Sturdy Handle Gripping.
- Extra thickness at Shoulder adding strength.
- Spot Welded Lids for extra strength.
- Tempered, Hardened & Anodized Cans & Lids.
- Hygienic Construction, No Spillage, Easy Draining.
- Built in Durability, Corrosion Proof.
- Precision Engineered & Maintained Quality.

Legends		60 Lt.	50 Lt.	40 Lt.	30 Lt.	20 Lt.	15 Lt.	10 Lt.
Height of the can	A	771 ±3	651 ±4	591 ±4	512 ±4	447 ±4	440 ±4	355 ±4
Depth of the can	B	745 ±2	634 ±3	575 ±3	496 ±3	431 ±3	412 ±3	335 ±4
Inside dial of can	C	360 ±3	360 ±3	340 ±3	320 ±3	280 ±3	240 ±	220 ±.5
Mouth of can	D	200 ±.5	200 ±.5	200 ±.5	200 ±.5	200 ±.5	150 ±.5	150 ±.5
Dia of Bottom Bend	E	372 ±3	372 ±3	352 ±3	332 ±3	292 ±3	257 ±3	235 ±3
Wall Thickness	F	3.0	2.00	2.00	2.00	1.60	1.50	1.50
Bottom Thickness	G	3.00	3.00	3.00	2.00	2.50	1.80	1.80
Shoulder Thickness	H	2.50	3.50	2.50	2.50	2.50	1.80	1.80

PLASTIC MILK CAN

High-quality plastic milk cans in double walled construction for safe and long-distance milk transportation.



Double Walled

Multi-layers construction with built in handles.



Insulated Design

P.U.F insulation for long distance transportation.



Hygienic & Safe

Non-toxic, seamless and leak-proof.



Lightweight

Easy to handle and transport.



Durable & Strong

Virgin polyethylene construction for long shelf life.



Features :

- Plastic seamless double walled Milk Cans made from virgin polyethylene in Multi-Layers construction with built in handles 40 Litre capacity
- Insulated Plastic Milk Cans having above features but with P.U.F insulation for long distance transportation and enhancement of shelf life 40 Litre capacity

ALUMINIUM ALLOY MILK CAN SPECIFICATIONS

Material	Aluminium Alloy
Construction	Seamless / Brazed
Surface Finish	Anodized
Available Capacities	60 Lt., 50 Lt., 40 Lt., 30 Lt., 20 Lt., 15 Lt., 10 Lt.
Usage	Milk Storage & Transportation
Features	Lightweight, Corrosion Proof, Hygienic, Easy Draining, Durable

PLASTIC MILK CAN SPECIFICATIONS

Material	Virgin Polyethylene
Construction	Double Walled (Multi-Layers)
Insulation (Insulated Model)	P.U.F (Polyurethane Foam)
Capacity	40 Litre
Handles	Built in
Usage	Milk Storage & Transportation
Features	Insulated, Leak Proof, Lightweight, Long Shelf Life

MANUAL & PNEUMATIC PANNER PRESS

Durable, food-grade panner presses designed for efficient pressing and uniform paneer blocks with ease and consistency.



Food-Grade Quality

Made from premium stainless steel.



Manual & Pneumatic Options

Choose the right model as per your production needs.



Uniform Pressing

Ensures consistent shape, texture and high yield.



Easy to Clean

Smooth surfaces and detachable parts for quick cleaning.



Built to Last

Robust construction for long life and low maintenance.



MANUAL PANNER PRESS



PNEUMATIC PANNER PRESS

MANUAL PANNER PRESS

- Easy hand lever operation
- Ideal for small to medium production
- No electricity required
- Cost-effective and durable
- Perfect for dairy units and kitchens

AVAILABLE SIZES

- 10 x 10 Size
- 10 x 12 Size
- 12 x 12 Size

PNEUMATIC PANNER PRESS

- Pneumatic pressing for effortless operation
- Saves time and reduces manual effort
- Consistent high-pressure performance
- Suitable for medium to large production
- Ideal for commercial dairy use

SPECIFICATIONS

PARAMETER	MANUAL PANNER PRESS	PNEUMATIC PANNER PRESS
Machine Type	Manual	Pneumatic
Material Used	Stainless Steel	Stainless Steel
Capacity	5 Kg to 50 Kg per batch (customizable)	5 Kg to 50 Kg per batch (customizable)
No. of Press Heads	Single / Double / Multiple (based on model)	Single / Double / Multiple (based on model)
Pressing Mechanism	Screw Type	Pneumatic Cylinder
Power Source	-	Air Compressor
Working Pressure	-	6-8 Bar (Adjustable)
Operation Type	Hand Lever	Push Button / Lever
Dimensions	Customizable as per capacity and requirement	Customizable as per capacity and requirement
Cleaning & Maintenance	Easy-to-clean, low maintenance	Easy-to-clean, low maintenance
Usage / Application	Paneer making units, dairy industries, commercial kitchens	Paneer making units, dairy industries, commercial kitchens

KEY FEATURES (BOTH MODELS)

- Food-grade stainless steel construction
- Uniform paneer block pressing
- Hygienic and corrosion-resistant
- Easy to operate and maintain
- Ideal for dairy and commercial use

AVAILABLE PRESS HEAD CONFIGURATIONS

- Single Head – For low to medium capacity
- Double Head – For increased output
- Multiple Head – For high production efficiency
- Customized press heads available on request

MILK CAN SCRUBBER

Efficient and hygienic solution for cleaning milk cans and containers thoroughly.



Brush Drive Motor

Brush drive motor & transmission assembly is mounted at end of the bath.



Leakage Protection

Fitted with a proper sealing arrangement to prevent leakage from the bath.



Protected Bearings

Bearings are adequately protected from the ingress of water and have adequate greasing points.



Waterproof Design

The whole driving assembly is enclosed in a waterproof cover.



SPECIFICATIONS & CAPACITIES

CAPACITY (IN LITRES)	MATERIAL	MOTOR POWER	SPEED	PHASE	PROTECTION	DRIVE SYSTEM
425	S.S. 304	1 H.P.	1440 R.P.M.	3 PHASE	IP55	GEAR BOX & DRIVING CHAIN

FEATURES

- Brush drive motor & transmission assembly is mounted at end of the bath.
- Fitted with a proper sealing arrangement to prevent leakage from the bath.
- Bearings are adequately protected from the ingress of water and have adequate greasing points.
- The whole driving assembly is enclosed in a waterproof cover.

CAPACITY & SPECIFICATION

1.50

Capacity 425 Litre S.S. 304 Immersion Bath with Nylon Brushes, All Welding joints are ground smooth. All the surfaces are polished to 150 Grits. Complete with electric motor 1 H.P., 1440 R.P.M., 3 phase, IP55, Gear Box and Driving Chain-1.

MILK ANALYSERS

Advanced multi-parameter milk analysers designed for accurate, reliable and efficient milk testing.



High Accuracy

Precise measurement of Fat, SNF, CLR, Added Water and more.



User Friendly

Intuitive interface with colour display for easy operations.



Built-in Printer

Instant printing of test reports and transaction details.



Smart Connectivity

RS232, USB & GPRS for seamless data transfer and cloud access.



Reliable & Durable

Robust SS body with advanced technology for long life.



PARAS BOND i7

Milk Analyser, Ultrasonic Stirrer & Data Processing Unit in One

- Dual display with 7" TFT & 4 line LCD
- In-built thermal printer
- Cloud connectivity for data storage
- Ideal for modern dairies

PARAS ULTRA-SS

Compact, fast & accurate milk analyser with advanced features

- 16 character LCD display
- Easy calibration & user-friendly
- Suitable for cow, buffalo & mixed milk
- Fast results in 35–40 seconds

SPECIFICATIONS

PARAS BOND i7	
Measurement Parameters	Fat, SNF, CLR, Added Water, Density, Temperature
Measurement Technology	Ultrasonic
Display	7" TFT Colour Display + 4 Line LCD Display
Printer	In-built Thermal Printer
Connectivity	RS 232, USB, GPRS, Cloud
Data Storage	Internal Memory with Cloud Backup
Power Supply	110–270V AC / 12V DC
Power Consumption	AC 50 Watt Max. / DC 40 Watt Max.
Operation Time	30–40 Seconds
Weight	5.720 Kg. Approx.
Dimensions (mm)	400 (W) x 130 (D) x 350 (H)
Applications	Milk Testing, Quality Analysis, Dairy Management

PARAS ULTRA-SS	
Measurement Parameters	Fat, SNF, CLR, Added Water
Measurement Technology	Ultrasonic
Display	16 Character LCD Display (2 Line)
Printer	–
Connectivity	RS 232
Data Storage	Internal Memory
Power Supply	110–270V AC / 12V DC
Power Consumption	30 Watt
Operation Time	35–40 Seconds
Weight	2.8 Kg. Approx.
Dimensions (mm)	240 (W) x 160 (D) x 320 (H)
Applications	Milk Testing, Quality Analysis, Dairy Management

KEY FEATURES (BOTH MODELS)

- Automatic temperature compensation
- High accuracy with advanced sensor technology
- Easy calibration with standard solutions
- User-friendly interface
- Robust stainless steel body
- Ideal for dairy labs and field testing

TECHNICAL SPECIFICATIONS (BOTH MODELS)

- Accuracy: $\pm 0.10\%$ (Fat), $\pm 0.20\%$ (SNF), $\pm 0.50\%$ (CLR)
- Repeatability: $\pm 0.05\%$
- Sample Volume: 20 ml
- Milk Temperature: 5°C to 40°C
- Ambient Temperature: 15°C to 50°C
- Relative Humidity: 30% to 80%

ELECTRICAL CENTRIFUGES

Precision-engineered milk testing centrifuges for accurate and reliable dairy analysis.



PARAS 8 TEST

- Compact model for small-scale testing
- Ideal for basic dairy labs
- Stable and easy to operate
- Space-efficient design

PARAS 12 TEST

- Standard testing configuration
- Balanced performance
- Suitable for medium dairy setups
- Consistent and accurate readings

PARAS 24 TEST

- High-capacity testing unit
- Designed for large dairy labs
- Increased throughput efficiency
- Reliable continuous operation

SPECIFICATIONS

PARAMETER	SPECIFICATION
Capacity	8 / 12 / 24 Butyrometers
Drive System	Electrically Operated
Motor Type	High-speed precision motor
Timer	0-5 Minute Adjustable Timer
Construction	Heavy-duty metal body
Operation	Table-top / Lab use
Application	Milk testing & fat analysis

WHY SERIOUS DISTRIBUTORS PARTNER WITH PARAS

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