



Superior technology

For your dairy products

»Custom solutions. No compromise.«

ASTAfoodtec specialises in tailored and sustainable solutions for food processing technology. Our top priority is to deliver durable, high-performance systems that are perfectly aligned with each customer's individual needs. Whether it's about optimal space utilisation or improved energy efficiency: Together, we'll develop the ideal solution tailored to your dairy. To achieve this, we rely on personal, reliable consultation and support throughout the entire project - and beyond. We're more than just a dairy engineering company – we're your long-term partner.



Durable products

We use only certified components of the highest quality. This ensures that our systems are exceptionally robust and durable – delivering long-term, reliable performance throughout your production process.



Extensive expertise

With years of experience and a highly skilled team, we offer extensive expertise and in-depth know-how – ensuring we deliver the optimal solutions for your operation.



Customised concepts

We design and manufacture bespoke machinery and system solutions – fully tailored to your specific requirements.



Personalised consultation

Our technical and personal consultation to optimise your production is always included – because as a reliable partner, we're by your side every step of the way.

»One partner, one system.«

With our comprehensive product range for on-farm dairies, we cover every stage of the process – from milk reception and heat treatment to further processing. Discover the high-quality ASTAfoodtec machinery in action through our sample plant.



01 Raw milk tank

The raw milk tank has a capacity of 2,500 litres. We can equip the milk collection tanks with calibrated measuring systems and milk scales, or with additional weighing options.

02 Pasteurizer

Flow pasteurizer for efficient heat treatment of milk. We also offer batch pasteurizers and high-temperature short-time (HTST) heaters.

03 Butter churn

In the butter churner, equipped with beaters and kneading tools at the bottom, cream can be effortlessly churned and kneaded into butter. The butter churner is also suitable for cream heating and maturation.

04 Multi purpose vat

Our cheese vat, with a selectable usable capacity ranging from 200 to 3,500 litres, is particularly well suited for small-scale production.

06 Soft cheese vat

We supply semi-circular cheese vats with or without tilting mechanisms, also available on wheels and optionally equipped with agitators.

08 Yoghurt maker

The yoghurt maker is ideal for larger-scale production.

09 Quark maker

For traditional quark production, we offer practical quark processors in various designs and with different production capacities.



05 Cheese press

The cheese is shaped into the desired form in the press. We offer our efficient cheese presses in various designs and sizes to accommodate different cheese moulds.

07 Pre-pressing vat

We supply suitable pre-pressing vats with transport and drainage floors for semi-automatic operation, as well as simple, cost-effective pre-pressing vats for manual use.

10 Filling and dosing pump

The filling and dosing pump ensures precise volumetric filling of yoghurt or quark.

11 Mixing tank

The product is gently mixed without shear forces in a mixing tank with, for example, a 400-litre capacity. Our range of mixing and process tanks offers a wide array of options.

»From consultation to maintenance«

We support you at every stage of your project: from initial discussions and detailed consultation to planning, installation and long-term maintenance. Partner with us to enhance the efficiency of your production and ensure the lasting performance of your plant.

01 General consultation

We begin by precisely analysing your requirements to ensure optimal project planning. You'll then receive a tailored proposal based on your needs.

02 Technological consultation

We optimise your production down to the last detail – from layout and automation to energy efficiency. With our solutions, you can save up to 96% in energy consumption!

03 Planning & consultation

Once the project objective is defined, we move into the planning phase. Every step is carefully structured in detail to ensure a smooth and on-schedule execution.

04 Implementation phase

During the implementation phase, our experts ensure reliable and on-schedule execution – including delivery, installation, training, commissioning, and system approval.

05 Maintenance

Even after the installation of your new system, we remain at your side. Our team ensures regular maintenance to keep your system running smoothly.

06 Service

Our technical support is always available to assist you – whether by phone or on site. If desired, we also offer intensive production support to ensure a smooth and successful system start-up.



»We are right by your side«

Whether you need tailored consultation, training, or technical support – with our comprehensive full-service offering, we support you in the planning and realization of your system.



Energy and space concept

We develop a comprehensive and customised energy and space concept tailored to your production.



Project management

We support you throughout the entire project and take care of monitoring during the construction phase of your plant.



Repair & maintenance

As part of regular maintenance, we replace wear parts or carry out a full system overhaul.



Training & instruction

We train your staff on site to ensure correct operation of the system.



Technical support

We're available to assist you with technical matters at any time – by phone, video conference, or directly on site.



Retrofit solutions

From a business perspective, modernisation is often the more economical alternative to purchasing a new machine.