





ABOUT US

Agathangelou is an established engineering company that provides design and manufacturing solutions to the dairy industry.

Since the early 1960's, Agathangelou has been a trusted and favored partner of small-to-large dairy businesses, worldwide. We combine our passion for state-of-the-art engineering with decades of expertise, predominately in the dairy sector, to provide our clients with unique solutions helping their businesses to flourish.

Our objective is to provide the necessary automation solutions and technological infrastructure to help our clients not only to withstand the increasing demands on them, but to help their businesses grow.

Your trustworthy partner for dairy equipment

We provide our clients with innovative engineering solutions according to their specific business and production needs. Our specialists handle each project with care and integrity, helping our partners to meet their targets on quality and cost.

Close cooperation with our partners over the years has earned us the continued trust of companies from all over the world. Our efforts during this time have helped the dairy production landscape to evolve. We have proactively contributed to the industrialization of cheese manufacturing processes, which has allowed our clients to run efficient, functional businesses in today's demanding consumer landscape.

We support the development of machinery and technologies for a wide range of dairy products, including the native Cypriot cheese, Halloumi, as well as paneer, feta, yogurt, their byproducts.

Consultation with the Agathangelou specialists

Our skilled staff corps provide specialist guidance and consultation for the following milestones:

- Feasibility study & budgeting intel
- Optimize process design
- Equipment design & manufacturing
- In-house line assembly
- Testing & quality control,
- Installation at client's location
- Testing & commissioning
- Training for operation & maintenance
- After sales support

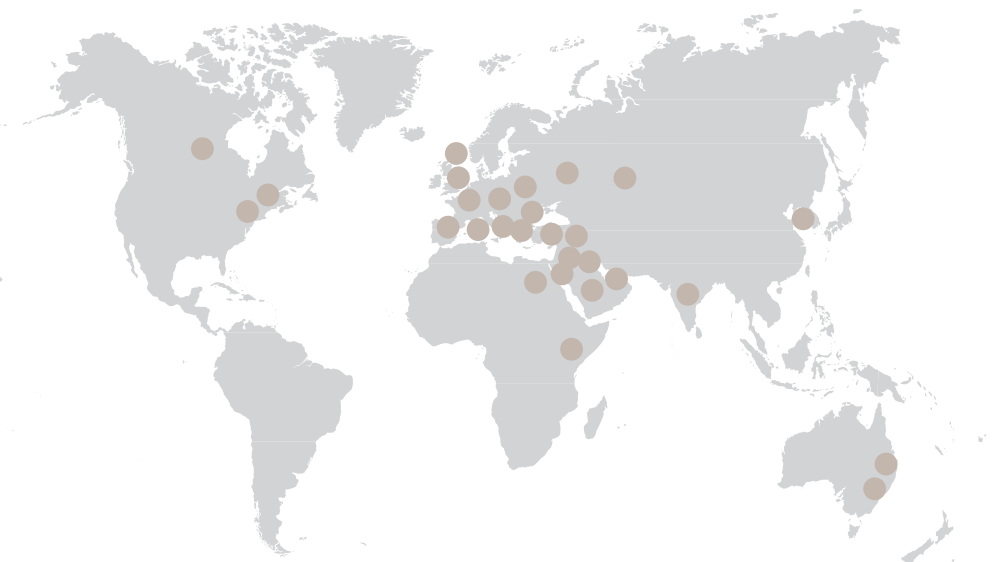
Serving over

400

clients
in more than

30

countries





PRODUCTION LINES

We have built our reputation by supplying expert solutions to our clients, and by never compromising on quality.

Our production lines and equipment serve small artisan, family run cheesemakers through to commercially driven, high yield clients.

We have been making cheese equipment since 1962. A lot has changed in the last 60 years. Technology has evolved, allowing us to produce more detailed, targeted, and efficient solutions. Cutting-edge technology combined with our experience, makes us even more efficient. Our team manages the in-house design, manufacturing, assembly, and installation of hygienic processing equipment with professionalism and passion.



HALLOUMI

Our company has the longest-standing experience in Halloumi Cheese (Χαλλούμι), Haloumi (Χαλούμι), Hellim, Helim equipment production worldwide.

We have been supplying industry leaders with innovative solutions for Halloumi and similar products' production, thereby enabling the growth and expansion of their markets. Our solutions span the entire lifecycle of Halloumi production, from start to finish.

The industrialization of halloumi is our legacy.

Before the industrialization of halloumi by our engineers, the traditional cheese of Cyprus was made by family farms. It was our visionary founder and his supportive team, who transformed halloumi to an industrialized product, fueling local and international dairy companies.



	TRADITIONAL LINES	MANUAL LINES	SEMI-AUTOMATIC LINES	AUTOMATIC LINES
Automation Level	● ○ ○ ○ ○	● ○ ○ ○ ○	● ● ● ○ ○	● ● ● ● ●
Capacity (kg cheese/hour)	30-450	150-800	370-1850	1000-3000
Capacity tons milk/shift	0.25-3.6	5-18	20-100	50-150
Cheese Vats Type	Round Vats	Double-O	Double-O	Double-O



CORE PRODUCTS
THAT CAN PRODUCED

PRODUCT SHAPES

HALLOUMI • HELLIM • GRILL CHEESE • GRILLED CHEESE • GRILLKÄSE • ARABIC CHEESE
FLAVORED GRILLED CHEESE (MINT OR SPICES) • NON-MELTERS CHEESE
NABULSI (WITH BLACK SEEDS ADDITION)
TRADITIONAL/SEMI ROUND • INDUSTRIAL/RECTANGULAR • BURGER • CUBES • STICKS
BLOCKS • SLICES



GRILLED CHEESE

Our company has the longest overall experience in the production of grilled cheese equipment worldwide.

We have been supplying industry leaders with innovative solutions for grilled cheese and similar products' production, thereby enabling the growth and expansion of their markets. Our solutions span the entire lifecycle of grilled cheese production, from start to finish.

	ARTISAN LINES	MANUAL LINES	SEMI-AUTOMATIC LINES	AUTOMATIC LINES
Automation Level	●○○○○	●○○○○	●●●○○	●●●●●
Capacity (kg cheese/hour)	30-450	150-800	370-1850	1000-3000
Capacity tons milk/shift	0.25-3.6	5-18	20-100	50-150
Cheese Vats Type	Round Vats	Double-O	Double-O	Double-O



CORE PRODUCTS
THAT CAN PRODUCED

HALLOUMI TYPE CHEESE • HELLIM • GRILL CHEESE • GRILLED CHEESE • GRILLKÄSE
ARABIC CHEESE • FLAVORED GRILLED CHEESE (MINT OR SPICES) • NON-MELTERS CHEESE
NABULSI (WITH BLACK SEEDS ADDITION)

PRODUCT SHAPES

TRADITIONAL/SEMI ROUND • INDUSTRIAL/RECTANGULAR • BURGER • CUBES • STICKS
BLOCKS • SLICES



PANEER

Our Automatic Paneer production lines offer reduced handling and improved yield due to reduced human involvement and more standardized production.

We have developed a range of Automatic and Semi-Automatic lines, which can process 3,000lt/h with the semi-automatic line and 6,000lt/h & 12,000lt/h of milk with fully automatic lines.

Our production lines utilize closed type 600L vats for consistent product output in every batch. Precisely engineered, laser-slit moulds render the use of cheese cloths obsolete, eliminating the biggest source of contamination in similar lines.

Additionally, the fully stainless-steel moulds provide extended lifetime and no risk of product contamination due to mould. In case the client prefers we can also provide plastic moulds.



	SEMI-AUTOMATIC LINES	AUTOMATIC LINES
Automation Level	●●●○○	●●●●●
Capacity (kg cheese/hour)	300-500	1000-2000
Capacity tons milk/shift	14.4-24	48-96



CORE PRODUCTS THAT CAN PRODUCED
PRODUCT SHAPES

PANEER
RECTANGULAR • CUBES • BLOCKS



WHEY CHEESE

The production of whey cheese allows cheesemakers to use the remaining whey, instead of discarding it as a waste product.

	MANUAL LINES	SEMI-AUTOMATIC LINES
Automation Level	● ○ ○ ○ ○	● ● ● ○ ○
Capacity (kg cheese/hour)	25-140	135-400
Capacity tons whey/shift	4.8-60	10-84



CORE PRODUCTS
THAT CAN PRODUCED

WHEY CHEESE • ANARI (FRESH, DRY, TRADITIONAL) • RICOTTA • ARISH • MIZITHRA
MANNOURI • ANTHOTYRO

PRODUCT SHAPES

RECTANGULAR • CYLINDRICAL • BOWL • BLOCKS • SHREDDED • GRATED • BALLS



GREEK YOGURT

We can provide a unique, low-cost manual solution, to produce Greek yogurt with milk powder using an overnight process.

	MANUAL LINES
Automation Level	● ○ ○ ○ ○
Capacity (kg yogurt/hour)	2500
Capacity tons milk/shift	2.5-25



CORE PRODUCTS
THAT CAN PRODUCED

GREEK YOGURT • SET YOGURT • STRAINED YOGURT • LABNEH • AYRAN/SHANINEH
STIRRED YOGURT • FRUIT YOGURT • KEFIR • FLAVORED YOGURT

PRODUCT SHAPES

IN CUPS • IN BUCKETS



FETA

We provide complete solutions from sheep and goat milk up to cow milk utilization with the UF technology.

	MANUAL LINES	SEMI-AUTOMATIC LINES	AUTOMATIC LINES
Automation Level	● ○ ○ ○ ○	● ● ● ○ ○	● ● ● ● ●
Capacity (kg cheese/hour)	250-750	500-1500	1000-3000
Capacity tons milk/shift	8-24	16-48	32-96



CORE PRODUCTS
THAT CAN PRODUCED

FETA • GREEK TYPE FETA • WHITE CHEESE • KUNAFI CHEESE • FLAVORED CHEESE
MEDITERRANEAN QUESO BLANCO

PRODUCT SHAPES

RECTANGULAR • CUBES • BLOCKS • SLICES



PROCESS EQUIPMENT

Our clients can order and enjoy a turn-key solution or purchase from us standalone equipment and units needed to run their production lines.

- Pasteurization units and options for clarification, separation, and standardization
- Milk reception
- Milk tankers
- Milk silos & mixers
- Manifolds / valve clusters
- CIP (Clean In Place) units
- Storage tanks
- Brine production plants
- MF - brine microfiltration Units
- UF - Ultrafiltration for milk concentration
- Automatic washing machines
- Milk recombination plants
- Used equipment accordingly to availability and compatibility



Milk silos & mixers



Manifolds / valve clusters



CIP (Clean In Place) units



Pasteurization units



MF - brine microfiltration Units



Automatic washing machines



Our clients rely on us to provide a full suite of services from preliminary engineering drawings to detailed equipment planning. Whether a client needs a master plan for a new facility or needs to expand or update an existing facility, teaming up with us will simplify the process of developing and managing a sustainable dairy project.

Our presence in the global market:





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