



# Tetra Pak® Cooker Stretcher DAW 10

Dual Auger Machine for cooking and stretching mozzarella cheese



## Highlights

- Two sets of dual augers enable thorough mixing and stretching
- Three dimensional metal produces a natural, non-stick effect with minimal maintenance
- Cream tank captures all cook water for further processing
- First section is designed for cooking while second section is optimized for proper stretching
- Automatic water fill keeps an optimal level of water flowing through the machine

## Application

The Tetra Pak® Cooker Stretcher DAW 10 is designed to cook and stretch pasta filata style curd in the making of cheeses such as mozzarella, provolone, or pizza cheese.

## Working principle

Cheese curd enters the machine via a large hopper. This has water inlets, which immediately begin to bring the curd up to melt and stretch temperature. Equipped with two sets of dual augers, this cooker stretcher gives the curd the necessary residence time in the water bath. As the cheese melts, dual augers in the bottom of the hopper transport it towards the second set of augers for mixing and stretching. The cheese then passes through an open area between the second set of dual augers. Back-pressure then causes it to gently roll backwards into the open areas of the auger body in a natural process that repeatedly stretches and aligns the fibres. When the cheese reaches the end of the auger it is discharged from the cooker body and is typically transferred to a dry salter or moulding machine to create the desired final shape.

## Main components

- Augers, auger hanger and spout features proprietary Teflon grey coating which resists peeling and flaking
- T316 stainless steel product contact areas
- Open channel frame for easy cleaning
- The control panel allows operator to adjust cook water temperature and auger speed
- Transmission designed for easy cleaning and prevents incorrect auger positioning
- All welds are smooth, continuous, ground and polished in food contact area
- Adjustable ball feet  $\pm 89\text{mm}$  (3in) to accommodate all floor pitches

## Control panel

The Tetra Pak® Cooker Stretcher DAW 10 is controlled by Allen Bradley Compact Logix PLC.

Operator interface mounted in the panel door.

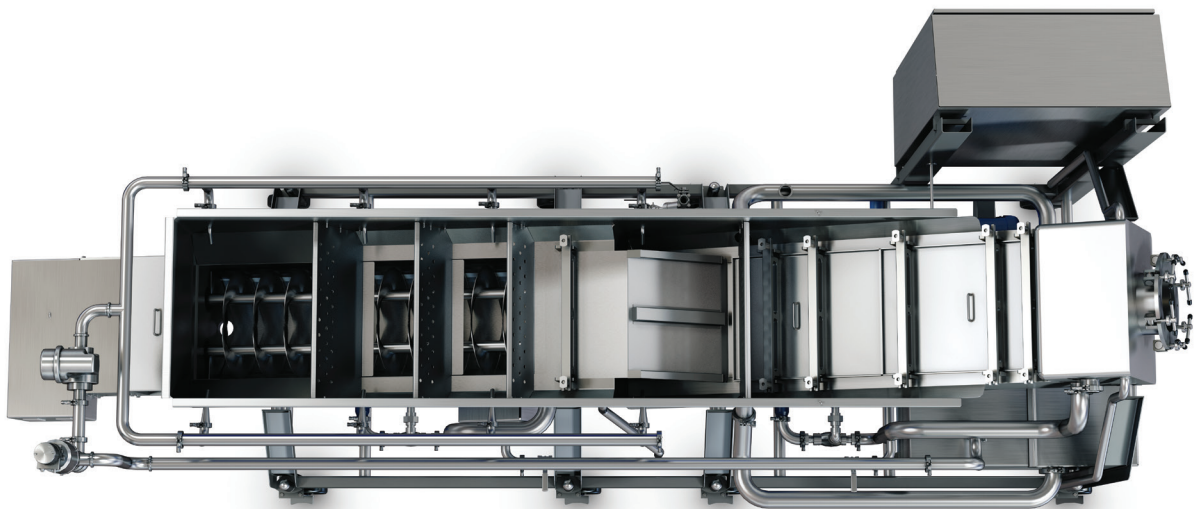
Available control systems include Allen Bradley or Siemens.

## Capacity & Weight

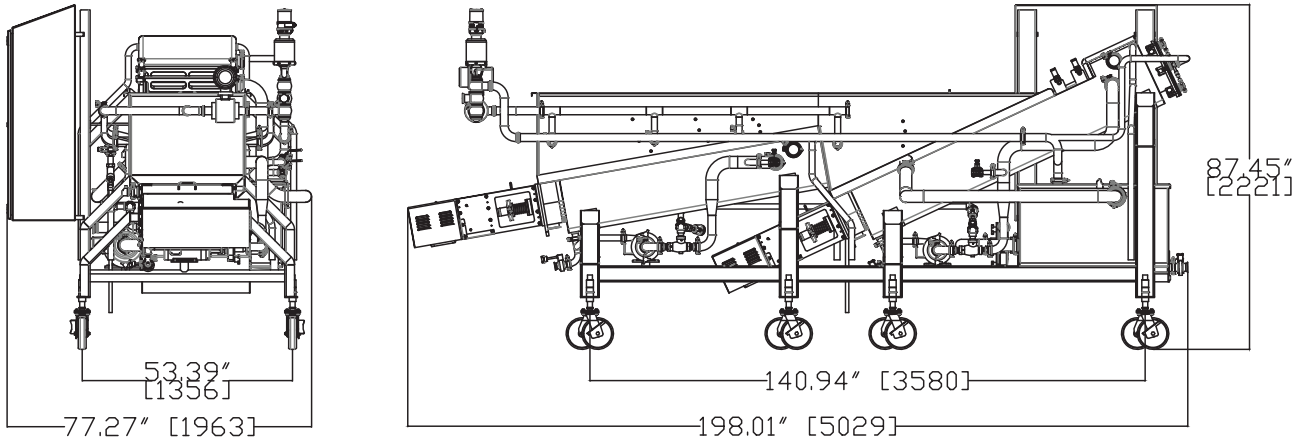
Capacity	Up to 5543 kg/hr (12000 lbs/hr)
Weight	1587 kg (3500 lbs)

## Technical Data

Electrical power	230/480 VAC / 3 PH / 60 HZ
Required water supply	1646 liter (435 gal.) Manual Fill
Steam	40 kg/hr (90 lbs.) at start up 30 psi typical (60 psi max) 2 bar typical (4.1 bar max)



## Layout



## Dimensions

A: 1356 mm (53.39 in)
B: 1963 mm (77.27 in)
C: 3580 mm (140.94 in)
D: 5029 mm (198.01 in)
E: 2221 mm (87.45 in)