



Tetra Pak® Cooker Stretcher DAW 2/6

Machine for cooking and stretching mozzarella cheese



Highlights

- Dual augers enable thorough mixing and stretching
- Dimple pattern creates a natural, non-stick effect with minimal maintenance
- Cream tank captures all cook water for fat recovery
- Automatic water fill keeps an optimal level of water flowing through the machine

Application

The Tetra Pak® Cooker Stretcher DAW 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. As the cheese softens, dual augers in the bottom of the hopper move it towards the narrower stretching part of the machine. In the stretching section, the cheese passes through the open area between the augers. Back-pressure causes it to roll backwards into the open areas of the auger body. This gentle process causes the natural fibres to be repeatedly stretched and aligned. When the cheese reaches the end of the auger, it is discharged from the cooker body and transferred to a moulder, pre-salter, or whatever else the application demands.

Main components

- Augers, auger hanger and spout features Teflon grey coating
- Product contact is T316 stainless steel
- Open channel frame for easy cleaning
- Control panel, control cook water temperature and auger speed
- Transmission designed for easy cleaning and augers are keyed for proper installation
- All welds are smooth, continuous, ground and polished in food contact area
- Adjustable ball feet $\pm 89\text{mm}$ (3in)

Control system

The Tetra Pak® Cooker Stretcher DAW is controlled by Allen Bradley Compact Logix PLC Operator interface mounted in the panel door.

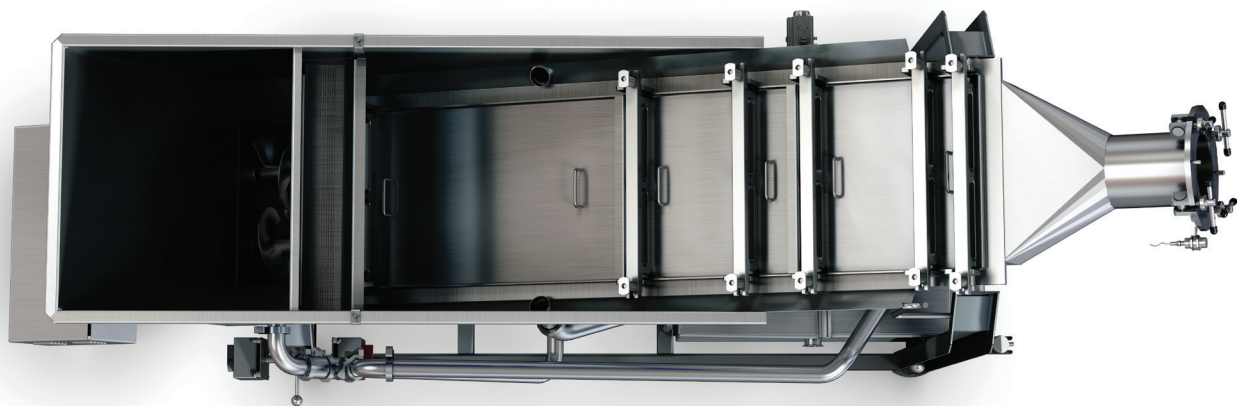
Available control systems include Allen Bradley or Siemens.

Capacity & Weight

Model	Tetra Pak® Cooker Stretcher DAW 2	Tetra Pak® Cooker Stretcher DAW 6
Capacity	Up to 1814 kg/hr (4000 lbs/hr)	Up to 2721 kg/hr (6000 lbs/hr)
Weight	839 kg (1850 lbs)	952 kg (2100 lbs)

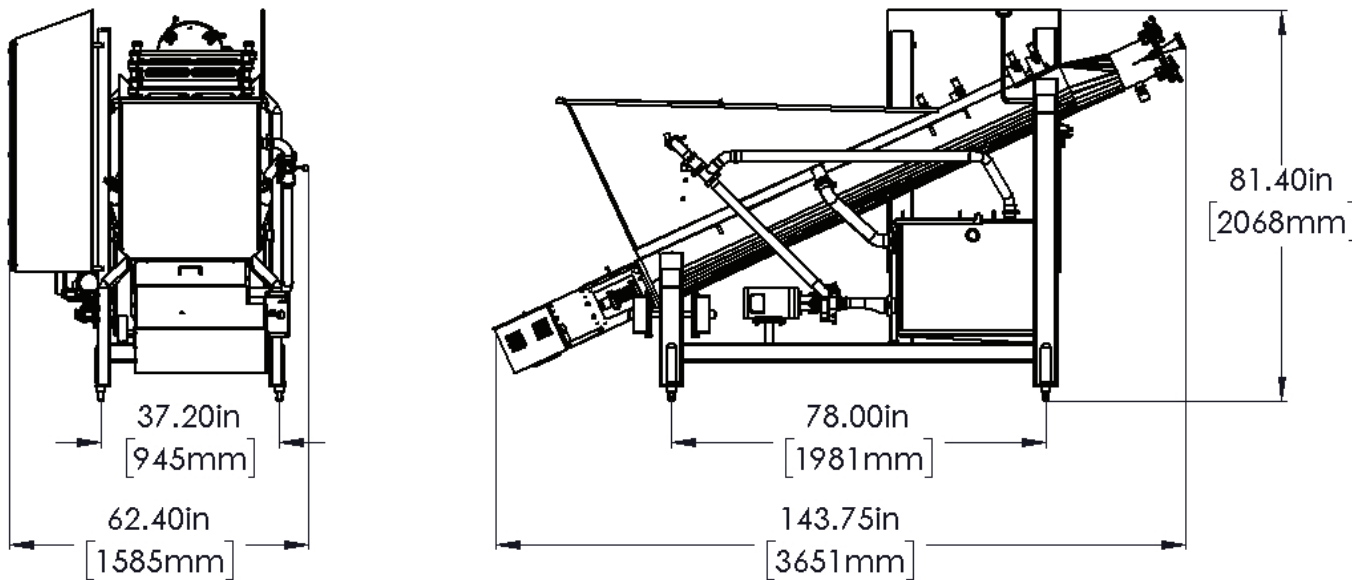
Technical Data

Model	Tetra Pak® Cooker Stretcher DAW 2	Tetra Pak® Cooker Stretcher DAW 6
Electrical	230/480 VAC / 3 PH / 60 HZ	230/480 VAC / 3 PH / 60 HZ
Water (Manual Fill)	450 litre (119 gal)	1022 litre (270 gal)
Steam	127 kg/hr (280 lbs/hr) at start-up 30 psi typical (60 psi max) 2 bar typical (4.1 bar max)	157 kg/hr (340 lbs/hr) at start-up 30 psi typical (60 psi max) 2 bar typical (4.1 bar max)



Layout

Tetra Pak® Cooker Stretcher DAW 2



Dimensions

Tetra Pak® Cooker Stretcher DAW 2	Tetra Pak® Cooker Stretcher DAW 6
A: 945 mm (37.20 in)	A: 1981 mm (78.00 in)
B: 1585 mm (62.40 in)	B: 3362 mm (132.35 in)
C: 1981 mm (78.00 in)	C: 686 mm (27.00 in)
D: 3651 mm (143.75 in)	D: 1229 mm (48.39 in)
E: 2068 mm (81.40 in)	E: 1904 mm (74.96 in)