



Tetra Pak® Cooker Stretcher SAW 8/16

Machine for cooking and stretching mozzarella cheese



Highlights

- Gentle handling of curd, with a single low-speed auger in the baffle chamber maximizes product yield
- Dual heat exchange system maintains product quality and yield
- Cream tank captures all cook water for further processing
- Automatic water fill keeps an optimal level of water flowing through the unit
- UL Certification

Application

The Tetra Pak® Cooker Stretcher SAW 8/16 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 two water inlets, which immediately begin to bring the curd up to melt-and-stretch temperature. As the cheese melts, the large single auger in the bottom of the hopper moves the cheese forward towards the narrower stretching part of the machine. As it enters the stretching section, the cheese passes several baffle plates, which restrict its flow and allows the auger to stretch it repeatedly. In this way, the fibres are gradually lengthened and aligned. When the cheese reaches the end of the auger, it is discharged by an upright auger. A discharge stack surrounds the upright auger, discharging the cheese to a moulder, pre-salter, or whatever else the application demands.

Main components

- Adjustable hopper feed tubes
- Removable baffle plates secured by a single hold down
- Curd basket at infeed and overflow catch/return pan on water box
- Vertical and horizontal auger with variable speed electric drive
- Auger drives are Nord Gear
- Quick-clean seals on horizontal and vertical augers
- Cheese discharge stack
- Water re-circulation system with pump
- Cook water overflow
- Adjustable ball feet ($\pm 89\text{mm}$ (3in))

Control system

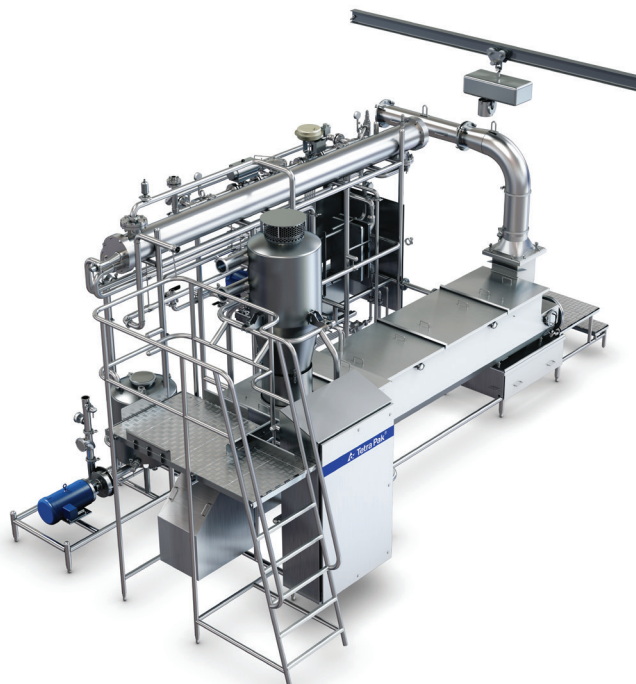
The Tetra Pak® Cooker Stretcher SAW 8/16 is controlled by Allen Bradley Compact Logix PLC.

Capacity & Weight

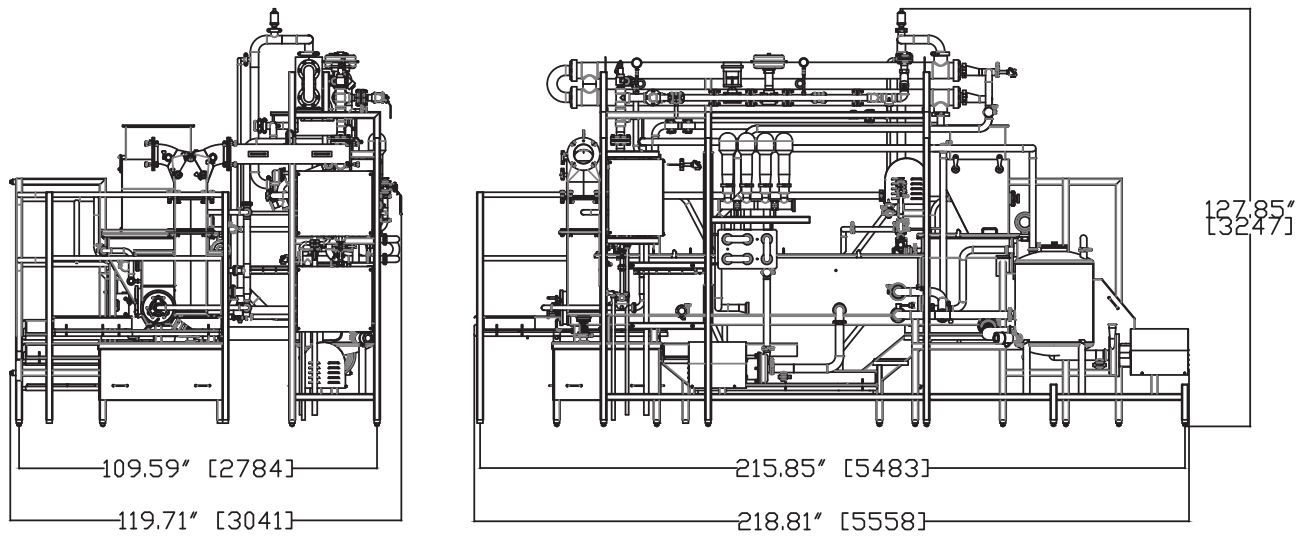
Model	Tetra Pak® Cooker Stretcher SAW 8	Tetra Pak® Cooker Stretcher SAW 16
Capacity	Up to 3628 kg/hr (8000 lbs/hr)	Up to 7257 kg/hr (16000 lbs/hr)
Weight	6803 kg (15000 lbs)	8200 kg (18080 lbs)

Technical Data

Model	Tetra Pak® Cooker Stretcher SAW 8	Tetra Pak® Cooker Stretcher SAW 16
Steam Consumption	1500 PPH @ 100 psi 675 kg/hr @ 6.9 bar	1500 PPH @ 100 psi 675 kg/hr @ 6.9 bar
Compressed Air Consumption	8 CFM @ 100 psi 0.22 m ³ /min @ 6.9 bar	8 CFM @ 100 psi 0.22 m ³ /min @ 6.9 bar
Electrical Requirements	60A @ 480VAC 3Ø	60A @ 480VAC 3Ø
Potable Water Consumption	50 GPM @ 60 psi 0.19 m ³ /min @ 4.1 bar	50 GPM @ 60 psi 0.19 m ³ /min @ 4.1 bar
CIP Flow Rate	185 GPM @ 25 psi 0.70 m ³ /min @ 1.7 bar	185 GPM @ 25 psi 0.70 m ³ /min @ 1.7 bar
Hydraulic Supply	20 GPM @ 1200 psi 0.08 m ³ /min @ 83 bar	20 GPM @ 1200 psi 0.08 m ³ /min @ 83 bar



Layout



Dimensions

Tetra Pak® Cooker Stretcher SAW 8	Tetra Pak® Cooker Stretcher SAW 16
A: 2784mm (109.59in)	A: 2489mm (98.00in)
B: 3041mm (119.71in)	B: 3547mm (139.66in)
C: 5483mm (215.85in)	C: 6636mm (261.25in)
D: 5558mm (218.81in)	D: 6699mm (263.75in)
E: 3247mm (127.85in)	E: 3267mm (128.63in)