

Tetra Pak® Curd Cooler

Efficient cheese curd cooler



Highlights

- Effective cheese curd cooling
- Minimal operating cost
- High hygiene level
- Completely automated/controlled production process
- Gentle product treatment
- Minimal product losses

Application

The Tetra Pak® Curd Cooler is an advanced, highly automated piece of equipment used for cheese curd cooling in crumbled cheese lines. Such lines may include filling machines, pasteurizers, vats, tanks, blenders, etc.

Working principle

The Tetra Pak Curd Cooler effectively cools down curd without damaging the curd during this process. The Tetra Pak Curd Cooler is built as a multi-stage tubular heat exchanger with a single inner tube. The curd whey mixture is pumped throughout the cooler from one section to another. The curd tube is constantly cooled with ice water pumped in counter flow through the unit. To minimize ice water consumption, a cooling loop with a booster pump is built into the unit. This cooling loop regulates the ΔT between the ice water and the product, therefore preventing clogging of the unit.

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Basic unit

The Tetra Pak® Curd Cooler is a unit that provides efficient cooling with gentle cheese curd treatment and a capacity to suit every customer and market. The unit is pre-assembled and mounted on a frame. It is factory tested with water before delivery, thus ensuring reliable installation.

Main components

- Tubular heat exchanger made of AISI 304 steel
- Cooling loop
- Ice water flow regulating valve
- Temperature transmitter
- Expansion compensators



Technical data

Control panel

The Tetra Pak Curd Cooler is controlled by an Allen Bradley or Siemens PLC. This is fitted onto the frame of the equipment.

The Tetra Pak Curd Cooler is pre-programmed to communicate with Tetra Pak® PlantMaster or other supervisory systems.

Capacity

• Up to 4 000 kg curd/h

Consumption data

30 000 l/h
at 300 kPa (3 bar)
400 V, 50 Hz
at 600 kPa (6 bar)

Layout



