



Tetra Pak® Cottage Cheese Vat H2

Horizontal curd making vat for cottage cheese



Application

The Tetra Pak® Cottage Cheese Vat H2 is a totally enclosed, fully automated, completely CIP-able cottage cheese vat built to USDA standards.

The fully enclosed Tetra Pak Cottage Cheese Vat H2 reduces the potential for airborne extraneous or biological matter to enter the process and reduces the ability of the room to affect things like temperature of the milk during the set process. The vat has a heating jacket which utilizes steam to gently cook the curd.

The agitator knives on the Tetra Pak Cottage Cheese Vat H2 are designed to produce consistent curd particle size. The vat is available in capacities from 20,000 to 40,000 pounds.

Working principle

The enclosed Tetra Pak Cottage Cheese Vat H2 provides cheese makers with uniform process control. The ability to provide automation for cheesemaking allows for consistent stirring, set, cutting, cooking, and curd transfer.

The Tetra Pak Cottage Cheese Vat H2 maintains the milk set temperature providing consistent temperatures that otherwise are dictated by room temperature on open type vats. Gentle ramping of the RPMs during the cutting of the coagulum increases yield by minimizing the curd shattering due to over cut of traditional open vats. Cut steps can be set up in the recipe parameters to meet customer specific curd size.

Cooking is accomplished by recirculating the whey through an external heating system that is CIP'd as a unit with the vat. Stirring and cutting parameters can be programmed to specific RPMs again allowing for reduced curd damage. During the curd transfer steps, curd and whey can be transferred at consistent volumes required for downstream systems. Throughout the make procedure, the repeatability, vat to vat, is consistent.

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Highlights

- Consistent curd particle size.
- Gentle stirring.
- Built to USDA standards.
- Optimum cook efficiencies.
- Counter rotating dual agitators produce consistent yields and moistures, reduce cutting time, reduce fines and allow for optimum curd suspension.
- Uniform rennet sets.
- Fully automatic resulting in reduced labor and energy costs.
- Durable design and construction.
- Totally enclosed, CIP-able, safe and more environmentally hygienic.
- Sanitary CIP-able shaft seals.
- Capacities from 15,000 to 35,000 pounds.
- Continuous pH monitoring.
- CoAguLite monitoring.
- 304 Stainless Steel with a 4D finish.
- All interior and exposed exterior welds are ground smooth and ribbon polished to 150 grit.

Options

- Top mounted predraw
- Single outlet
- Pre-wiring

Technical data

Capacities and dimensions

Capacity, lbs	15,000	20,000	25,000	30,000	35,000
Length	11' 8"	13' 10"	16' 0"	18' 11"	21' 2"
Width	8' 3"	8' 3"	8' 3"	8' 3"	8' 3"
Height	12' 6"	12' 7"	12' 8"	12' 9"	12' 10"