



Tetra Pak® Exact Weight String

Machine for precision moulding and cutting of string cheese



Highlights

- Offers the highest precision string cheese production in the industry
- Reduces overfill (give-away) to an absolute minimum, generating huge savings over time
- Fully automated system – once activated, requires minimal operator intervention
- In contrast to traditional extrusion process, this system eliminates the risk of diameter and length variations.
- Enables a variety of cheese diameters ranging from 14 mm to 20.64 mm
- A vision system confirms that all moulds are filled
- Tool-free disassembly for easy cleaning

Application

Tetra Pak® Exact Weight String is used for moulding and cutting precise diameters and lengths of pasta filata string cheese.

Working principle

Cooked and stretched cheese mass enters the machine at an infeed. The single source is distributed into twenty-one different extrusion tubes. It proceeds to fill each precision-milled mould cavity. As the moulds fill, stop pins extend from the cassette to a predefined length. High-resolution cameras placed above pins confirm when all the moulds have been filled and signal the cut-off. At this point, the moulding cassette shifts, simultaneously shearing the cheese and reloading the newly vacated moulding chambers. An eject-rake pushes the moulding pins back into the cassette, and gently nudges the sticks to a brine channel.

Main components

- Non-Insulated 203.2mm (8in) feed tube for cheese delivery
- Distribution head with (42) cavities
- Vision system for monitoring mould filling
- Shuttle cylinder
- Eject cylinder

Control system

The Tetra Pak® Exact Weight String is fully automated, requiring little or no operator intervention.

Options

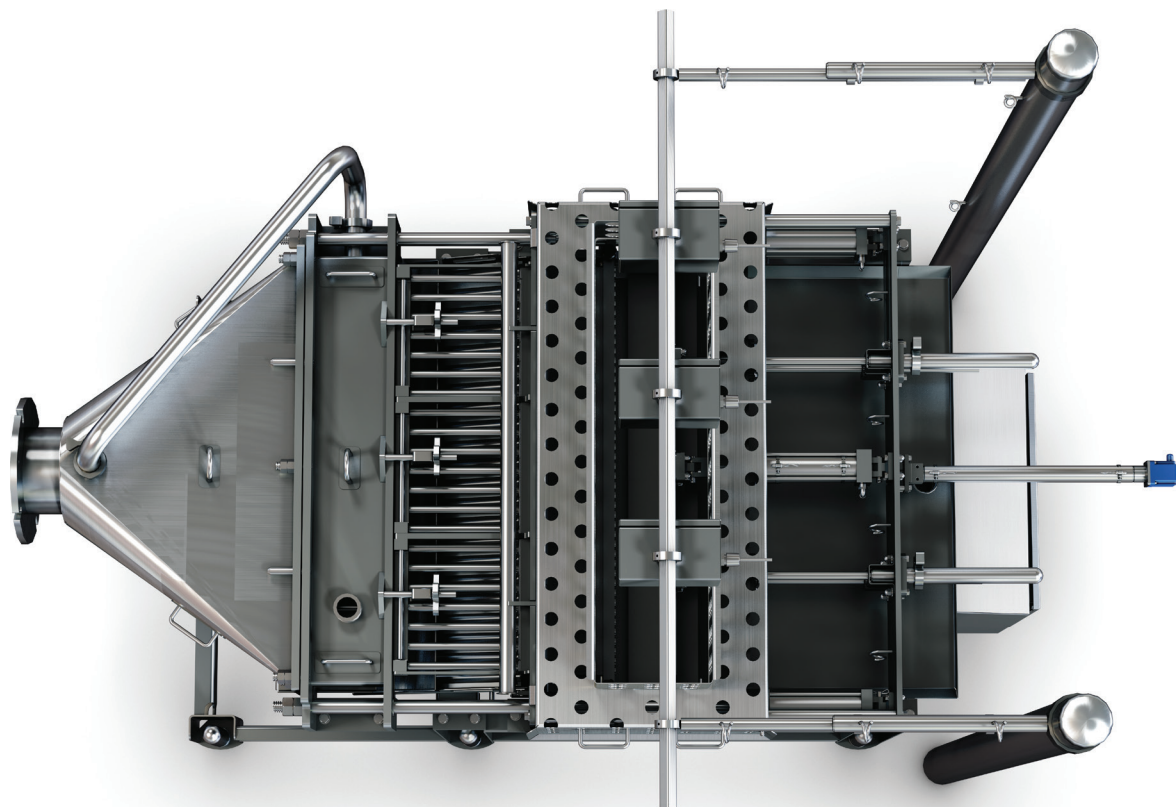
- CIP isolation between next processing belt
- Dual curd outlets
- Rotary valve outlets
- Secondary fines screen
- Wash water pipes

Capacity & Weight

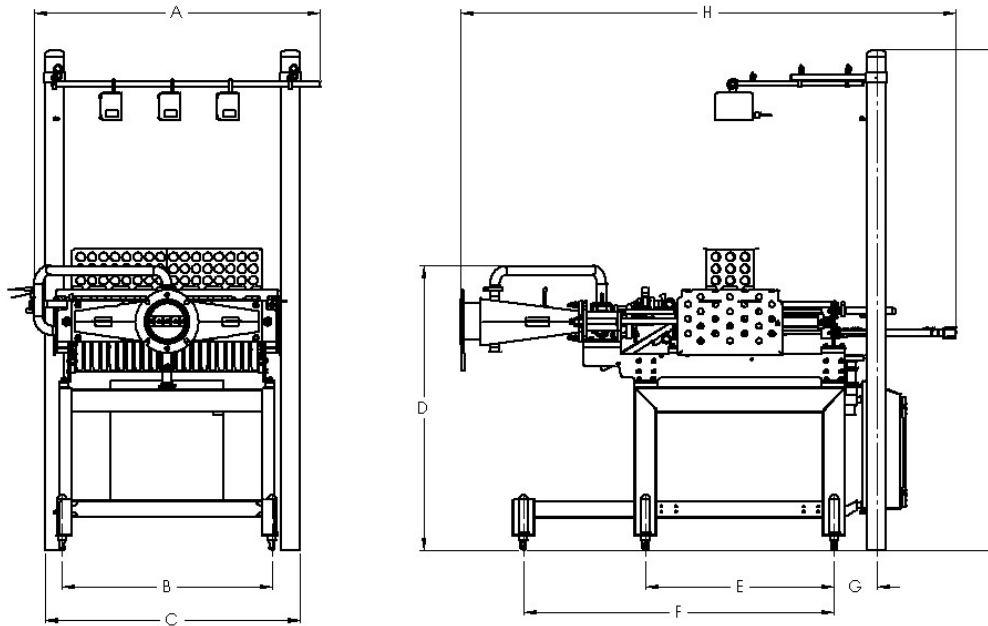
Model	Tetra Pak® Exact Weight String
Capacity	Up to 340 kg/hr (750 lbs/hr)
Weight	

Technical Data

Electrical power	380 VAC, 3 Phase, 25 Amp Max
Required water supply	Cooling Water Tank 264 liters (70 gal) Extruder Body Water Jacket 49 liters (13 gal)
Compressed air	60 to 80 psi (max) 1.5 SCFM @ 80 psi



Layout



Dimensions

A: 1160mm (45.66in)

B: 1696mm (66.79in)

C: 2477mm (97.53in)

D: 3315mm (130.51in)

E: 2294mm (90.33in)

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