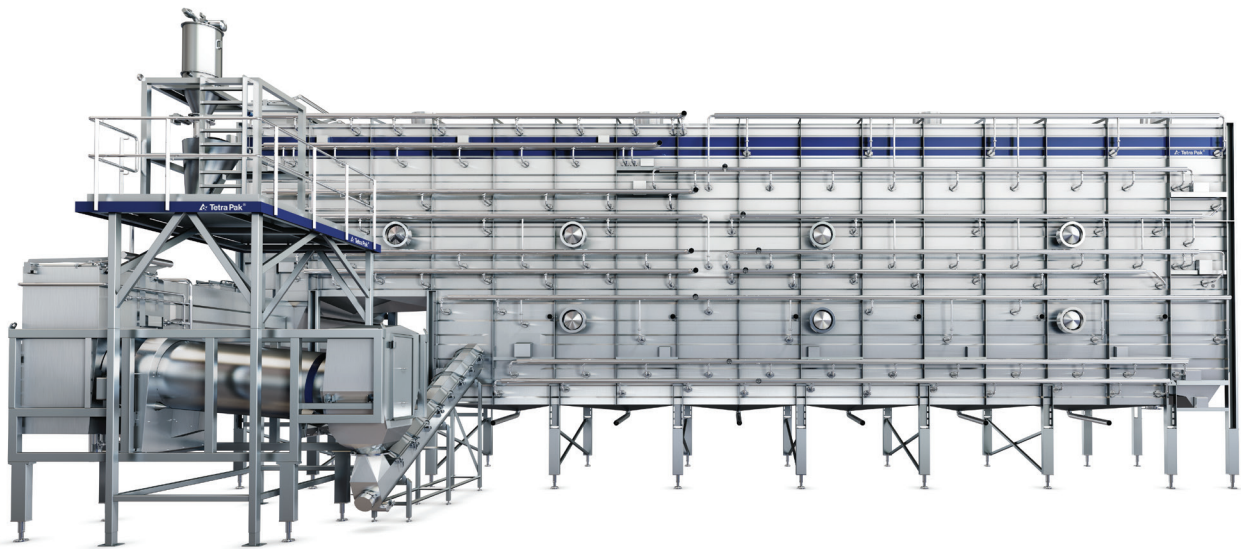




Tetra Pak® Cheddaring machine 5



Highlights

- Flexibility for fused and stirred curd cheese types
- Uniform product quality
- Excellent salting performance
- Minimal product losses
- Hygienic design
- Fully CIP cleanable with minimal operator input
- Low maintenance costs
- Heavy duty and maintenance friendly construction

Application

The Tetra Pak® Cheddaring machine 5 is designed for continuous production of fused and stirred Cheddar and pasta filata cheese types. It is a totally enclosed machine, designed to automatically drain, acidify, texture, mill, salt and mellow cheese curd.

Working principle

The curd/whey mixture from the curd making tanks is pumped to the top of the whey drainage screen, where most of the whey is removed. The curd falls down onto the first, perforated, conveyor belt allowing further whey drainage. The second conveyor allows the curd to begin matting and fusing. On transfer to a third conveyor the curd mat is turned upside down and further cheddaring takes place. At the end of the third conveyor the curd is milled to uniformly sized chips.

In the 4200 machine series salt is added on the fourth conveyor with a reciprocating salt lance.

In the 4300 machine series the curd and the salt are mixed thoroughly in a rotating mixing drum. In both machine types, the chips are stirred for further mixing on the fourth belt. The curd is transported for further processing from the outlet trough.

The 2200 machine series are used for making Pasta Filata cheese types and contain only two belts, one for draining and one formatting and fusing. The curd is salted at a later stage.

Tetra Pak® Cheddaring machine 5

Design

Plastic side guides on all belts prevent product losses and cooling of the curd and allow efficient cleaning of the belts.

Pyramid shaped whey collecting trays are located under all conveyors. Half stirrers are placed on the first and fourth conveyor in cheddar production. For stirred curd, stirrers can be provided on all conveyors to prevent fusing of the curd.

All conveyors are enclosed in a stainless steel housing which provides a hygienic environment and stable temperature control. The housing, conveyors, sumps and other components are equipped with CIP devices for efficient cleaning.

A number of manways and removable covers are provided for process monitoring and/or access to the inside of the machine. The conveyor belts and stirrers are all controlled from a central control panel with an intuitive operator interface.

Capacities

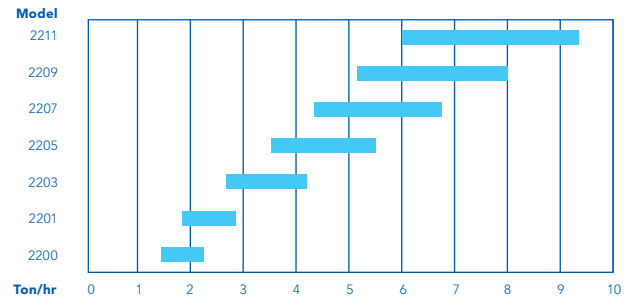
2200 series

The two-belt machines are available in seven standard sizes.

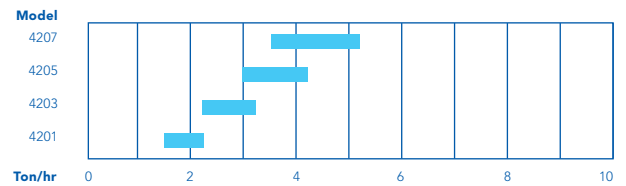
4200 and 4300 series

The four-belt machine range contains eight standard sizes. Please see the diagrams for the different capacities.

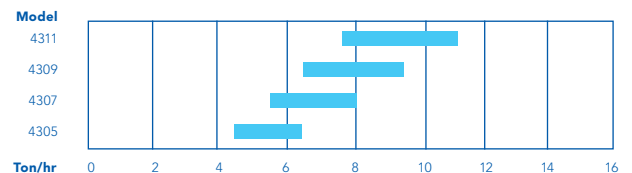
Capacities 2200 series



Capacities 4200 series



Capacities 4300 series



Standard scope of supply

- Inlet weir and wedge wire whey screen
- Plastic conveyor belts with fish bone support frames
- Belt drive units with flexible couplings
- Plastic side guides, scrapers, belt tensioners and rotation counters on all belts
- Half stirrers on draining and salting/mellowing belts
- Rotating chip-mill and curd support plate
- For 4200 series: curd level detection, salt lance and salt dosing unit
- For 4300 series: mixing drum with infeed belt, outfeed auger, curd weighing unit and salt dosing unit
- Outlet trough with open wire auger
- Internal CIP devices and plain-ended CIP headers
- Manways, removable covers and inspection lights throughout the machine
- Rockwell or Siemens control system
- Curd and whey pumps
- Whey and CIP collection, buffering and transport equipment
- CIP distribution manifold

Options

- Curd wash water pipes
- CIP-split in the machine
- Fines saver screen
- Additional manways, lights, stirrers
- Additional salt lance and salt dosing and feeding unit
- Gravimetric salt dosing unit
- Double cut chip-mill
- Stirred curd machine
- Curd distribution tank for even distribution of curd to Tetra Pak® Blockformer
- Rotary valve and blower for curd transport
- Inclined auger for curd transport

Material

AISI 304 stainless steel and FDA approved plastic and rubber. Mixing drum, stirrers on salting belt, sump on belt 4, outlet trough and outlet auger AISI 316 stainless steel.

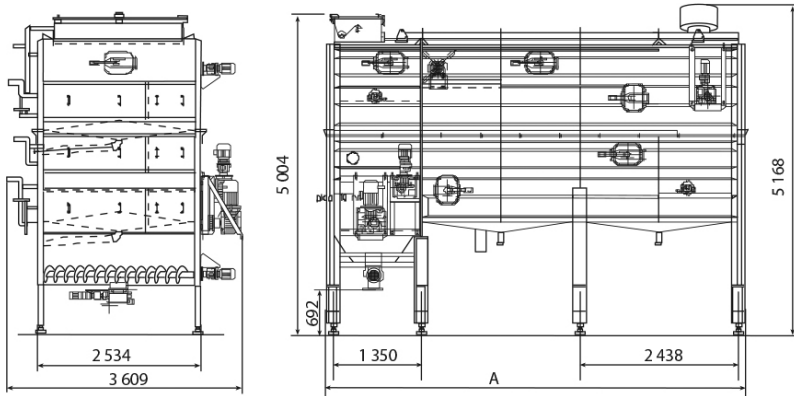
Connections and consumptions

The connections and consumptions vary depending on the machine type and size. Please contact your local Tetra Pak representative for more information.



Tetra Pak® Cheddaring machine 5

2200 series



Dimensions

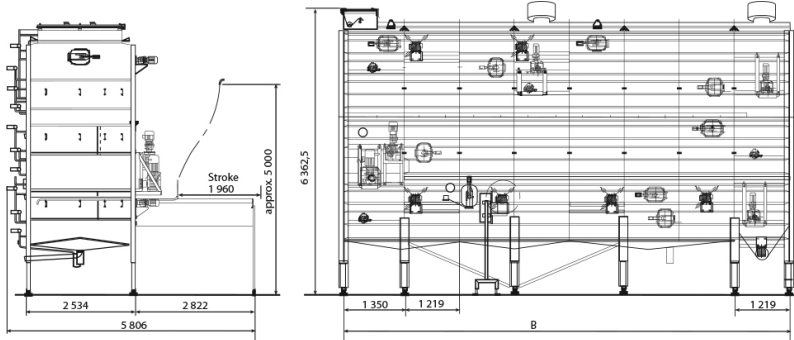
Model/2200 series A, Length, mm

2200	6.246
2201	7.645
2203	10.083
2205	12.522
2207	14.960
2209	17.399
2211	19.837

Model/4200 series B, Length, mm

4201	7.645
4203	10.083
4205	12.522
4207	14.960

4200 series



Model/4300 series C, Length, mm

4305	12.522
4307	14.960
4309	17.399
4311	19.837

4300 series

