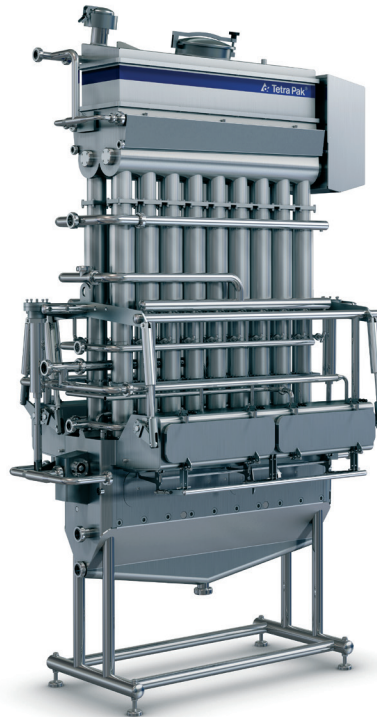




Tetra Pak® Cheese Former

Production solution for fresh cheeses



Highlights

- High efficiency
- Minimal operating cost
- Innovative vacuum cheese-forming to replace moulds
- Constant and accurate product weight
- Small footprint
- Closed production environment
- High hygiene level

Application

Tetra Pak® Cheese Former introduce a new way of fresh cheese production where whey draining, cheese forming and final shaping takes place in one single unit.

The unit is suitable for production of fresh cheeses with semi soft structure which traditionally are formed in moulds by light pressing or self pressing.

The introduction of innovative vacuum system which replaces moulds and mould handling equipment enable high efficiency in production and eliminate all moulds related contamination risks.

Working principle

The curd is automatically and continuously fed from the cheese vats at required capacity to the top of the Tetra Pak Cheese Former. The curd goes through the whey pre-drainer and distribution hopper to the vertical forming columns. Cross section of forming columns determines final shape of the fresh cheese. Whey draining in the forming columns is controlled and regulated by vacuum.

At the bottom of the Tetra Pak Cheese Former portions of fresh cheese are cut, vacuum shaped and ready for packing.

Each column is adjusted independently securing the same weight of each cheese portion.

Tetra Pak® Cheese Former

Standard scope of supply

- Tetra Pak® Cheese Former, 1-3 units
- Vacuum system
- Set of conveyors, 2 pieces
- Valve installation connecting vacuum system with the Tetra Pak Cheese Former
- Control system

Capacity

The capacity of the Tetra Pak Cheese Former depends on the number of forming columns, cheese size and type.

For the fresh cheeses like: Hispanic cheeses (with 53-57% moisture and 22-25% fat) and Tvarog (with 75-80% moisture and 0,2-8% fat) following capacity guideline can be given:

Tetra Pak Cheese Former	C16	R10
Cheese type	Hispanic cheeses	Tvarog
Size of cheese, mm	Ø100x50	170x110x55
Weight of cheese, g	400	1 000
Number of forming columns	16	10
Capacity, kg/h	600	1 000

Different formats of cheese and CHF configurations are available. Please refer to Tetra Pak for other cheese types or dimensions.

Technical data

Utility consumption

CIP	35 m ³ /h at 3 bar
Compressed air	3 m ³ /h at 7 bar
Installed electrical power	10.5 kW
Tap water supply	1 m ³ /h at 3-5 bar

Dimensions

Width, mm	1 500
Length, mm	2 000 (4 200 set)
Height, mm	3 600
Required room height, mm	4 500
Conveyor length, mm	6 000
Operation platform layout on demand	

Vacuum system dimensions

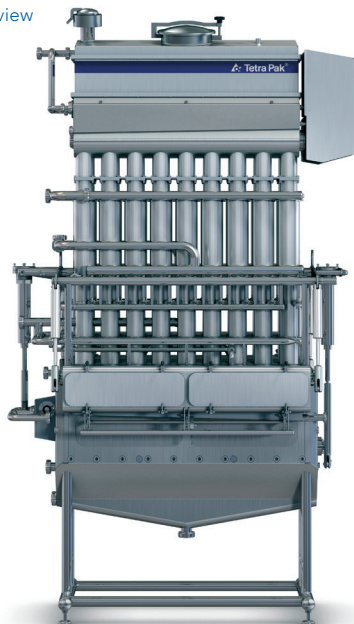
Width, mm	1 200
Length, mm	1 850
Height, mm	3 600

Environmental indicators

Electricity, kWh/1 000 kg cheese	7.5
Carbon footprint, kg CO ₂ /1 000 kg cheese	3.7
Fresh water, m ³ /1 000 kg cheese	0.5

Calculations are based on set of two Tetra Pak Cheese Formers (C16) and one production cycle. CO₂ emissions are based on EU average electricity production.

Front view



Top view

