Tetra Pak® Casomatic system SC7

First-rate production of first-choice cheese

Highlights

- Efficient solution
- Long production runs
- Reliable performance
- Excellent whey quality
- Accurate moisture content
- Excellent weight accuracy
- Good cheese quality
- Improved environmental performance

Application

The new Tetra Pak® Casomatic system SC7 provides a fully automatic and continuous system for whey drainage, pre-pressing, accurate cheese block formation and mould filling in one sequence.

Tetra Pak Casomatic system SC7 is suitable for the production of hard and semi-hard cheese types. By adding a de-wheying screen, granular types of cheese can also be produced.

The high capacity per column is reached by the application of a flexible whey drainage system. When producing a single cheese size Tetra Pak Casomatic system SC7 is the system to choose.

Working principle

Tetra Pak Casomatic system SC7 works in combination with two buffer tanks. Each column is continuously fed by a pump with curd and whey mixture from a buffer tank. The mixture is pumped to the top of the Tetra Pak Casomatic system SC7 column. When producing round-eyed cheese the curd settles under the level of whey. Via three perforated sections, whey is drained from the column.

The speed of the whey drainage is controlled by adjusting the drainage valves, depending on the pressure measured in these sections. As the curd moves down inside the column, it is compressed progressively until a curd block can be separated.

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Standard scope of supply

- 1-6 columns
- 2 buffer tanks
- 1 positive pump per unit
- Valve cluster underneath buffer tank connecting buffer tank with pumps
- 1 connecting mould conveyor

Options

- Fines saver
- Screen for granular cheese types
- Second operator panel for operator room

Capacity

The details below are capacity guidelines:

Shape	Euroblock
Weight, kg	15
Size, mm	500x300x100
Rated capacity, kg/h	1300
Cycle time, sec, approx.	42

* Capacity kg/h (cheese weight before brine) per column.

Technical data

Consumptions

CIP	22.5 m³/h
Compressed air, cycle/column	7 bar(a), 150 Nl/min
Spray water supply,	25-30 °C, 15 m³/h, 1.5-2 bar
Installed electric power common	9 kW, per column 7 kW

Environmental indicators

Electricity, kWh/1000 kg cheese	5.6
Carbon footprint, kg CO_2/1000 kg cheese	2.8
Fresh water, m³/1000 kg cheese	0.2
Product waste, g/1000 kg cheese	0.02
BOD effluent load, g O_2/1000 kg cheese	0.02
Lubricant, cm³/1000 kg cheese	0

Dimensions

Width, mm	1,150
Pitch, mm	1,100
Length, mm	2,800
Height, mm	4,800 (required room height 5,600)
Conveyor length, mm	N° of columns + 3x1,100 (one column = 4,400)
Buffer tank size	depending on project (curd vat size)
Pump lay out	depending on number of columns

Calculations are based on two columns and one production cycle. Electricity includes direct use plus estimated demand from air compressors. Carbon footprint includes electricity as well as steam saving through reduced evaporation need. CO_2 emissions are based on EU average electricity production, and steam production from natural gas. BOD: Biological Oxygen Demand of product waste.

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