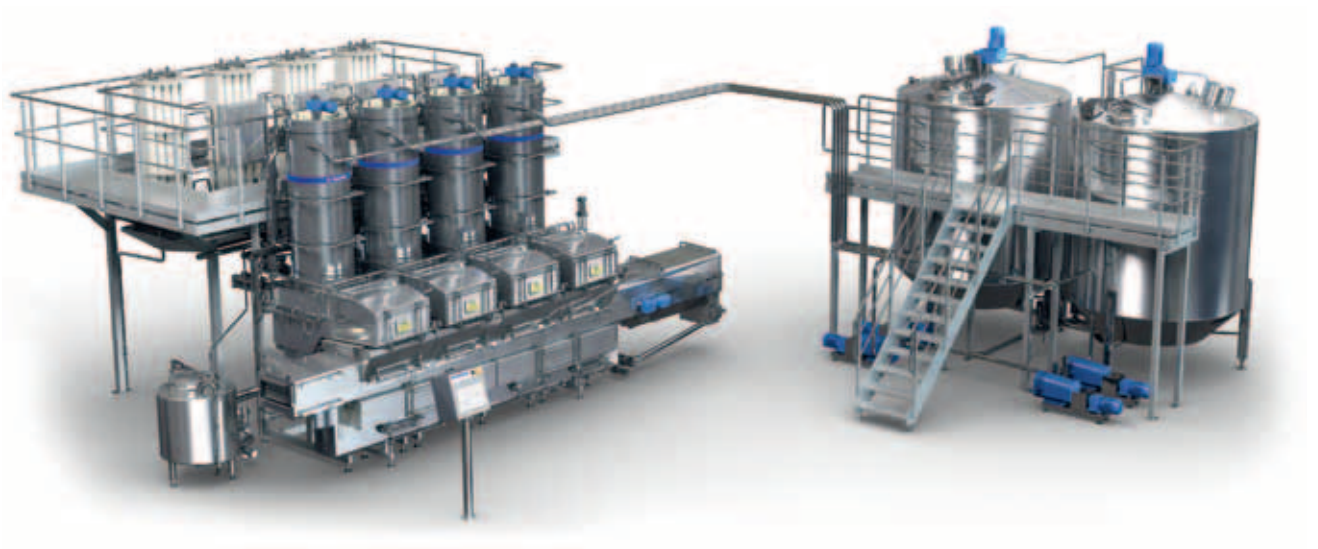




# Tetra Tebel Casomatic® MC 3.1

More efficient and flexible than ever



## Highlights

- Maximum efficiency
- Optimal flexibility
- Good cheese and whey quality
- Excellent weight accuracy
- Accurate moisture content
- Reliable performance
- Improved environmental performance

## Application

The efficient and flexible new Tetra Tebel Casomatic MC 3.1 module provides a fully automatic and continuous system for whey drainage, pre-pressing, accurate cheese block formation and mould filling - in one sequence.

Tetra Tebel Casomatic MC is suitable for the production of Hard and Semi-hard cheese types. By adding a de-whey screen, granular types of cheese can also be produced.

The high capacity per column is achieved by the application of a flexible whey drainage system. If you need to produce multiple cheese sizes and shapes, Tetra Tebel Casomatic MC is the system to choose.

## Working principle

Tetra Tebel Casomatic MC 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 Tebel Casomatic MC column. When producing round-eyed cheese the curd settles under the level of the whey, which is then drained from the column via three perforated sections.

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 progressively compressed until a curd block can be separated.

## Standard scope of supply

- 1-6 Tetra Tebel Casomatic units
- 2 buffer tanks
- 1 positive pump per unit
- Valve cluster underneath buffer tank connecting buffer tank with pumps
- 1 connecting mould conveyor

## Options

- Set of exchange parts
- Fines saver
- Screen for granular cheese types
- Fast cleaning
- Platform for insert storage
- Wide-body version
- Second operator panel for operator room
- Software options offering additional functionality

## Utility consumption

- CIP: 45 m<sup>3</sup>/h
- Compressed air: 150 l/cycle/column 7 bar(a)
- Spray water supply: 25-30 °C, 20 m<sup>3</sup>/h, 1.5-2 bar
- Installed electric power: 18 kW (9 kW per column)

## Dimensions

- Width 1,150 mm
- Pitch 1,100 mm
- Length 3,150 mm
- Height 4,900 mm (required room height 6,600 mm)
- Conveyor length: (N + 3) x 1,100 mm  
where N=number of columns
- Buffer tank size: depends on project (curd vat size)
- Pump layout: depends on number of columns

## Environmental indicators

- |  |     |
|--|-----|
| • Electricity, kWh/1000 kg cheese                      | 7.6 |
| • Carbon footprint, kg CO <sub>2</sub> /1000 kg cheese | 3.7 |
| • Fresh water, m <sup>3</sup> /1000 kg cheese          | 0.4 |

Tetra Tebel Casomatic MC is equipped with lubrication-free cylinders.

Calculations are based on two columns and one production cycle. Electricity includes direct use plus estimated demand from air compressors. CO<sub>2</sub> emissions are based on EU average electricity production.

## Capacity

Capacity per column depends on the number of cheeses per discharge, cheese size and type. For a Semi-hard cheese with 42 – 45 % moisture and 40 – 48 % fat in dry matter, the following capacity guidelines can be given:

Shape /size	Weight kg	Size mm	Number of drainage tubes	Capacity kg/h
Euroblock	15	300x500	1	1300
Loaf	3	300x100	5	1850
Round	12-13	ø387	1	1000

Capacity kg/h (cheese weight before brine) per machine. Please refer to Tetra Pak for other cheese types or dimensions.