



Tetra Pak® Crumbled Cheese Buffer

Small batches make it practical for a variety of products



Highlights

- Highly effective mixing
- Minimal operating cost
- High hygiene level
- Completely automated/controlled production process
- Handles viscous products

Application

The Tetra Pak® Crumbled Cheese Buffer is an innovative and advanced, highly automated piece of equipment used for blending cheese curd with additives in crumbled cheese production lines. Such lines may include filling machines, pasteurizers, vats, drainers, tanks, etc.

Working principle

The Tetra Pak Crumbled Cheese Buffer is specifically developed for the blending of crumbled cheese curd. The vertical design and smart features ensure efficient blending for a high quality homogenous cheese/additives blend. The additives may include dressings, flavours such as spices, herbs and fruit pieces. They are easily and efficiently mixed with the cheese curd.

The Tetra Pak Crumbled Cheese Buffer operates with a multi-agitator design. There is a scraping agitator that moves the cheese curd into the middle of the unit and a mixing agitator. The agitators are driven from top-mounted gear motors. The work sequence of the agitators can be changed at any time to enable mixing of various product types. The specially designed bottom construction and product outlet ensure efficient emptying of the unit.

The Tetra Pak Crumbled Cheese Buffer can be equipped with a jacket for circulation of cooling or heating water so the product can be kept at a set temperature.

The Tetra Pak Crumbled Cheese Buffer is prepared for mounting on load cells enabling the management of recipes.

Tetra Pak® Crumbled Cheese Buffer

Basic unit

The Tetra Pak® Crumbled Cheese Buffer is a unit that provides efficient mixing with capacities suited for every customer/market. Units are pre-assembled and are factory tested with water before delivery, thus ensuring reliable installation.

Main components

- Main tank built of AISI 304 steel
- Mixing tools
- Weighing system
- Frequency-controlled motor drives
- Cooling or heating jacket



Technical data

Control panel

The Tetra Crumbled Cheese Buffer is controlled by an Allen Bradley or Siemens PLC. This is fitted into a cabinet on the operating platform.

A motor control cabinet is situated behind the unit, but can easily be moved to a different place.

The Tetra Pak Crumbled Cheese Buffer is pre-programmed to communicate with Tetra Pak® PlantMaster or other supervisory systems.

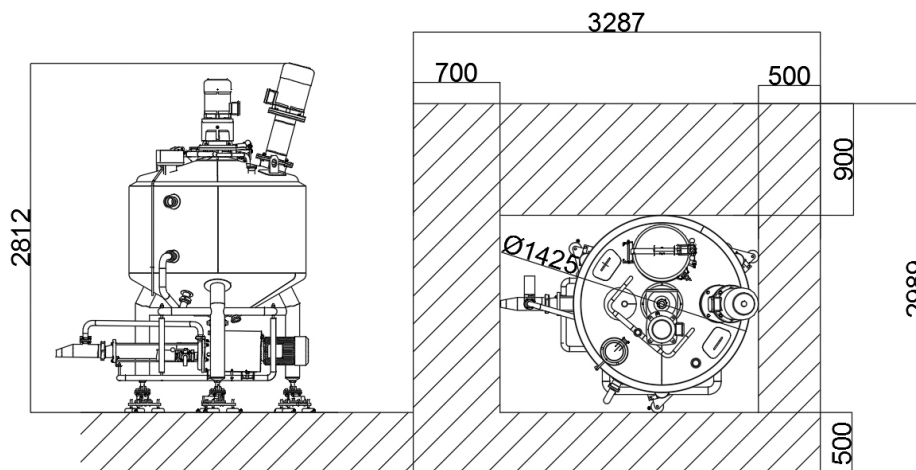
Capacity

- 1 000 kg curd

Consumption data

CIP	30 000 l/h
Ice water	10 000 l/h at 300 kPa (3 bar)
Electrical power	18 kW 400 V, 50 Hz
Compressed air	1 Nm/h at 600 kPa (6 bar)

Layout



Example layout of the Tetra Pak Crumbled Cheese Buffer with maintenance area.