



Tetra Pak® Salting Mellowing Conveyor 2

Machine for salting and mellowing cheese curd



Highlights

- Custom designed for required throughput
- Multiple salt applications
- Optimum salt retention
- Properly conditioned curd
- Unequalled salt uniformity
- Entire exterior bead blasted to a uniform satin finish
- Type 2205 and 316 with finish according to USDA requirements

Application

Tetra Pak® Salting Mellowing Conveyor 2, working in conjunction with the Tetra Pak® Salt-Dispenser 2, provides the most effective method for achieving and retaining the required salt content in the curd. This method of salt application ensures optimum salt retention, lower salt usage, and a reduction of high-salt whey.

Working principle

First, the milled or stirred curd is presented to the machine from the upstream processing equipment. Once on the conveyor the curd is levelled with vertical agitators in preparation for the first of multiple salt applications. After levelling, a precise depth measurement is taken. The depth of curd is used to determine the salt application through a customized control algorithm which is based on the customer recipe. After each salt application a pair of vertical agitators is used to distribute the salt uniformly through the full depth of the curd. Subsequent salt applications operate in a similar manner to ensure optimal salt retention, with the volume of each application determined by customer specifications and supported by Tetra Pak's depth of experience. Finally, the cheese is allowed to mellow for maximum salt absorption prior to subsequent processing. All of these functions occur in a fully enclosed environment with curd temperature control via an automated ventilation system.

Main components

- Solid draining conveyor with level sensor
- Whey drainage housing and dual sumps with whey level sensors
- Curd outlet trough with ribbon auger and central outlet
- Drive assemblies for all belts, agitators, and auger controlled by frequency convertor. Frequency controller not included.
- Mounting and covers for all drives
- CIP pipes with spray jets and spray balls throughout the machine
- All CIP spray pipes removable or cleaning devices accessible from the outside of the machine
- External CIP feeding headers and manifold, with zone control valves
- Belt gravity take up tensioner, adjustable tail roll and scrapper on the belt
- Head holes and manways with safety grates and switches where needed
- Lights for viewing of machine inside
- Infrared temperature sensor
- Top mounted safety railings
- Wiring from switches, actuators, and sensors to terminal panels on the machine
- Carryway support frame below the belts
- Hollow drive shaft with plastic sprockets
- Replaceable sanitary seals
- Polypropylene fixed side boards and guides

Control system

The Tetra Pak® Salting Mellowing Conveyor 2 is fully automated, requiring little or no operator intervention. Available control systems include either Allen Bradley or Siemens

Options

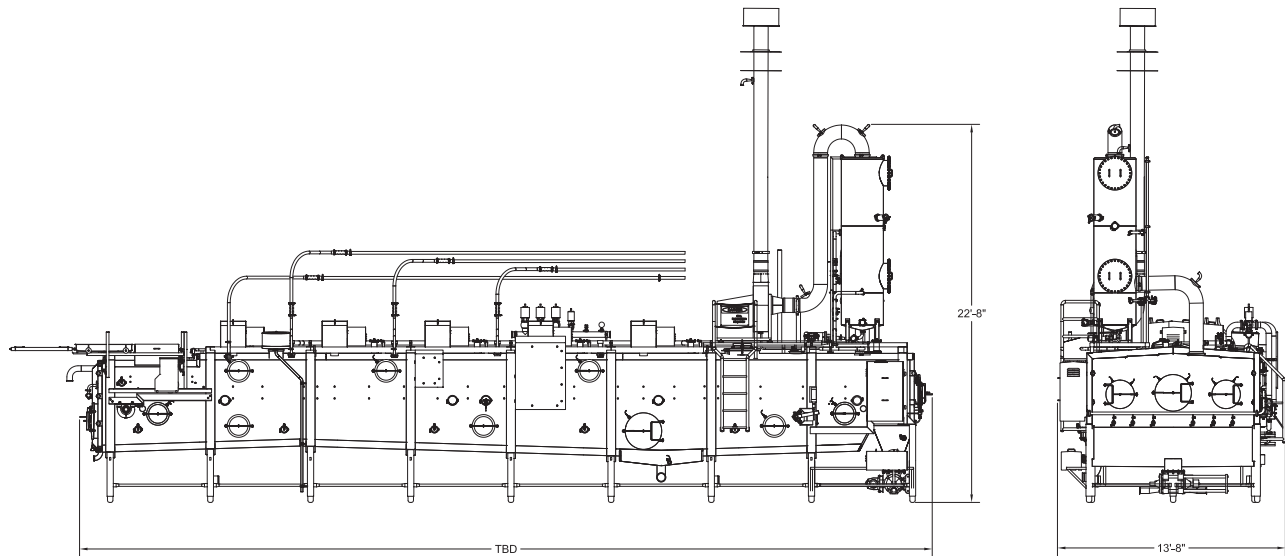
- Exhaust fan
- Wet scrubber
- CIP isolation between previous process belt
- Dual curd outlets
- Rotary valve outlet (s)
- Dual/single cyclone inlets
- Curd outlet configured for incline auger

Technical Data

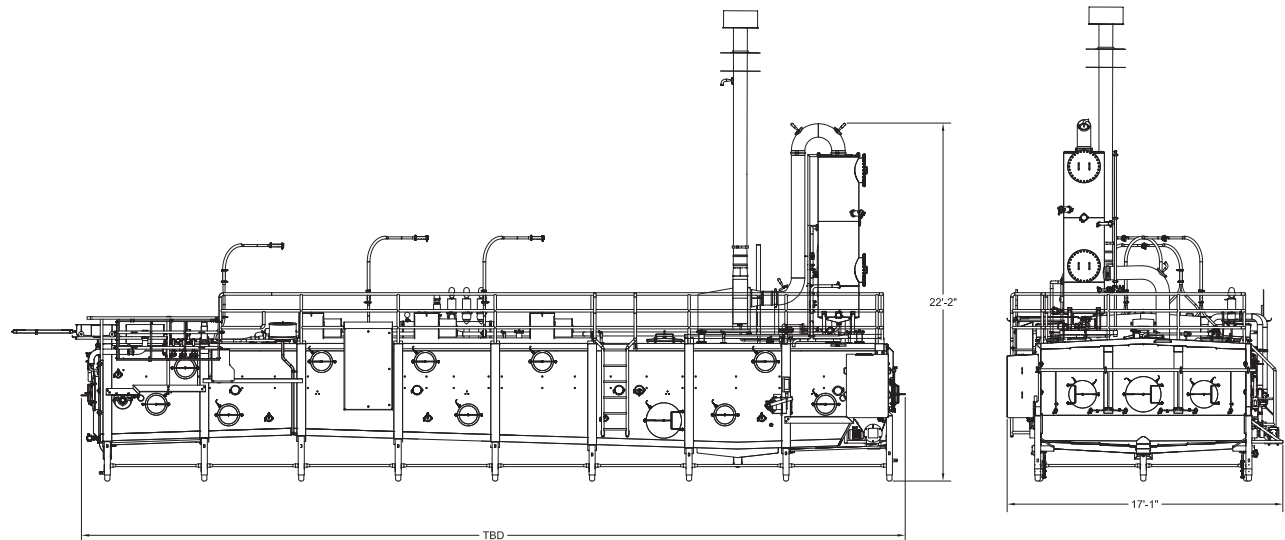
	Tetra Pak® Salting Mellowing Conveyor 2	
Model	9 ft wide 2,743 mm wide	12 ft wide 3,658 mm wide
Capacity	Up to 24,000 lbs/hr Up to 10,890 kg/hr	Up to 36,000 lbs/hr 16,330 kg/hr
Empty Weight	46,200 lbs 21,000 kg	51,700 lbs 23,500 kg
Compressed Air Consumption	4.3 CFM @ 90 PSIG 122 L/min @ 6.2 bar	4.3 CFM @ 90 PSIG 122 L/min @ 6.2 bar
Electrical Requirements	To be determined based on customer configuration.	To be determined based on customer configuration.
Typical CIP Flow Rate	230 GPM @ 25 PSIG 0.87 m ³ /min @ 1.72 bar	300 GPM @ 25 PSIG 1.14 m ³ /min @ 1.72 bar

*Subject to change depending on customer requirements.

Layout of 9 ft wide Tetra Pak® Salting Mellowing Conveyor 2



Layout of 12 ft wide Tetra Pak® Salting Mellowing Conveyor 2



Dimensions

Model	Dimensions		
	Height	Length	Width
SMC 2 9 ft	22'-8" 6910 mm	TBD*	13'-8" 4170 mm
SMC 2 12 ft	22'-2" 6760 mm		17'-1" 5210 mm

*To be defined based on customer configuration.