



Tetra Pak® Moulding machine RMC 2

Machine for moulding and setting mozzarella cheese



Highlights

- Industry-leading hygienic design
- Compact equipment, ideal where factory space is limited
- Low complexity equipment for reliable operation and superior product quality
- Interchangeable moulds enable production of a variety of shapes and sizes
- Indirect cooling increases food safety; reduces water consumption
- Automatic operation

Application

Tetra Pak® Moulding machine RMC 2 is used for shaping pasta filata type of cheeses such as pizza cheese, mozzarella and provolone into a variety of sizes and shapes.

Working principle

Cheese is received into the integrated extruder. A jacketed, heated body with gentle-turn augers feeds it into tubes, moving the cheese forward carefully to prevent rollback and edge cutting. Once the cheese has passed from the feed tube, it fills into moulds at a specific pre-set length. The length is adjustable for accurate block weight. This mould-filling process ensures consistent fibre alignment throughout the cheese blocks. Once a cross-section of moulds is full, the Tetra Pak® Moulding machine RMC 2 indexes to the next position and cooling of the filled moulds begins. As moulds progress around the Tetra Pak® Moulding machine RMC 2, cold water is circulated through the mould segments, rapidly chilling the blocks of cheese to set their shape, without any contact between the product and chill water.

Main components

- Integrated extruder with hot water jacket & variable speed drive
- Rotary moulder bed with support structure
- Mould indexing cylinder & controls
- Adjustable weight stops with controls
- Eject Cylinder
- Chill water tank with pump, manual drain & liquated level control
- Hot water tank with pump, steam valve & sparger, temperature control and liquid level control
- Control cabinet with operator station
- Motor starters and variable frequency drives
- Mould transfer hoist
- CIP section including wash enclosure, spray devices & mould cavity flood station
- Adjustable feet ($\pm 89\text{mm}$ (3in))

Control system

The Tetra Pak® Moulding machine RMC 2 is fully automated, requiring little or no operator intervention. Once the auger speed is set, the moulder augers are turned on and off by a level sensor. Available control systems include Allen Bradley or a Siemens control system.

Capacity & Weight

Capacity	Up to 1500 kg/hr (3300 lbs/hr)
Weight	1783 kg (3931 lbs)

Technical Data

Electrical power	380 VAC, 3 Phase, 25 Amp Max
Required water supply	Cooling Water Tank 264 liters (70 gal) Extruder Body Water Jacket 49 liters (13 gal)
Compressed air	60 to 80 psi (max) 1.5 SCFM @ 80 psi 4.1 to 5.5 bar (max) 0.04 m ³ /min @ 5.5 bar

Dimensions

A: 1160mm (45.66in)
B: 1696mm (66.79in)
C: 2477mm (97.53in)
D: 3315mm (130.51in)
E: 2294mm (90.33in)

Layout

