



Tetra Pak® Cheese Extruder DA S

Dual auger extruder designed for string cheese and Oaxaca production



Application

Tetra Pak® Cheese Extruder DA S is designed to accept cooked and stretched pasta filata cheese and extrude it through a forming head. Consisting of a double walled heated jacket surrounding dual counter rotating augers, it provides a stable product temperature while producing a gentle extrusion pressure which reduces fat loss. With programmable heat settings and auger speeds, the Tetra Pak® Cheese Extruder DA S can be optimized for a variety of cheese make.

Highlights

- Compact footprint
- Hygienic open channel frame design
- Integrated hot water set
- Optimized for string cheese and Oaxaca

Working principle

The cheese is fed into the auger body, which contains two slow speed augers. The augers advance the cheese to the discharge of the system where it extrudes the pasta filata through the extrusion nozzles which dictate the diameter of the string cheese. The cheese is then transferred to the next process such as the Tetra Pak® String Cheese Cutter AC.

Main components

- Dual auger extruder body
- Double-walled heated jacket
- Non-stick coatings on augers
- Electric gear auger drives
- Open channel frame members
- Hot water circulation set
- Adjustable feet +76.2mm (3in); -76.2mm (3in)

Control panel

Tetra Pak® Cheese Extruder DA S is equipped with an operator panel with a touch screen for automation.

Capacity

Single color, one extruder up to 680 kg/hr (1,500 lbs/hr)

Two color, two extruders up to 545 kg/hr (1,200 lbs/hr)

Technical data

Electrical power

3-6HP depending on selection 460 V, 60 Hz

Required water supply at 45psi (3 bar)

20GPM per extruder 4.5 M³/hour

Steam at 15 psi (1 bar)

100#/hr 45KW/hr

Compressed air

Steam-regulating valve 80psi (6 bar)

Control panel 80psi (6 bar)

