



Tetra Pak® String Cheese Cutter AC

Machine used for continuous cutting of string cheese



Application

Tetra Pak® String Cheese Cutter AC is designed for cooling and cutting extruded cheese ropes from our Tetra Pak® Cheese Extruder DA S. Accurate length is accomplished using a laned cutting table with brine diffuser, a fiber optic sensor bed, and individual cutting knives.

Highlights

- Adjustable string length with simple slide adjustment
- Machine can cut a multitude of string rope diameters without equipment modifications
- Easy disassembly and clean-up
- Low maintenance cost

Working principle

The cheese enters the string cheese cutter in “rope” form. The extruded cheese flows on a bed of brine and is contained in the individual lanes. The flow of brine in the cooling lanes is controlled by manual valves into a distribution box from which the brine exits into the channels of the cutter. The cheese travels to the cutting section as it floats on the brine. Once it reaches the cut sensor, the individual rope of cheese is cut to this pre-set length. The cutter is designed with (24) individual brine cooling and cutting lanes. The length of cut is manually set and can be adjusted during operation. Each of the lanes acts independently of the others for continuous high capacity cutting. After the extruded cheese is cut, it travels to the end of the table moving to the next stage of the process which is typically a brine bath for the remaining cooling of the cheese before packaging.

Main components

- Individual pneumatic cylinder constructed of stainless steel and plastic
- Open channel frame members
- Stainless steel knife assembly
- (24) lane string cutting bed
- Non-touch sensor activated cutting assembly in each lane
- Brine flow diffuser mounted to the front of the cooling canals

Control panel

Tetra Pak® String Cheese Cutter AC is equipped with a PLC and has an on/off switch with an E-stop and reset button. Fiber optic sensors trigger the cutting knives.

Capacity

Up to 680 kg/hr (1500 lbs/hr)

Technical data

Electrical power

6-17 kW depending on selection 120 V, 60 Hz

Brine Supply

Approx. 40F (4C) brine 50 GPM (11.35 M3/hr)

Compressed air

20 SCFM @90 psi (.56 M3/hr @ 6.2 bar)