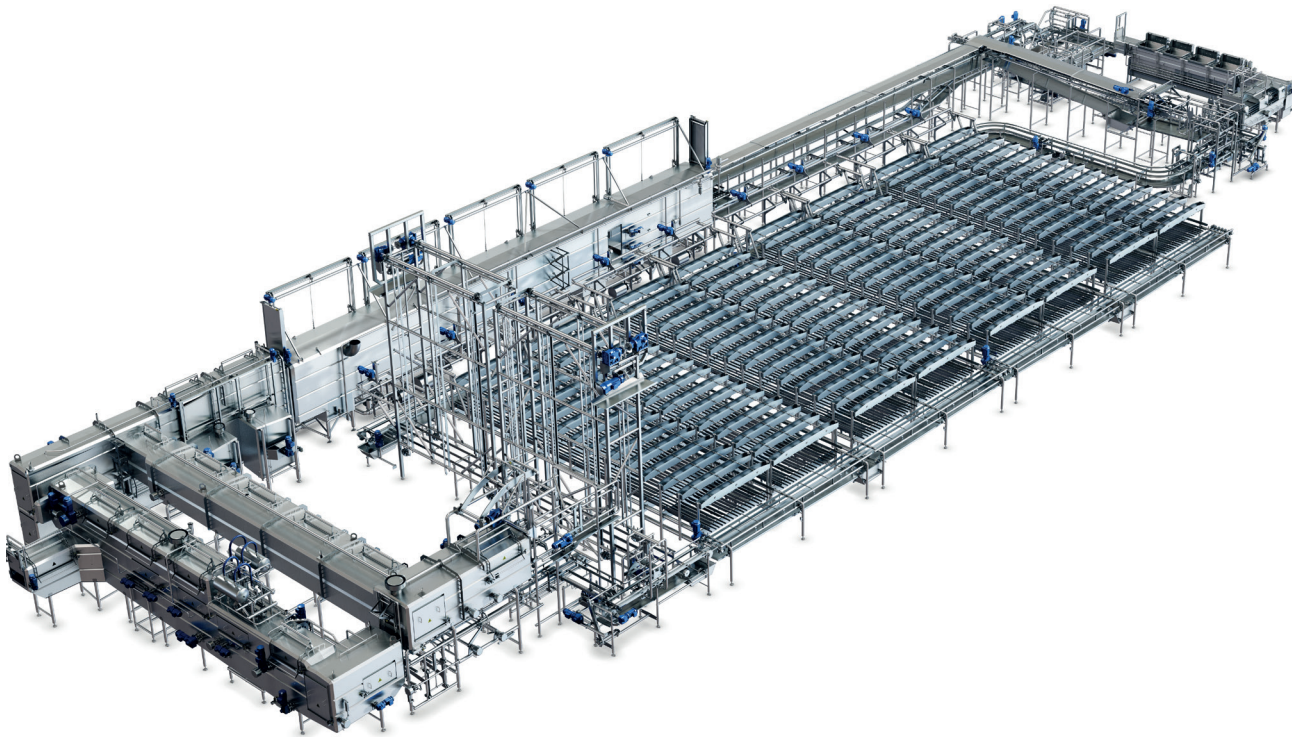




# Tetra Pak® Whey Tray system

## Mould and tray handling system



### Highlights

- Production of excellent whey quality
- No cleaning of presses and conveyors
- Minimized maintenance and CIP costs
- Fully automated and controlled production process

### Application

The Tetra Pak® Whey Tray System is an advanced solution used for pressing and forming of semi-hard and hard cheeses including whey tray, mould and lid handling. Using a whey tray is an innovation for gaining high quality whey during the full production run what is collected during the final pressing process.

### Working principle

The curd blocks leaving the draining forming equipment are placed in a mould. Before the filled moulds enter the final pressing section, they are placed in trays. Once the moulds are covered with lids, the trays with filled moulds are conveyed to final pressing section. As the whey is

collected in the tray no CIP of the presses and conveyors is needed. Pressing is conducted in open type presses without CIP required and filled row by row. When a press is fully loaded the pressing process starts. Each cheese tray with moulds is pressed by a pneumatic cylinder with gradually increased pressing force. After final pressing, trays with mould/s are conveyed to the CIP cleanable demoulding line, where high quality whey is collected from the trays and the cheese is demoulded. The trays, moulds and lids need to be cleaned in the rinsing machine equipped with three separate conveyors. The cleaning process begins with pre-rinsing, using water from the final rinsing section which reduced the water consumption. In the main cleaning section, the parts are cleaned thoroughly maintaining a stable temperature and concentration of the cleaning agents. In the post rinsing section, the parts are rinsed with fresh water, to ensure that all the detergent is removed. The rinsing tunnel itself is cleaned after each production cycle CIP.

The layout of the whey tray system is designed according to customer requirements. The system can be designed to handle more than one shape of cheese

## Scope of supply

- Set of moulds, lids and trays handling conveyors
- Open final pressing station
- Demoulder
- Moulds, lids and trays rinsing tunnel
- Automatic moulds, lids and trays storage system

## Control system

The Tetra Pak® Whey Tray System is controlled by a Siemens or Allen Bradley control system

The motor control cabinets are normally situated in the dry MCC room

The Tetra Pak Whey Tray system is prepared to communicate with Tetra Plant Master or other supervisory systems

## Capacity

- < 100 tonnes / day till 2.000 tonnes/day

## Utilities needs

The Tetra Pak Whey Tray system is highly customised and designed according to customer specific requirements such as capacity, building, line set up etcetera hence no generic consumption figures can be stated.

## Layout example

