



Tetra Pak® Drum Drainer 2

Draining of washing and cooling water from cottage cheese curd



Highlights

- The most efficient and gentle drainage of cottage cheese curd on the market
- Drain and prepare up to 4.000 kg/h of curd
- Can be delivered according to USDA standards

Application

The Tetra Pak® Drum Drainer 2 is designed to ensure a gentle draining of washing- and cooling water from cottage cheese curd. The unique construction with a combination of a drainage screen, a woven belt and a pressing drum, with adjustable pressure, ensures the presentation of dry curd to the Tetra Pak® Blender unit.

Working principle

The Tetra Pak Drum Drainer 2 is operating with a two step draining sequence.

1. Curd and water is pumped into the Tetra Pak Drum Drainer 2. A special inlet distributes the curd before it flows across the highly efficient draining screen and onto the draining belt.
2. The curd is gently squeezed as the draining belt passes under the drum. The tension on the belt can be adjusted to ensure the right dryness. From the outlet the dry curd falls into the Tetra Pak Blender.

The Tetra Pak Drum Drainer 2 can be placed on a pedestal delivering curd in up to four blenders or on a rail system for delivering in up to eight blenders.

Tetra Pak® Drum Drainer 2

Material

- Standard: Stainless steel AISI 304
- Optional: Stainless steel AISI 316

Technical data

Control system	Stand alone
Standard capacity	Drainage of up to 25.000 l/h or 4.000 kg/h curd
Connections	
Curd inlet	3"
Water/whey outlet	3"
CIP inlet	2 x 2 1/2" (25.000 l/h, 2 bar)
Air 7 bar	1/4"
Drive	400 V, 50 Hz

Capacities, availability, dimensions and consumptions

Length, mm	2.950
Width, mm	1.500
Height, mm	2.750
Room height, mm	X + 1.835
Weight, kg	1.500
CIP, l/h at 2 bar	26.000
Air, l/h at 7 bar	50
Electric power, kW	0,55

Options

- Automation system, fully integrated in the line control system
- Mounted on pedestal for filling of typically two Blenders

The Tetra Pak® Drum Drainer 2 is just one item in our portfolio of cottage cheese making equipment incorporating the latest engineering standards and cottage cheese making technology.

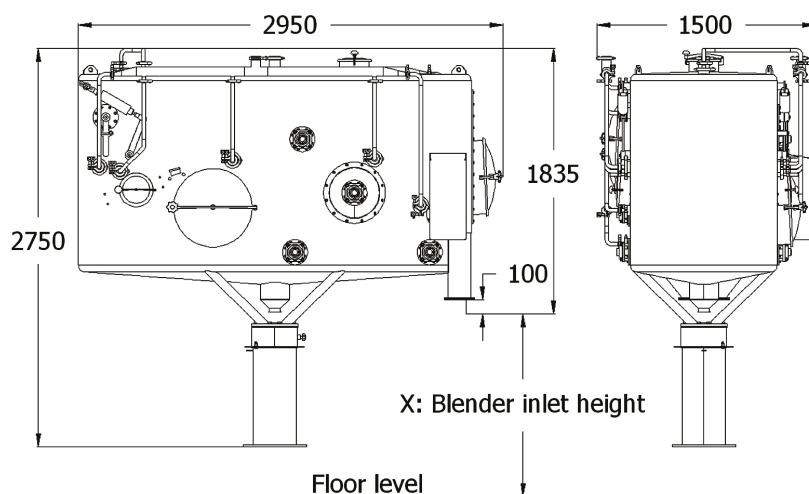
Our sales and engineering staff will work closely with you to design the optimum solution to meet all your needs.

Tetra Pak offers complete in-house design, engineering, fabrication, installation and commissioning.

A cottage cheese line consists of the following equipment:

- Tetra Pak® Cottage Cheese Vat E3 used for curd production
- Tetra Pak® Drainer Washer 2 used for whey draining, washing and cooling of curd
- Tetra Pak® Drum Drainer 2 used for draining of washing and cooling water. The Tetra Pak Drum Drainer 2 unit needs to be combined with a blender. One Tetra Pak Drum Drainer 2 can serve several blenders
- Tetra Pak® Blender used for blending of curd and dressing

Dimensions



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