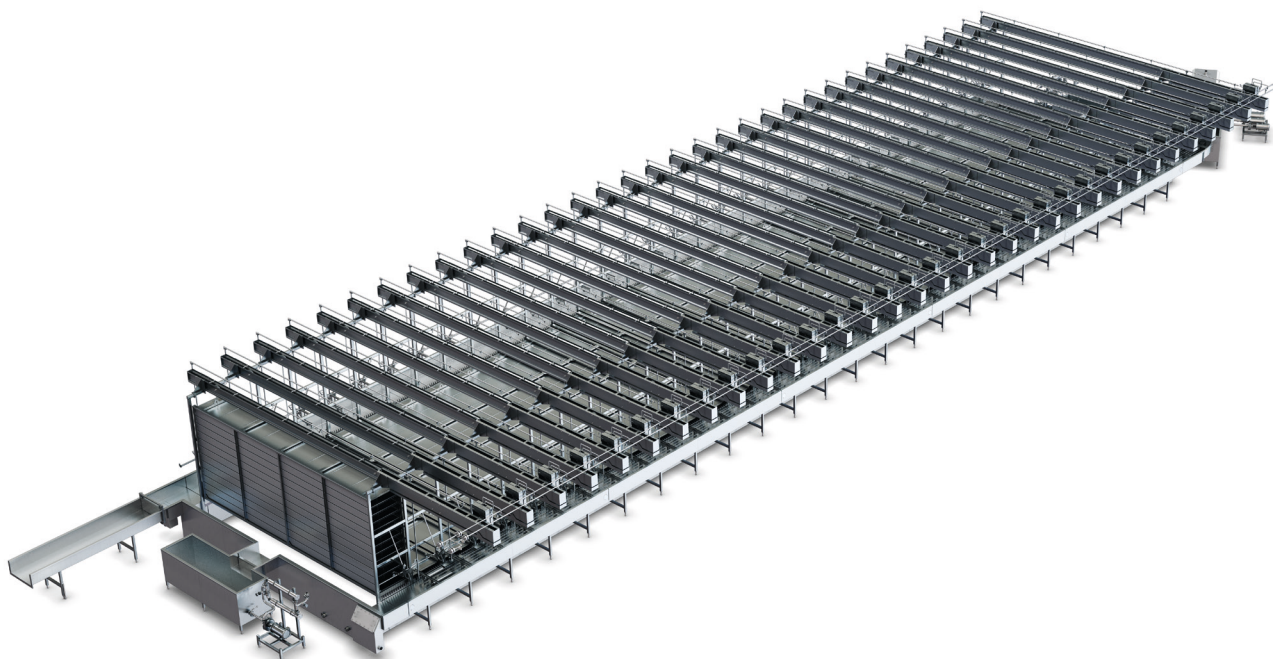


Tetra Pak® Brining system S

Highest efficiency mozzarella brining system



HIGHLIGHTS

- Maximum use of floor space
- Achieves desired core temperature faster
- Superior salt absorption
- Designed to maintain vat identity
- Preserves excellent block shape and surface integrity
- Ability to brine a broad range of block sizes

APPLICATION

With superior cooling, reduced brine time, and maximum use of floor space, the Tetra Pak® Brining system S has a proven record of reliability and superior performance. This system is designed to handle a variety of cheese sizes including Euro blocks, provolone, 2.5kg, 6 lb., 20 lb., wheels, and big block Swiss as well as specialties.

WORKING PRINCIPLE

The Tetra Pak® Brining system S consists of a series of brine cages with multiple shelves into which cheese blocks are floated. As each shelf is filled, the cage is indexed deeper into the brine tank until it's fully submerged. Brine constantly flows through the system to give cold fresh brine to all surfaces of cheese. After the required brine time, the cage is raised shelf by shelf as the cheese exits the cage and floats to the discharge conveyor. From there the cheese is conveyed to packaging operations. The system maintains precise salt levels through the use of an automated brine maker. Brine level is held constant and the brine is continuously cleaned, chilled and circulated.

MAIN COMPONENTS

- All stainless steel tank and cage construction
- Brine cages sized for vat identity
- Inlet and outlet gates to control cheese flow
- Integrated lift beams with cage lifting system
- Stainless steel brine discharge conveyor
- Brine circulation system
- Cheese transfer flumes

CONTROL SYSTEM

The Tetra Pak® Brining system S has an available control system to include Allen Bradley or a Siemens control system.

LAYOUT

CAPACITY & WEIGHT

Model	Tetra Pak® Brining system S
Capacity	Per customer specifications

TECHNICAL DATA

Electrical power 460 VAC, 60 HZ, 3 PH standard,
others available

Hydraulic supply 8 GPM @ 1200 psi
0.03 m³/min @ 83 bar

**specifications may vary by installation*

