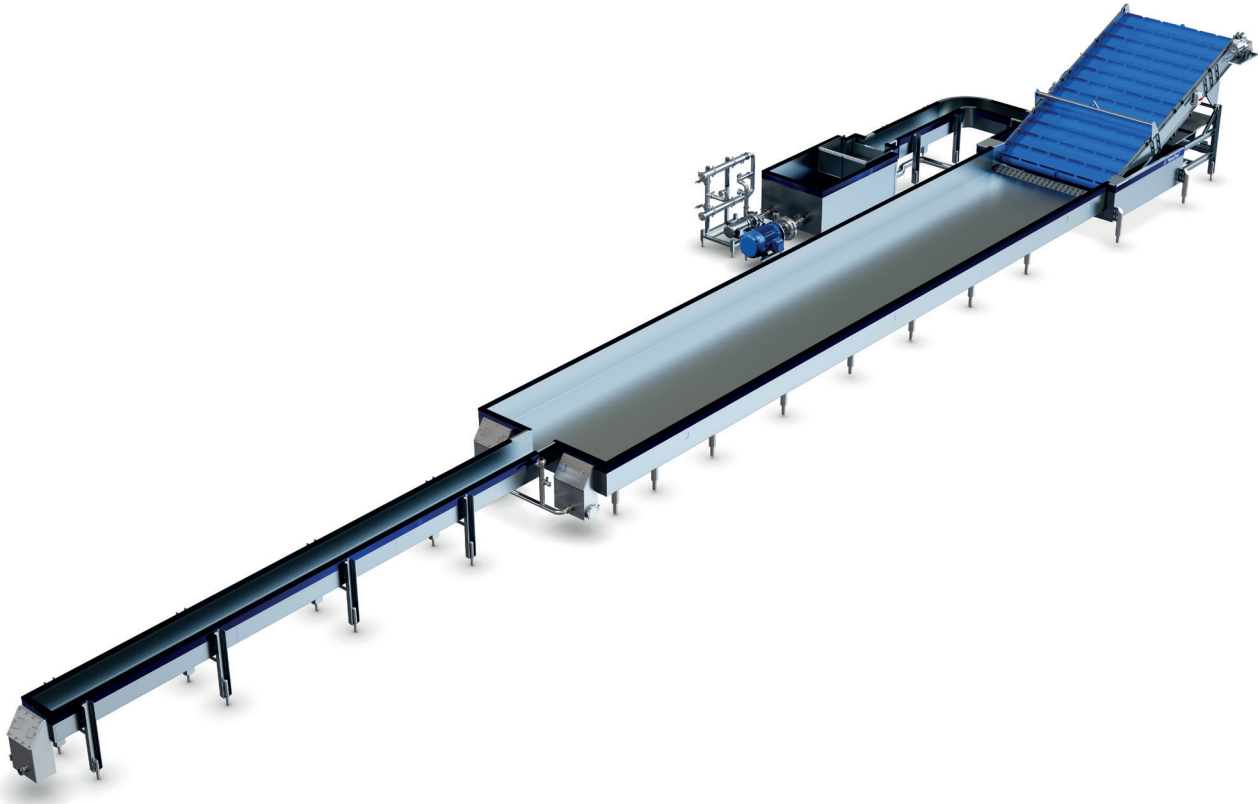




Tetra Pak® Brining system D

System used to continue cooling cheese blocks/sticks for stable shape



Application

Tetra Pak® Brining system D is optimized for application specific production rates, brining time, salt uptake, required core temperature, and layout available onsite. The brine has an incoming brine flow in the same area as the cheese entrance that pushes the cheese towards the exit direction. The system can be of a serpentine design to allow the brine time needed.

Highlights

- Flexible design
- Easy clean discharge conveyor
- Fines basket
- No operator required
- Programmable brine time

Working principle

Cheese blocks/sticks enter the brine cooling flume from the moulding machine or the string cheese cutter. The cheese floats due to the buoyancy in the full saturated brine and is advanced down the Tetra Pak® Brining system D with the use of motive flow. As the cheese advances, the brine chills the cheese setting its shape for stable transport to the packaging system. The target salt level is achieved as the cheese absorbs the salt during the brine time which also provides a slight rind.

Once the cheese blocks have reached the end of the brine system, they are removed with a discharge conveyor. As the cheese travels along the discharge conveyor, it passes under a brine rinse station.

Main components

- Cheese discharge conveyor
- Brine circulation system
- Insulated double wall stainless steel construction
- Overflow tank for level control

Control panel

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

Capacity

Per customer specifications

Technical data

Electrical power

480 VAC, 60 HZ, 3 PH standard

Low-capacity unit: 25000 l/h, 3000*

High-capacity unit: 50000 l/h, 3225*

*Height of the unit. Additional free space required for service and maintenance above the unit: 1000 mm.