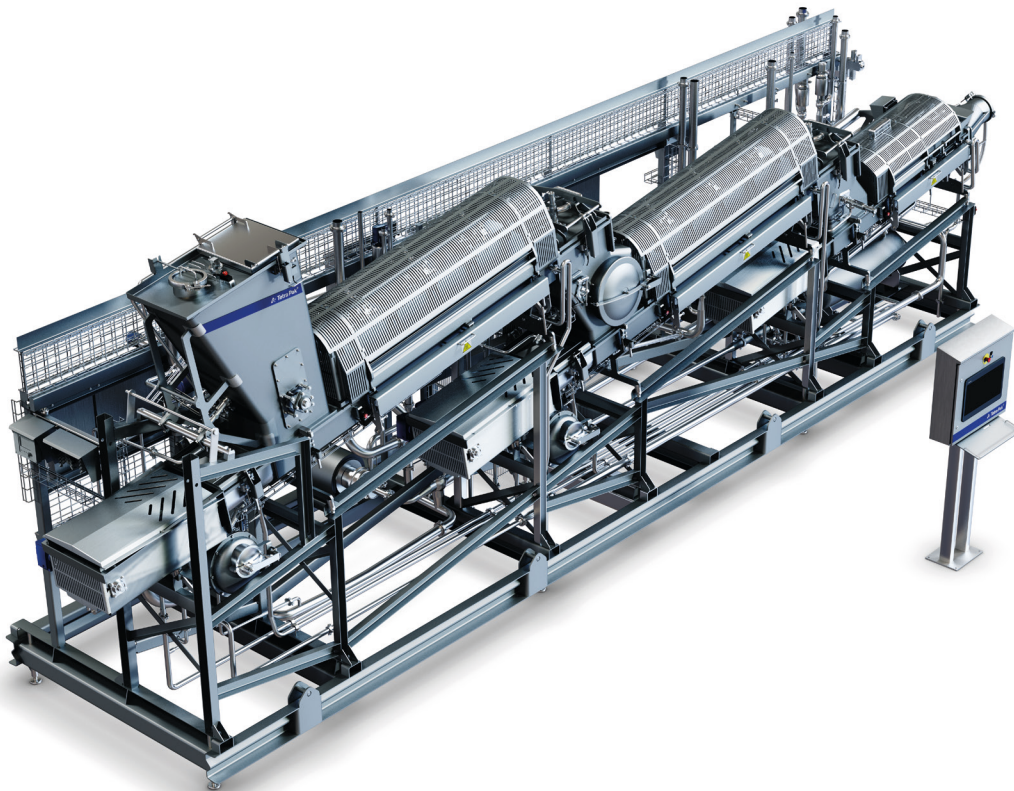


Tetra Pak® Cooker Stretcher DDA

Machine for dry cooking and stretching mozzarella cheese



HIGHLIGHTS

- Waterless cooking system
- Nine separate and distinct heating circuits; three jackets, three steam sections, and three sets of heated augers.
- Non-salty whey is available to capture since salting does not occur until second section
- Full separation prior to dry salting in second section to maximize whey revenue
- pH is measured in the first collection tank and can be used to optimize upstream production (option)
- Dry ingredient dosing based on weight and velocity

APPLICATION

The Tetra Pak® Cooker Stretcher DDA is a dry cooker designed to cook and stretch pasta filata style curd in the making of cheeses such as mozzarella, provolone, or pizza cheese. The Tetra Pak® Cooker Stretcher DDA provides enhanced control over cooking parameters, better environmental performance by eliminating cook water, ingredient addition capabilities, increased yield, integrated dry salting, and integrated pH measurement.

WORKING PRINCIPLE

The machine employs a waterless cooking system, i.e. dry cooking. Nine separate and distinct heating circuits are employed. Each of the three sections has a heated jacket, low pressure steam hoods, and heated counter rotating augers.

Cheese curd enters the first section via a large hopper as two sets of counter-rotating augers cook and stretch the curd. As the cheese enters the second section, the weight and velocity are measured to provide feedback to the optional dry ingredient/salt system.

Once the dry ingredient/salt is added, the two sets of augers provide thorough and consistent distribution, gently mixing the ingredients into the warm pasta filata body.

When the cheese reaches the end of the cooker, it is evenly salted and transferred to a moulder (or other application depending on needs).

STANDARD SCOPE OF SUPPLY

- Incoming product temperature sensor in the hopper
- Product level sensor in hopper
- Automatic retractable CIP spray in bodies
- Curd rake to prevent bridging
- Vertical wall hoppers for better auger take-up of cheese
- Two heated augers per section
- Weigh plate and velocity encoder
- Idler bearings mounted outside of product zone in sections 1 & 2
- Whey collection tanks (Non-salty and salty)
- Ingredient addition provisions
- IO Link

OPTIONS

- Dry ingredient dosing unit
- Endress & Hauser pH sensor

AUTOMATION

Siemens or Allen Bradley standard

MATERIALS

AISI 304 & 316 stainless steel construction

FDA and CE approved plastics and rubber

CAPACITY

Capacity Up to 6000kg/hr (13,227 lbs/hr)

Weight including Utility Skid 12,020kg (26,500 lbs)

CONSUMPTION DATA

Utility Steam Consumption 560 kg/h @ 3 bar
1234 lb/h @ 44 psi

Culinary Steam Consumption 160 kg/h @ 3 bar
352 lb/h @ 44 psi

Compressed Air 0.6 m³/h @ 7 bar
.35 CFM @ 100 psi

Electrical Requirements 33 kW @ 230/400 VAC 50hz
33A @ 480VAC 60hz

CIP Flow Rate 38 m³/h @ 1.5 bar
167 g/min @ 21 psi

Utility Water (for initial fill) 5 m³/h @ 3 bar
22 gpm @ 43 psi

