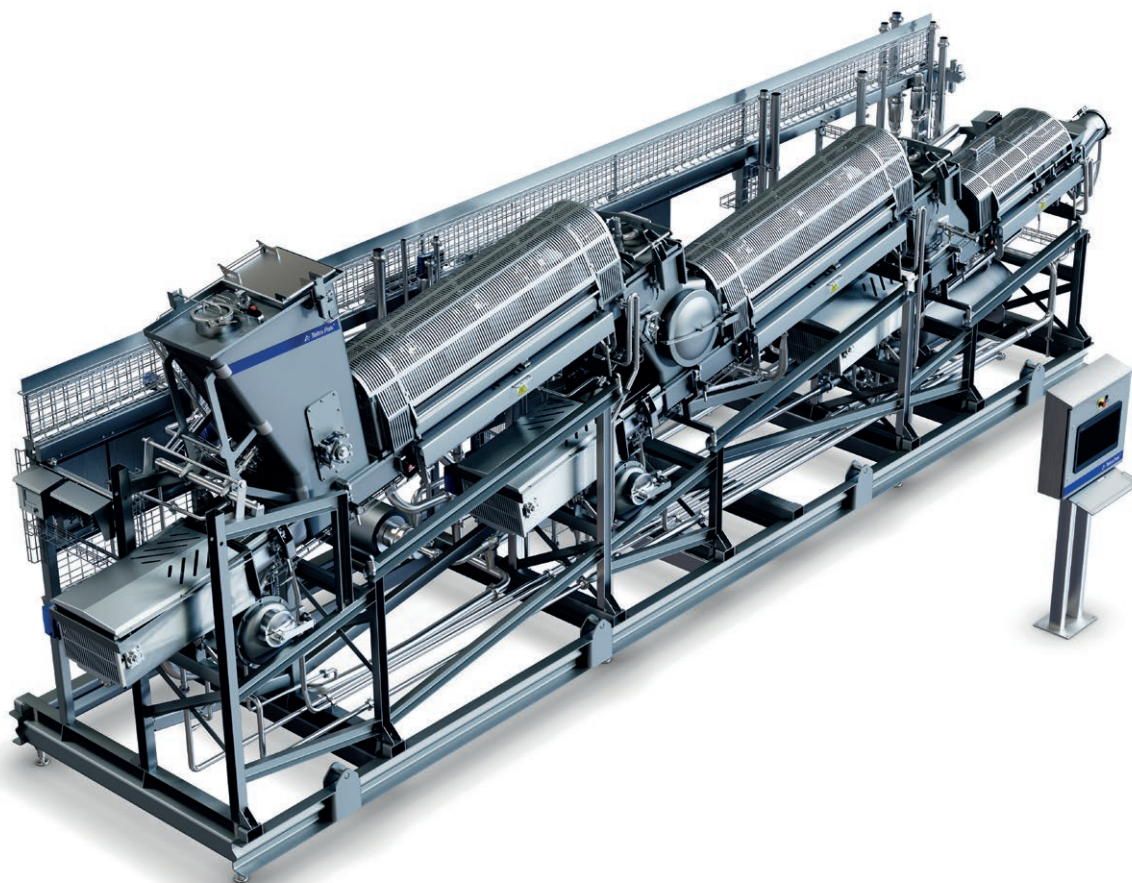




Tetra Pak® Cooker Stretcher DDA

Machine for dry cooking and stretching mozzarella cheese.



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. Tetra Pak® Cooker Stretcher DDA provides enhanced control over cooking parameters, eliminates the use of cook water, offers ingredient addition, enables increased yield and has built-in pH measurement.

Highlights

- Waterless cooking system
- Nine separate and distinct heating circuits; three jackets, three steam sections, and three sets of heated augers.
- High-value whey is available to capture in section one
- pH is measured in the first collection tank and can be used to optimise upstream production (option)
- Dry ingredient dosing based on weight and velocity

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 system.

Once the dry ingredient 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 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
- Idler bearings mounted outside of product zone in sections 1 & 2
- Whey collection tanks
- Ingredient addition provisions
- IO Link

Options

- Endress & Hauser pH sensor
- Weigh plate and velocity encoder

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 m ³ /h @ 7 bar .35 CFM @ 100 psi
Electrical Requirements	33 kW @ 230/400 VAC 50hz 33A @ 480VAC 60hz
CIP Flow Rate	38 m ³ /h @ 1.5 bar 167 g/min @ 21 psi
Utility Water (for initial fill)	5 m ³ /h @ 3 bar 22 gpm @ 43 psi

