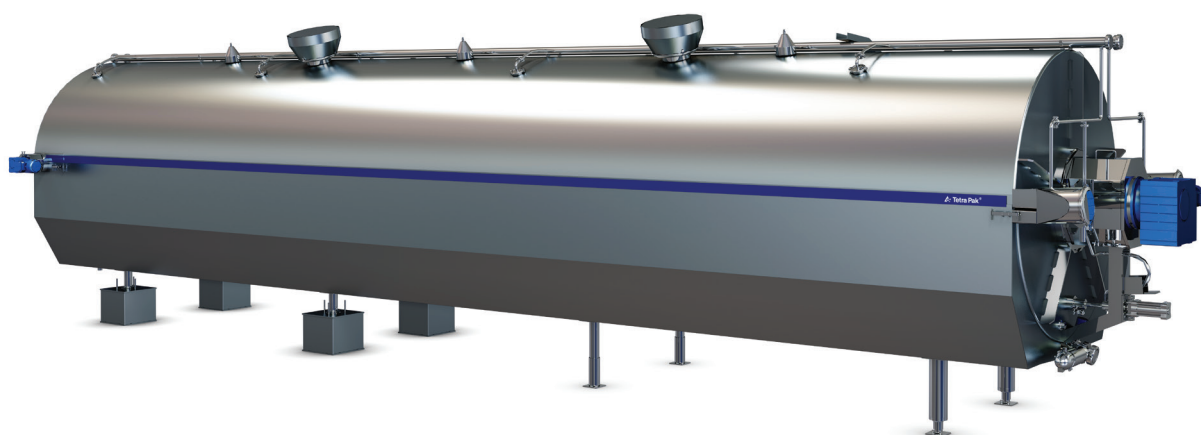




Tetra Pak® Cottage Cheese Vat E3

Curd making vat for cottage cheese



Highlights

- 20% reduction of un-cut curd
- Superior cutting performance
- Uniform curd particle size
- Patented knife frame technology

Application

The Tetra Pak® Cottage Cheese Vat E3 is designed for the production of high quality cottage cheese curd.

The vat is specially designed for cutting the curd in perfectly shaped curd particles to ensure optimum moisture content and product quality using patented knife frames.

Working principle

The Tetra Pak Cottage Cheese Vat E3 is filled through the bottom valve while the milk is gently stirred by the agitator. After starter culture is added and blended with the milk, the coagulation occurs.

During coagulation the crosswise cutting tool and agitators are positioned above product level. The lengthwise

cutting tool is positioned and contained in a distinctively designed end wall of the Tetra Pak Cottage Cheese Vat E3.

When the right pH and firmness of the coagulum are obtained the lengthwise cutting tool is moved from one end of the vat to the other, cutting the coagulum into long strips. Hereafter the crosswise cutting tool rotates half a revolution cutting the long coagulum strips into uniform-cubes. This total intricate cutting phase is completed in its entirety in less than a minute.

By oscillating the uniquely shaped agitator blades in the curd and whey mixture a gentle agitation is achieved.

The lower half of the vat is provided with a heating jacket for accurate temperature control. The heating system allows for precise control of the heating because a fixed ΔT between product and heating water is maintained.

When the curd has reached the right moisture content the curd and whey mixture is pumped to the Tetra Pak® Drainer Washer 2 unit for draining, washing and cooling.

On a touch screen control panel, process parameters like tool speeds, times and temperatures can be controlled within different recipes.

Tetra Pak® Cottage Cheese Vat E3

Material

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

Technical data

The Tetra Pak® Cottage Cheese Vat E3 unit is available in 12.000 and 18.000 litres. Please see table below for more information.

Connections for both 12.000 and 18.000 litres

Curd/CIP out/milk in	4"
Heating water in	2½"
Heating water out	4"
Water in	2½"
CIP in	3"
Air	1/4"
Drive	400 V, 50 Hz

Capacities, availability, dimensions and consumptions

Capacity	12.000	18.000
Length, mm	8.900	12.700
Width, mm	2.950	2.950
Height, mm	3.000	3.200
Weight, kg	5.500	7.500
Steam*, kW, 3 bar	400-600	400-600
Water, l/h	25.000	25.000
CIP, l/h	27.000-30.000	33.000-40.000
Electric power, kW	1,5/0,75	1,5/0,75

* Steam for heating unit

Options

- Platform
- Heating of end wall
- Spray system for automatic final flush
- Heating water supply unit

The Tetra Pak Cottage Cheese Vat E3 is just one item in our portfolio of cottage cheese making equipment incorporating the latest engineering standards and cottage cheesemaking technology.

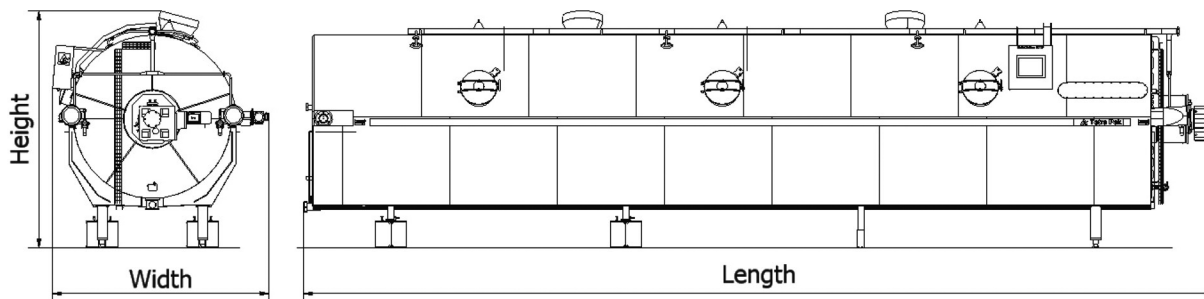
Our sales and engineering staff will work closely with you to design the optimum solution to meet all your needs.

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 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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