



Tetra Pak® Cheese Vat HCV3



Application

The Tetra Pak® Cheese Vat HCV3 is an integral piece in a line of state-of-the-art cheese-making equipment that will help your plant achieve the quality standard of cheese and the profits you demand.

Working principle

The counter rotating dual agitators in the Tetra Pak Cheese Vat HCV3 are designed to create maximum curd lift. Keeping the curd well dispersed while operating at relatively low speeds reduces curd damage and keeps fat losses to a minimum.

The cut and stir of the Tetra Pak Cheese Vat HCV3 is controlled by a programmable control center. Exact speeds and times will be reproduced for each vat insuring consistent yields and moisture levels.

The twin shaft Tetra Pak Cheese Vat HCV3 is available in standard sizes, with capacities ranging from 10,000 to 72,000 lbs (4,500 to 32,600 kg). A test vat is available in sizes of 1,500 and 2,500 lbs (680 to 1,100 kg). The increase in capacity is obtained by extending the length of the vat. The height of the vats increases slightly due to the slope at which the vat is set but the diameter is limited to two sizes.

Keeping the diameter of the vat consistent keeps the cutting, stirring and cook characteristics similar no matter the size of the vat being used. One patented, sanitary, CIP-able shaft seal is used for all vat capacities. This seal has a long life expectancy, but is designed and readily available to be easily replaced should it be necessary.

Tetra Pak® Cheese Vat HCV3

Highlights

- Counter rotating agitators achieve adequate curd movement at lower agitator speeds. They also reduce cutting time and improve unloading so there is no need to reverse agitators during the pump out.
- The counter rotating dual shaft produces uniform cut thereby reducing over-cut, the amount of fines and decreasing fat lost to the whey.
- Gentle, upward cutting motion will increase yields on any variety of cheese made.
- Dual outlets permit complete emptying and reduce the slope toward the outlets.
- The heat transfer surface is provided by steam or hot water and circulation is provided by the counter rotating paddles prevents extreme hot areas or burn on during the cook step. These features contribute to an efficient, gentle cook.
- Programmable cooking automation can be set to reproduce any desired cook ramp required for slow cooking of cheddar cheese to the high cooks of mozzarella and Swiss cheese.
- The counter rotating dual shaft design coupled with the rennet injection system distributes the rennet uniformly and quickly into the milk.

Material

- Designed to USDA standards with over 300 in operation
- 304 Stainless steel with a 2B finish
- Interior is ground smooth and ribbon polished to 150 grit
- Exterior welds are strip bead blasted

Options

- Top mounted predraw
- pH monitoring
- CoAguLite
- Single outlet
- Pre-wiring

Patents

U.S. Vat Patent No. 4989504
Canada Vat Patent No. 2002554-9
Australian Vat Patent No. 4635989
U.S. Seal Patent No. 4861044
Counter Rotation Patent No. 5,985,387