Tetra Pak® Cheese Vat OO CH9

Curd-making vat for cheddar-type cheeses

Highlights

- Wide range of cheese types
- Excellent cutting and stirring performance
- High vat performance at any fill level
- Outstanding emptying capability

Application

The Tetra Pak® Cheese Vat OO CH9 is specifically designed for the production of high quality cheddar and mozzarella types of cheeses. It has all required functions for a controlled and predictable process, including cheese milk filling, ingredient mixing, milk coagulation, coagulum cutting, stirring, indirect heating, emptying and Cleaning in Place (CIP).

The design of the Tetra Pak Cheese Vat OO CH9 is based on the double circle principle, which ensures an optimal and efficient, yet careful, treatment of the cheese curd.

Flexible knife configuration tailored to the cheese type and recipe is available as an option.

Working principle

First, add milk, starter culture and rennet to the vat. Then, the rotation of the combined cutting and stirring frame gently mixes all the ingredients. After proper coagulation time, the curd is cut to the right curd particle size. The vat then gently stirs the curd and whey mixture. An optional whey outlet in the vat wall allows whey pre-draw at this point if desired.

The vat is equipped with a dimple jacket on both of the bottom cones, as well as on the lower half of the cylindrical part of the body, to facilitate heating and/or cooling of the product with water.

When the cheese reaches the right firmness, the curd and whey mixture empties through the double outlet. The conical bottom design ensures outstanding emptying performance, thus minimizing the need for flushing.

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Capacity

The Tetra Pak® Cheese Vat OO CH9 is available in the following sizes (nominal filling volume in litres):

- 6 000, 8 000, 11 000, 14 000, 19 000, 24 000, 30 000

Scope of supply

- Vertical cylindrical double O shaped body with cone bottoms
- Dimple jacket on both cone bottoms
- Dimple jacket on lower half of cylindrical body part
- Water supply manifold to all dimple jackets
- Two shafts with welded-on knife frames and stirring blades
- Frequency-controlled E-motor (IE1) for cutting/stirring tool
- Internal LED lighting
- Manhole with non-transparent sliding door on top position
- Air vent
- CIP nozzles with interconnecting pipe work
- Temperature electrode
- Two level electrodes (LL)
- Two curd-whey outlets/milk inlets, with valves
- Outlet manifold
- Adjustable legs (-50/+100 mm)
- Sanitary DIN 11864 couplings
- Siemens-based control system
- Operator panel
- Control panel
- MCC panel

Options, mechanical

- 01 Top milk inlet
- 03 Flexible knife configuration
- 04 Fixed whey outlet
- 06 Extra level electrode
- 07 Content measurement
- 13 Non-standard voltage and frequency
- 21 Coagulation sensor

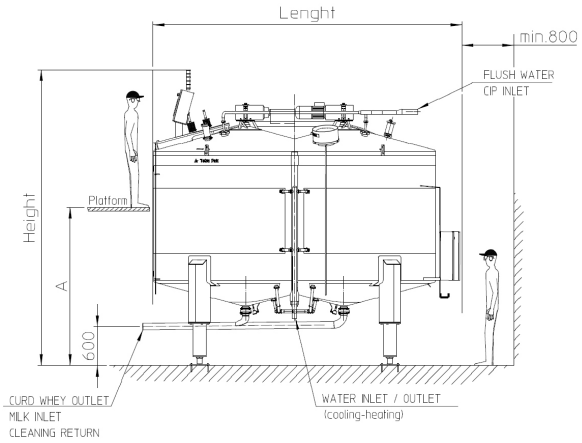
Options, automation

- 32 I/O communication (hardwired communication)
- 35 Operator panel in non-EU language

Consumption data

Capacity, litres	6-19	24-30
CIP supply	30 m³/h	40 m³/h
Electricity	4kVA	5kVA
Compressed air	1NL/h	1NL/h
Heating water*	40 m³/h	60 m³/h

* Dependent on required heating rate and ΔT.
*Heating water circulates in closed system
Values are average and subject to process parameters.



Dimensions and shipping data

Size Litres	L x W x H (m)	A mm	Weight net kg	Load pro leg	L x W x H unpacked approx (m)	L x W x H seaworthy case (m)	Weight gross kg
6 000	4.3 x 2.55 x 3.85	1 400	3 200	2 300	4.8 x 2.7 x 2.4	5.1 x 3.0 x 2.7	4 200
8 000	4.3 x 2.55 x 4.1	1 650	3 400	2 850	4.8 x 2.7 x 2.7	5.1 x 3.0 x 3.0	4 400
11 000	4.8 x 2.9 x 4.15	1 700	3 600	3 650	5.3 x 3.1 x 2.9	5.6 x 3.4 x 3.2	4 800
14 000	4.8 x 2.9 x 4.4	1 950	3 800	4 450	5.3 x 3.1 x 3.1	5.6 x 3.4 x 3.4	5 000
19 000	4.8 x 2.9 x 4.9	2 450	4 000	5 750	5.3 x 3.1 x 3.6	5.6 x 3.4 x 3.9	5 200
24 000	5.4 x 3.25 x 5.0	2 550	4 800	7 200	5.8 x 3.5 x 3.6	6.1 x 3.8 x 3.9	6 300
30 000	5.4 x 3.25 x 5.5	3 050	5 100	8 775	5.8 x 3.5 x 4.1	6.1 x 3.8 x 4.4	6 600

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