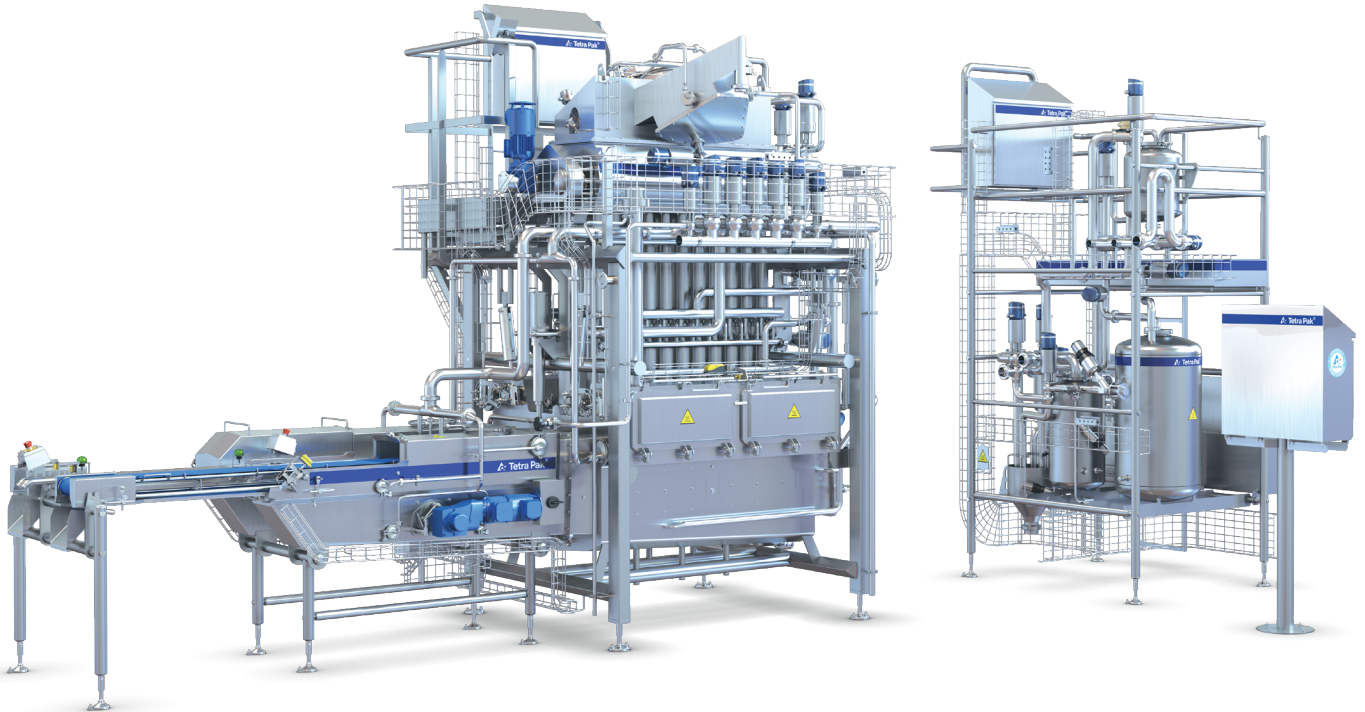




Tetra Pak[®] Cheese Former 2.0

Next generation production solution for fresh cheese.



Application

The Tetra Pak[®] Cheese Former 2.0 is an advanced processing unit for fresh cheese production, integrating whey drainage, curd forming, and final shaping into a single, compact system.

This next-generation solution delivers improved efficiency, enhanced operator safety, consistent product quality with extended shelf life, and high standards of hygiene and sustainability, while supporting future-ready automation.

The unit is suitable for production of fresh cheeses with semi soft structure comparable/identical to the one obtained on traditional/classic mould-handling and pressing systems. The introduction of an innovative vacuum system replaces moulds and mould handling equipment enabling high efficiency production and elimination of risks related to mould contamination.

Highlights

- High efficiency
- Mould-free solution minimalising equipment footprint and running costs
- Constant and accurate product weight

- Closed production environment
- High hygiene level
- Fully CIP cleaned, including conveyors

Working principle

The curd is automatically and continuously fed from the cheese vats at required capacity to the top of the Tetra Pak Cheese Former 2.0. The curd goes through the preliminary whey drainer and distribution hopper to the vertical forming columns. Cross section of forming columns determine the final shape of the fresh cheese.





The volume of whey drained from curd particles inside the forming columns is controlled by a vacuum system.

The formed curd block is cut into cheese portions, pressed to its final shape and transferred towards the packing line. The cutting height is calibrated in each column independently, enabling precise product weight control.

Standard scope of supply

- Tetra Pak® Cheese Former 2.0, 1-2 units
- Vacuum system
- Set of CIP-able conveyors, 1 or 2 pieces
- Valve installation connecting vacuum system with the Tetra Pak Cheese Former
- Control system

Capacity

	Cylindric	Diameter 88 mm – 120 mm
	Block	Length and width 80 x 80 mm + 115 x 120 mm
	Wedge	Length and width 70 x 80 mm + 80 x 140 mm
	Portion weight	Dynamic height adjustment 25 mm + 57 mm

All with precise portion control $\pm 1.5\%$

Cheese weight

Range from 130 g (this is the weight for a 80 mm x 25 mm circle) to 1,000 g

- Capacity per unit: up to 1,100 kg/h
- Capacity per 2 units: up to 2,200 kg/h

Technical data

Utility consumption	
CIP	35 m ³ /h at 3 bar
Compressed air	40 Nm ³ /h at 6 bar
Installed electrical power	
1 x CHF system	19 kW
2 x CHF systems	24 kW
Tap water supply	30 m ³ /h at 3-5 bar

Cheese Former 2.0 unit dimensions

Width (including upper platform), mm	2,883
Length, mm	2,563
Height, mm	4,078
Minimal room height, mm	4,700
Conveyor length, mm	5,054
CHF unit body to end of conveyor length, mm	2,971
Operation platform layout on demand	

Vacuum system dimensions

Width, mm	1,700
Length, mm	2,365
Height, mm	3,811

