



Tetra Pak® Blender VCC

Blending of cottage cheese



Highlights

- Drastically reduces product waste thanks to complete emptying without manual operation
- Secures high product quality with gentle agitation and consistent curd/cream ratio during emptying
- Ensures gentle agitation and consistent high quality at all fill levels

Application

Our Tetra Pak® Blender VCC is the world's first and only vertical blender optimized for cottage cheese production.

The vertical design and smart features ensure gentle and efficient blending, even at low fill levels, for high quality, homogenous cottage cheese.

The unit enables you to drastically reduce product waste and ease operation thanks to complete emptying.

It allows you to test and develop new products incorporating spices, herbs and fruit pieces easily and efficiently.

Working principle

The process begins by pre-filling a portion of the cream into the blender. Then cheese curd is transferred via the Tetra Pak® Drum Drainer. The two specially designed agitators operate independently from each other to ensure gentle, but efficient, blending of cheese curd, cream and additives. Once the transfer of cheese curd is complete, the remaining portion of cream is added.

Optional load cells work in combination with control systems to ensure high accuracy in cream and additive dosing. Once the blending process is complete, the final product is transferred to the filling machine.

Tetra Pak® Blender VCC

Technical data

Control system	Stand alone (optional)
Standard capacity	5 500 l

Connections

Curd inlet	ø 520 mm manhole
Product outlet	4"
Ice water in	1½"
Ice water out	1½"
CIP inlet	2"
Drive	400 V, 50 Hz

Material

Standard	Stainless steel AISI 304
Optional	Stainless steel AISI 316

Capacities, dimensions and consumptions

Capacity	5 500
Width, mm	2 325
Height, mm	3 550
Weight, kg	2 150
Ice water, l/h	7 000
CIP, l/h @ 2 bar	20 000
Electric power kW	1.5 + 2.2

Options

- Automation system, fully integrated in the line control system
- Load cells, integrated in control system

The Tetra Pak cottage cheese line consists of the following equipment:

- Tetra Pak® Cottage Cheese Vat E3 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 VCC used for blending of curd and dressing

Dimensions (mm)

