

Tetra Pak® Dry-salter

Machine for adding salt to cheese mass



HIGHLIGHTS

- Give an accurate and even distribution of salt throughout the product
- High safety and reliability due to automatic filling of salt
- Reduces water waste, often eliminating the need to use salty water in the cooker stretcher
- Includes custom platform suitable to customer installation

APPLICATION

Tetra Pak® Dry-salter meters a precise percentage of salt to a flow of mozzarella exiting the cooker stretcher. The cheese production is measured by weight with feedback going to a salt dispenser. Salt is deposited evenly across the cheese via a vibratory pan.

WORKING PRINCIPLE

The Tetra Pak® Dry-salter is positioned between the cooker stretcher and the cheese moulder. The cheese mass emerges from the cooker stretcher and is flattened into a mat along the width of the belt. This mat then travels through the salting unit on a variable speed conveyor. Load cells are used to measure the flow of cheese from the cooker stretcher and feed this information to a controller in the ingredient dispensing unit, which then doses the precise volume of salt needed. An operator sets the desired percentage of salt to be added, and the controller automatically adjusts it to match the curd volume.

MAIN COMPONENTS

- Salt dispenser with auger tube
- Full width product dispenser
- Stand with adjustable feet
- Load cells used to measure the weight of cheese coming from the cooker stretcher
- Heated vibratory pan
- Adjustable base chute
- Extruder head
- CIP'able
- Control system

CONTROL SYSTEM

The Tetra Pak® Dry-salter is fully automated, requiring little or no operator intervention.

LAYOUT

DIMENSIONS

A: 3010.57mm (118.53in)

B: 1642.41mm (64.66in)

C: 2732.51mm (107.58in)

CAPACITY & WEIGHT

Model	Tetra Pak® Dry-salter
Capacity	Up to 0.5% salt addition
Weight	1302 kg (2870 lbs)

TECHNICAL DATA

Electrical power	480 VAC, 3 Phase, 60 Hz
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