



Tetra Pak® Moulding machine RMC 8/12

Machine for moulding and setting mozzarella cheese



Highlights

- Industry-leading hygienic design, with entire product contact area meeting 3A standards
- High capacity enabled by unique, energy efficient, heating and cooling circuit
- Gentle handling from the infeed to final ejection ensures product quality and fibre alignment for superior shape and shredding applications
- Increases food safety; reduces water consumption
- Enables production of a variety of shapes and sizes
- Interchangeable moulds in sizes from 250 g to Euroblock
- Fully Automatic Operation
- Simple and efficient cleaning

Application

Tetra Pak® Moulding machine RMC 8/12 is used for shaping pasta filata type of cheeses such as pizza cheese, mozzarella and provolone into a variety of sizes and shapes.

Working principle

Cheese is received into the extruder. A jacketed, heated body with gentle-turn augers feeds it into tubes, moving the cheese forward carefully to prevent rollback and edge cutting to reduce product loss and fines. Once the cheese has passed from the feed tube, it fills into moulds at a specific pre-set length. The length is adjustable for accurate block weight. This mould-filling process ensures consistent fibre alignment throughout the cheese blocks. Once a cross-section of moulds is full, the Tetra Pak® Moulding machine RMC 8/12 indexes to the next position and cooling of the filled moulds can begin. As moulds progress around the Tetra Pak® Moulding machine RMC 8/12, cold water is pumped through the mould segments, rapidly chilling the blocks of cheese to set their shape, without any contact between the product and chill water for ultimate food safety.

Main components

- Extruder with hot water jacket, gentle radius fill tubes & variable speed drive
- Rotary moulder bed with support structure
- Mould indexing cylinder & controls
- Adjustable weight with controls
- Eject Cylinder
- Chill water tank with pump and liquid level control
- Hot water tank with pump, steam valve & sparger, temperature control and liquid level control
- Control cabinet with operator interface
- Motor starters and Variable Frequency Drives
- Mould transfer hoist
- CIP section including wash enclosure, spray devices & mould cavity flood station
- Adjustable feet ($\pm 89\text{mm}$ (3in))

Control system

The Tetra Pak® Moulding machine RMC 8/12 is fully automated, requiring little or no operator intervention. Once the auger speed is set, the moulder augers are controlled by a level sensor. Available control systems include Allen Bradley or a Siemens control system.

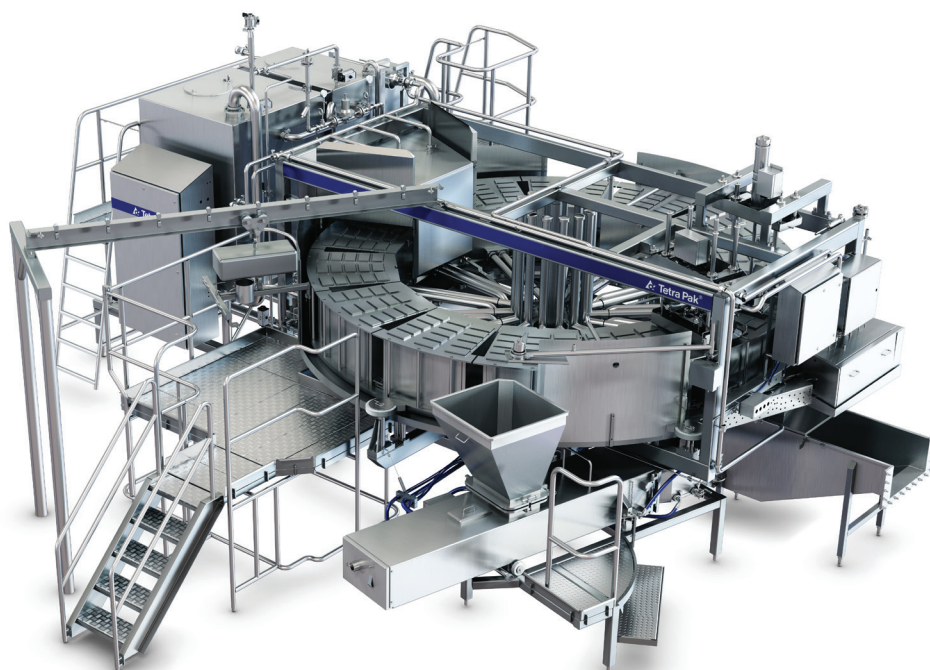
Capacity & Weight

Model	Tetra Pak® Moulding machine RMC 8	Tetra Pak® Moulding machine RMC 12
Capacity	Up to 3,810 kg/hr (9,250 lbs/hr)	Up to 6,350 kg/hr (14,000 lbs/hr)
Weight	5,598 kg (12,342 lbs)	6,803 kg (15,000 lbs)

Technical Data

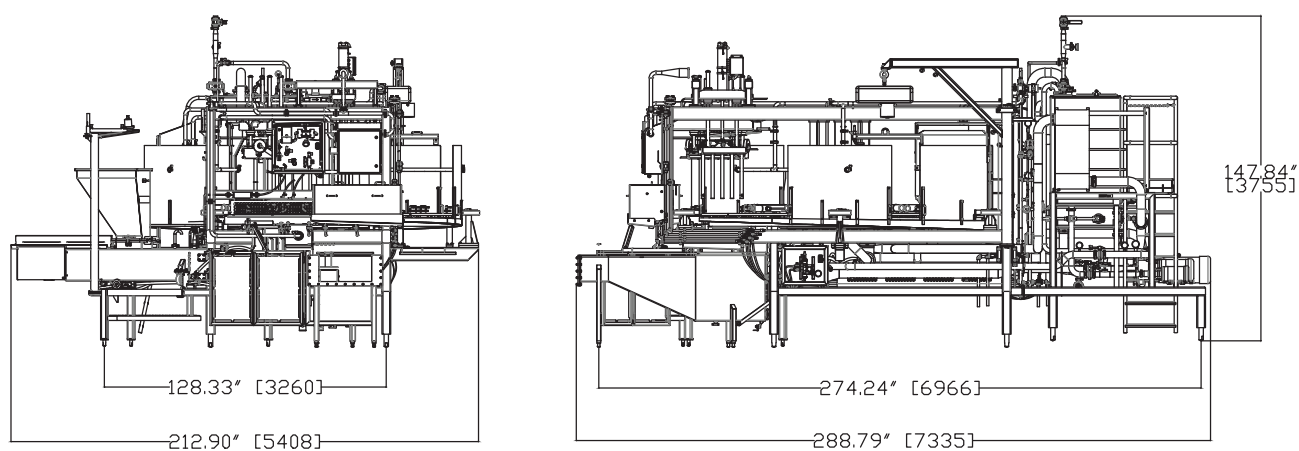
Model	Tetra Pak® Moulding machine RMC 8	Tetra Pak® Moulding machine RMC 12
Customer Chill Water Supply (Initial Fill)	200 GPM 0.76 m ³ /min	200 GPM 0.76 m ³ /min
Chill Water Consumption	35 TPH	35 TPH
Steam Consumption	200 PPH @ 90 psi 91 kg/hr @ 6.2 bar	200 PPH @ 90 psi 91 kg/hr @ 6.2 bar
Compressed Air Consumption	4.3 CFM @ 100 psi 0.1218 m ³ /min @ 6.9 bar	4.3 CFM @ 100 psi 0.1218 m ³ /min @ 6.9 bar
Electrical Requirements	60A @ 480VAC 3Ø	60A @ 480VAC 3Ø
Potable Water Consumption	Less than 50 GPH Less than 0.19 m ³ /hr	Less than 50 GPH Less than 0.19 m ³ /hr
CIP Flow Rate	100 GPM @ 20 psi 0.38 m ³ /min @ 1.4 bar	100 GPM @ 20 psi 0.38 m ³ /min @ 1.4 bar
Hydraulic Supply (Optional)	20 GPM @ 1200 psi 0.08 m ³ /min @ 83 bar	20 GPM @ 1200 psi 0.08 m ³ /min @ 83 bar

*Glycol/Ice Water Isolation Valves NOT supplied by Tetra Pak®.



Layout

Tetra Pak® Moulding machine RMC 8



Dimensions

Tetra Pak® Moulding machine RMC 8	Tetra Pak® Moulding machine RMC 12
A: 3260mm (128.33in)	A: 7154mm (281.64in)
B: 5408mm (212.90in)	B: 7192mm (283.14in)
C: 6966mm (274.24in)	C: 7679mm (302.31in)
D: 7335mm (288.79in)	D: 8124mm (319.85in)
E: 3755mm (147.84in)	E: 3823mm (150.52in)