



Tetra Pak® Drainer Washer 2

Draining, washing and cooling of cottage cheese curd



Highlights

- Reduced investment; one Tetra Pak® Drainer Washer 2 will serve up to eight cottage cheese vats
- Better yield; up to 5%
- Reduced water consumption
- No curd damage

Application

The Tetra Pak Drainer Washer 2 is designed to remove the whey and to wash and cool cottage cheese curd quickly and efficiently in one continuous operation.

The advantages of using the Tetra Pak Drainer Washer 2 compared with traditional systems are reduced water consumption, efficient washing, instant cooling and no curd damage.

Working principle

The curd and whey mixture is transferred from the Tetra Pak® Cottage Cheese Vat onto the belt of the Tetra Pak Drainer Washer 2, entering the first of three processing steps. The unique inlet design distributes the curd over the width of the belt. Curd depth can be regulated by adjusting the belt speed.

In the first step whey is drained off. The curd continues on the belt while whey is collected and pumped out for further processing.

In the second step the curd particles are washed to remove lactose and lactic acid. Depending on production technology, the washing is done with either tempered water at approximately 20 °C or cooling water at 3 °C. This washing step is also the first step of cooling. The wash water is drained off and collected separately from the whey.

In the last step curd particles are completely submerged in cooling water before being transferred to the Tetra Pak® Drum Drainer 2.

This two-stage cooling process will ensure a gentle cooling and prevent undesired skin formation on the surface of the curd particles.

Tetra Pak® Drainer Washer 2

Material

- Standard: Stainless steel AISI 304
- Optional: Stainless steel AISI 316

Technical data

The Tetra Pak® Drainer Washer 2 is available for up to 25.000 l/h of whey/curd. Water consumption/batch is typically better than 1:1 milk/water ratio. Please see table below for more information.

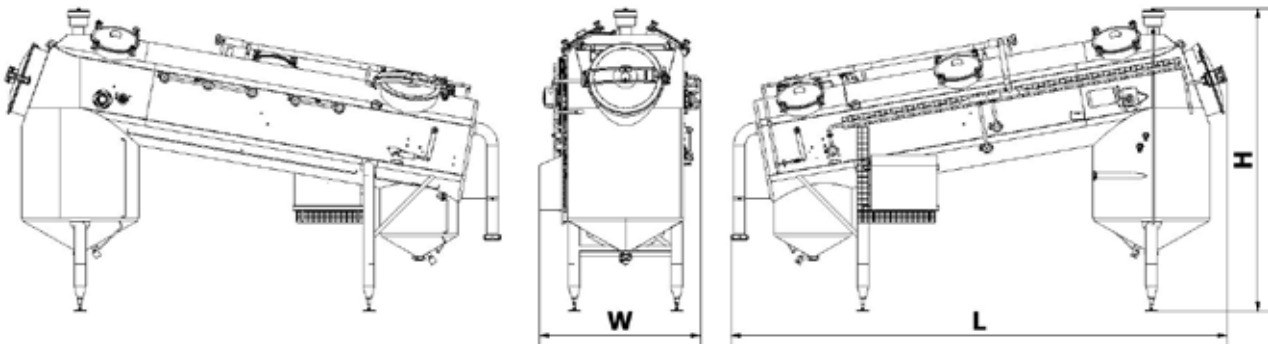
Connections

Curd inlet	4"
Curd outlet	4"
Wash water	1"
Cooling water	1½"
Whey out	3"
Wash water out	2½"
CIP	2½"
Drive	400 V, 50 Hz

Capacities, availability, dimensions and consumptions

Tetra Pak Drainer Washer 2	
Length, mm	4.490
Width, mm	1.450
Height, mm	2.730
Tempered water, l/h	2.000
Cold water, l/h	25.000
CIP, l/h	28.000
Electric power, kW	0,55

Dimensions



Options

- Water cooling unit for cooling water
- Water cooling unit for wash water
- Water heating unit for wash water

The Tetra Pak Drainer Washer 2 is just one item in our portfolio of cottage cheese making equipment incorporating the latest engineering standards and cottage cheese making technology.

Our sales and engineering staff will work closely with you to design the optimum solution to meet all your needs.

Tetra Pak offers complete in-house design, engineering, fabrication, installation, and commissioning.

A 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 used for blending of curd and dressing