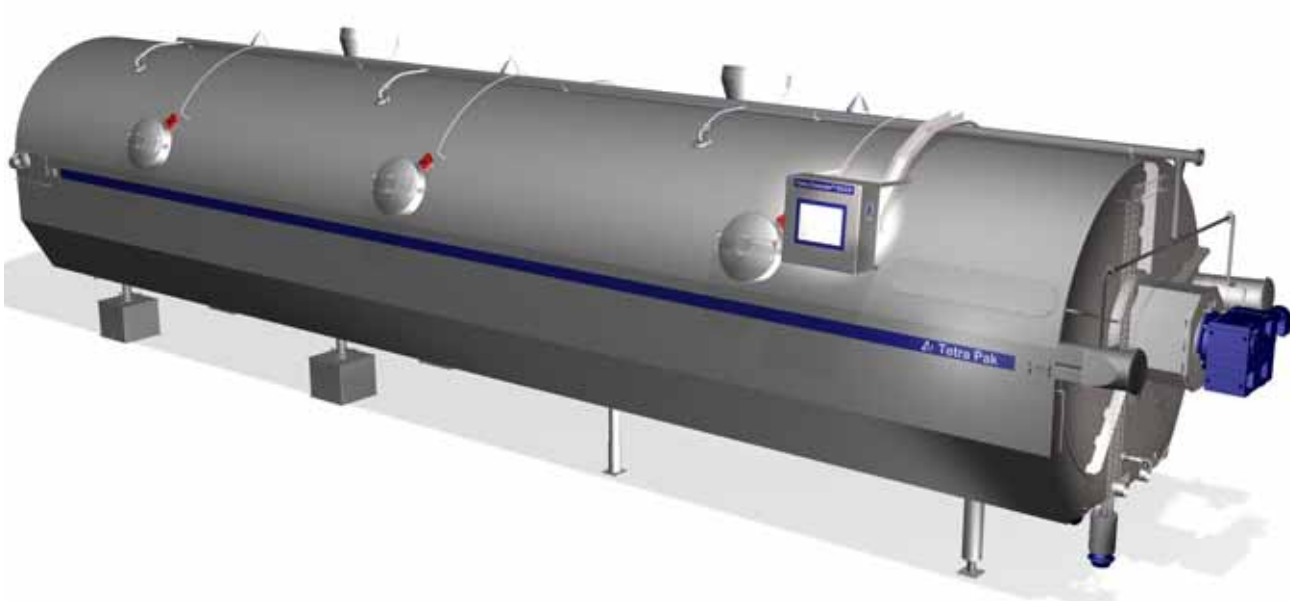
Tetra Damrow™ Enclosed Cottage Cheese Vat 3

Curd making vat for cottage cheese



Highlights

- 20% reduction of un-cut curd
- Superior cutting performance
- Uniform curd particle size
- Patented knife frame technology

Application

The Tetra Damrow Enclosed Cottage Cheese Vat 3 unit (ECCV 3) is designed for the production of high quality cottage cheese curd. The vat is specially designed for cutting the curd in perfectly shaped curd particles to ensure optimum moisture content and product quality using patented knife frames.

Working principle

The Tetra Damrow ECCV 3 unit is filled through the bottom valve while the milk is gently stirred by the agitator. After starter culture is added and blended with the milk, the coagulation occurs.

During coagulation the crosswise cutting tool and agitators are positioned above product level. The lengthwise cutting tool is positioned and contained in a distinctively designed end wall of the Tetra Damrow ECCV 3 unit.

When the right pH and firmness of the coagulum are obtained the lengthwise cutting tool is moved from one end of the vat to the other, cutting the coagulum into long strips. Hereafter the crosswise cutting tool rotates half a revolution cutting the long coagulum strips into uniform cubes. This total intricate cutting phase is completed in its entirety in less than a minute.

By oscillating the uniquely shaped agitator blades in the curd and whey mixture a gentle agitation is achieved.

The lower half of the vat is provided with a heating jacket for accurate temperature control. The heating system allows for precise control of the heating because a fixed ΔT between product and heating water is maintained.

When the curd has reached the right moisture content the curd and whey mixture is pumped to the Tetra Damrow Drainer Washer unit for draining, washing and cooling.

On a touch screen control panel, process parameters like tool speeds, times and temperatures can be controlled within different recipes.

Material

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

Technical data

The Tetra Damrow ECCV 3 unit is available in 40,000 lbs. Please see table below for more information.

Connections

Curd/CIP out/milk in:	4"
Heating water in:	2½"
Heating water out:	4"
CIP in:	3"
Air:	¼"
Steam*:	2"
Drive:	230/460 V, 60 Hz

Options

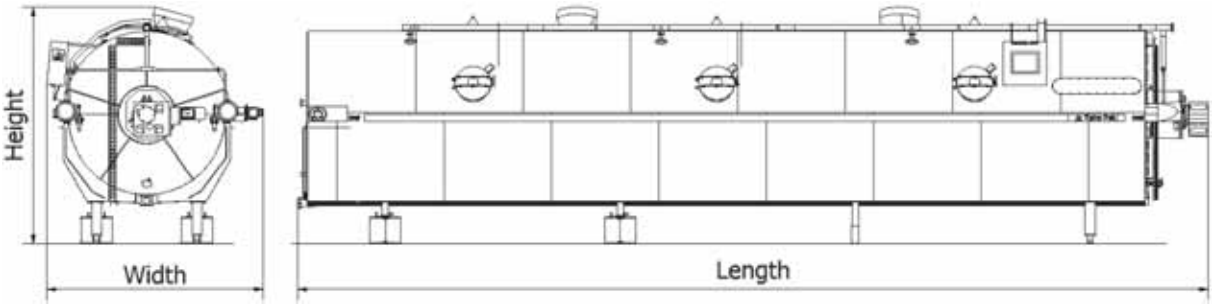
- Platform
- Heating of end wall
- Spray system for automatic final flush

The Tetra Damrow Enclosed Cottage Cheese Vat 3 unit 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 Cheese and Powder Systems offers complete in-house design, engineering, fabrication, installation and commissioning.

Dimensions



Capacities, availability, dimensions and consumptions

Type	Length	Width	Height	Weight (lbs)	Steam* (PPH, 45 PSI)	Water (GPM)	CIP (GPM)	Electric power (hp)
ECCV 3: 40,000 lbs ** Steam for heating unit*	42'	9' 8"	10' 6"	16,500	1,500-2,200	110	145-170	2/1

The Tetra Pak Cottage Cheese Line consists of the following equipment:

- Tetra Damrow Enclosed Cottage Cheese Vat used for curd production
- Tetra Damrow Drainer Washer used for whey draining, washing and cooling of curd
- Tetra Damrow Drum Drainer used for draining of washing and cooling water. The Tetra Damrow Drum Drainer unit needs to be combined with a blender. One Tetra Damrow Drum Drainer can serve several blenders
- Tetra Damrow Blender used for blending of curd and dressing
- Tetra Damrow Drainer Blender used for draining of washing and cooling water and for blending of curd and dressing