

Tetra Tebel Casomatic® SC

Continuous whey drainage and cheese forming



Application

The Tetra Tebel Casomatic SC provides a system for a fully automatic and continuous system for draining of whey, gravity pre-pressing, accurate cheese block formation and mould filling in one sequence.

The latest modification gives a remarkable higher capacity per column and has a redesigned base unit. This higher capacity is reached by the application of a new flexible whey drainage system.

Working principle

The Tetra Tebel Casomatic SC works in combination with preferably two Tetra Tebel Buffertanks. Each column is fed by a pump with the curd/whey mixture from the buffertank. In the production of round-eyed cheese the curd settles under the level of whey. Via three perforated sections whey is drained from the column. The speed of the whey drainage, is controlled by adjusting the drainage valves which adjust the pressure

Tetra Tebel Casomatic SC Highlights:

- Excellent quality of cheese.
- High weight and moisture accuracy.
- Fully CIP-cleanable.
- Long production runs.
- Short pay back time.

in the drainage sections.

As the curd moves down inside the column, it is compacted progressively until a curd block can be separated. The curd block is accurately produced and automatically filled into a cheese mould.

The Tetra Tebel Casomatic SC is equipped with spray nozzles at strategic points, which enable the machine to be thoroughly cleaned after connection to a CIP-system.

Tetra Tebel Casomatic® SC – Continuous whey drainage and portioning machine

Capacity

Capacity per column is depending on cheese size and type. For a semi-hard cheese with 42 – 45 % moisture and 40 – 48 % fat in dry matter, the following capacity guidelines can be given:

Shape/ size	Weight, kg tubes, mm	Size of drainage	Capacity* kg/h
Round	12-13	Ø 365	1 000
Euroblock	15	295x495	1 300

*Capacity kg/h (cheese weight before brine) per machine. Please refer to Tetra Pak Tebel for other cheese types or dimensions.

Standard scope of supply

- Two Tetra Pak Tebel Buffertanks
- Positive displacement pump(s) for curd/whey supply
- Drainage column(s) with cutting and mould filling device
- Whey drainage control system
- Whey collection tank and whey discharge pump
- Conveyor (open execution) with lifting device(s) for mould(s)
- PLC based control system with Siemens PLC
- PC-based operator panel with Intouch panel
- MCC and frequency converters
- Documentation and engineering

Options

- 1 Cutting system(s) for multi-mould application
- 2 Screen(s) for producing granular cheese
- 3 Perforated knife
- 4 Closed conveyor with lifting devices
- 5 Non standard PLC (Allen Bradley) or SCADA-software (Ifix or WinCC)
- 6 Software options:
 - Disturbance correction by block height correction and additional cooling of curd-whey mixture in Tetra Tebel Buffertank
 - Optimum change of cheese type
- 7 Uninterruptible Power Supply (UPS) system
- 8 Recommended spare parts set

Excluded are

External piping, external cabling, installation, testing and commissioning
Training

Connections

Curd/whey supply	3"
Supply CIP	3", 45 m ³ /h, 1,5 bar
Outlet whey/CIP	3", 55 m ³ /h, 2,5 bar
Spray water supply	2", 15 m ³ /h, 1,5 bar
Air per column	7 bar(a), 150 NI/min/column

Electricity consumption

Mains	230/400 V, 50 Hz
Curd/whey pump	1,5 kW (freq. contr.)
Whey/CIP return pump	7,5 kW (freq. contr.)
Whey spray pump	2,2 kW

Shipping data

	Net weight,kg	Gross weight,kg
Single column	1 650	1 750
Additional column	1 000	1 050

Dimensions, mm

