



Tetra Tebel Casomatic® MC-S

Continuous whey drainage and cheese forming



Highlights

- Low investment
- Flexibility in cheese types
- Flexibility in size
- Accurate cheese weights
- Hygienic design

Application

Tetra Tebel Casomatic MC-S provides a fully automated and continuous system for whey-drainage, gravity pre-pressing, accurate cheese block formation and mould filling in one sequence.

Tetra Tebel Casomatic MC-S is suitable for the production of round eyed semi-hard cheese types in the size Euroblock (500x300x100 mm 15 kg) and/or cylindrical (280 mm, 7 - 8 kg). By adding a de-wheyng screen, granular types of cheese can also be produced.

Working principle

Tetra Tebel Casomatic MC-S works in combination with a special designed buffertank. The column is fed by a pump with curd/whey mixture from the buffertank. The curd/whey mixture is pumped to the top of the column. In the production of round-eyed cheese the curd settles under the level of the whey.

The draining tube(s) is/are located in an exchangeable insert. Via perforated sections whey is drained from the draining tube(s). The speed of the whey drainage is controlled securing a uniform block.

As the curd moves down the draining tube(s), it is compacted progressively until a curd block can be separated. The curd blocks are accurately dosed and automatically filled into the cheese moulds.

All parts determining the size of the cheese can be exchanged. Tetra Tebel Casomatic MC-S is equipped with spray nozzles at strategic points which enable the whole machine to be CIP cleaned.

Capacity

The details below are capacity guidelines:

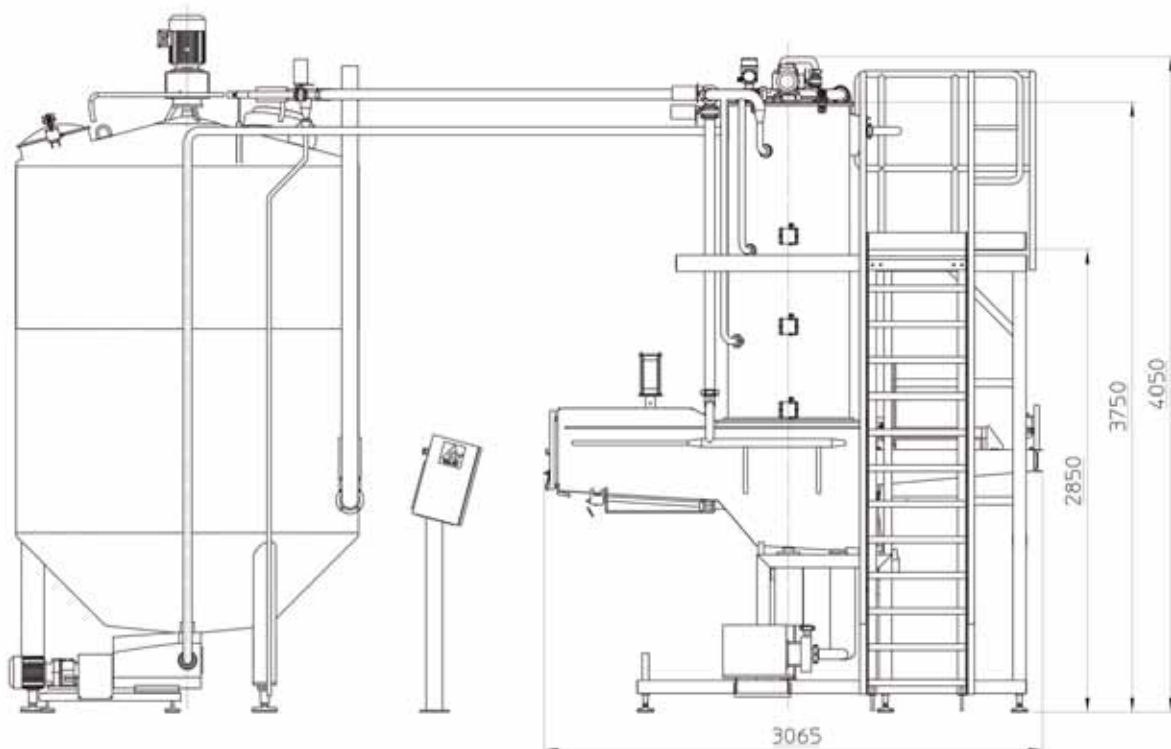
Shape/Size		Cylinder	Euroblock
Size	mm	Ø 280x120	500x300x100
Weight	Kg	7,5	15
Number of drainage tubes	#	2	1
Capacity* Round eyed	Kg/h	1.250	1.250
Capacity* Granular	Kg/h	1.500	1.500

* Capacity in Kg/h before brine.

Standard scope of supply

- One buffertank
- One positive displacement pump for curd/whey supply
- Connecting piping and valve cluster
- Machine with dosing cutting and mould-filling device
- One set of exchange parts
- Whey drainage control system
- Whey discharge pump
- PLC based control system with Siemens PLC
- Touch screen operator panel
- MCC and frequency converters for all installed drives
- Documentation

Dimensions, mm



Options

- Second buffertank including valves for better de-aeration and longer acidification
- Buffertank with cooling jacket for better moisture accuracy
- Extra set of exchange parts for alternative cheese dimensions
- Screen for production of granular cheese types
- Pre salting unit for Rossiski cheese type
- Mould conveyor (open execution) with lifting device(s) for mould(s) per column
- Faster dosing speed for smaller cheese sizes at higher capacity
- Short version (2 section machine) for smaller cheese size
- Mobile insert storage
- Stairs for access to filling unit platform in case it is not connected to other platforms
- Hoisting device to be able to remove insert from machine
- Spare part kit

Consumptions

Supply CIP	25 m ³ /h @ 1,5 bar
Outlet whey / CIP	max. 25 m ³ /h @ 2,0 bar
Water	15 m ³ /h @ 2 bar
Seal water inlet	0,1 m ³ /h @ 2 bar
Compressed air	7 bar(a), 265 NI/min
Electricity	10 kW 230/400V 50 Hz