



Tetra Pak® Finishing Vat O5

Draining, cheddaring and mellowing vat



Highlights

- Removable draining plates allow for cleaning and inspection.
- Fully supported vat bottom ensures complete drainage.
- Overhead carriage design ensures that parts above the product area are fully contained.
- Overhead carriage and traverse trolley completely manufactured in stainless steel.

Application

The Tetra Pak® Finishing Vat O5 is designed to efficiently perform curd conditioning, whey drainage, curd salting and mellowing steps for milled cheddar and stirred curd type cheeses.

During the different process steps, a combination of the curd dam, cutting and stirring tools and curd unloading pusher can be used.

Working principle

The curd and whey mixture is pumped or delivered by gravity onto the Tetra Pak Finishing Vat O5.

Whey is drained through the centre drain channel and curd dam.

The curd can be matted and milled in the traditional method or continuously stirred before salting. Depending on the curd type, milled or stirred curd tools can be attached to an overhead traverse trolley. The traverse trolley moves back and forward above the Tetra Pak Finishing Vat O5 between pre-set positions.

After proper curd conditioning, salting and mellowing time, the curd is removed through the end door using the curd unloading pusher.

Prior to cleaning, the perforated draining plates in the centre drain channel are removed.

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Material

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

Technical data

Connections and consumptions

Whey outlet	4"
Power supply	3 x 400 V, 50 Hz, 4,0-5,5 kW
Power supply heating system	3 x 400 V, 50 Hz, 10 kW

Options

- Milled curd tools (2 x paddle, 2 x cutting tool)
- Stirred curd tools (4 x rake-type stirrer)
- Curd unloading pusher

- Perforated curd dam
- Heating system
- Whey saver with perforated strainer
- Curd unloader with centre inclining auger
- Curd unloader with centre rotary valve outlet
- Curd unloader with blockformer outlet
- Rotary valve with blower

The Tetra Pak® Finishing Vat O5 is just one item in our portfolio of cheese making equipment incorporating the latest engineering standards and 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.

Dimensions

Capacities and dimensions

Size Cheese Vat litres	Liquid Capacity litres	Dry curd Capacity kg	Inside Dim.			External Dim.		
			Length mm	Width mm	Height mm	Length mm	Width mm	Height mm
5.000	2.135	550	4.830	1.473	356	5.176	1.723	2.306
8.000	3.790	1.000	7.265	1.726	356	7.611	1.976	2.306
10.000	4.440	1.150	8.484	1.726	356	8.830	1.976	2.306
12.000	5.095	1.325	9.709	1.726	356	10.055	1.976	2.306
14.000	5.750	1.500	10.927	1.726	356	11.273	1.976	2.306
15.000	6.075	1.575	11.535	1.726	356	11.881	1.976	2.306
16.000	6.725	1.750	12.755	1.726	356	13.101	1.976	2.306
18.000	7.055	1.825	13.367	1.726	356	13.713	1.976	2.306
20.000	7.705	2.000	14.587	1.726	356	14.933	1.976	2.306
25.000	8.360	2.160	15.807	1.726	356	16.153	1.976	2.306

