



Tetra Pak® Cheese Vat OST SH6

Horizontal vat for curd making



Highlights

- Even curd size distribution
- Low fat and fines losses
- Very strong and reliable
- Controlled heating
- Advanced process control

Application

The Tetra Pak® Cheese Vat OST SH6 is a horizontal vat for the production of curd for hard/semi-hard cheese types.

The vat has all required functions for a controlled and predictable process, including filling of cheese milk, mixing of ingredients, coagulation of milk, cutting of coagulum, blending, whey discharge, water addition, indirect heating, emptying and CIP (Cleaning in Place).

The Tetra Pak Cheese Vat OST SH6 is designed to satisfy the requirement to clean after every batch especially for hard/semi-hard cheeses.

Using warm water in a dimple jacket to heat the product allows the operator to control the heating speed and temperature difference. In the recipe the maximum temperature difference between heating medium and product can be set, so the optimal heating rate can be achieved.

Working principle

The milk (and in line added starter) is fed into the vat through the bottom (or optional top) inlet and gently stirred by the combined stirring and cutting tools.

After rennet addition the milk rests to create a firm coagulum to be cut by the sharp knives of the cutting tool. The speed of the tools is controlled between 2 and 10 rpm. When the curd is cut to the required grain size the rotation of the tools is reversed. By rotating the opposite way the blunt sides of the knives stir the curd and whey mixture to avoid sedimentation.

A tubular whey strainer with pivoted pipe connection is suspended from the top of the vat. The strainer is immersed just under the liquid level for efficient whey drainage.

The curd/whey mixture can be indirectly heated by circulating hot water through the dimple jacket. The vat is emptied through the outlet at the bottom. The curd making process is controlled from the control panel placed adjacent to the manway on top of the vat. The vat can be cleaned in place by means of rotating spray nozzles and a connection to the shaft seal housing.

Tetra Pak® Cheese Vat OST SH6

Scope of supply

- Horizontal cylindrical body with slightly conical ends
- Slope of the vat of 3°
- Heating jacket on lower half of the cylindrical and conical sections (heating rate ~0,6°C/min.)
- Main shaft with welded-on knife frames and side stirring blades
- Frequency controlled E-motor for cutting/stirring tool
- Whey strainer with E-motor and gearbox (60–80 m³/h execution, single whey sieve)
- Internal LED lighting
- Manhole with non-transparent sliding door on top position
- Air vent
- CIP nozzles with interconnecting pipe work
- Temperature electrode
- One level electrode
- Curd-whey outlet / milk inlet
- Adjustable legs
- Sanitary couplings
- Siemens based control system
- Operator panel
- Control panel
- MCC panel

Options, mechanical

- 01 Top milk inlet
- 02 Remote controlled bottom valve, type LKB-F
- 06 Extra level electrode
- 07 Content measurement
- 08 Non-standard length of the legs
- 13 Non-standard voltage and frequency
- 18 Rennet distribution system with hopper

Dimensions and shipping data

Size Litres	A mm	B mm	C mm	Load pro leg	Weight net kg	Weight gross kg	L x W x H unpacked approx (m)	L x W x H seaworthy case (m)
15 000	2 750	1 200	4 515	4 550	3 200	4 200	4.7 x 3.3 x 3.7	5.0 x 3.6 x 4.0
17 500	3 250	1 200	5 015	5 225	3 400	4 400	5.2 x 3.3 x 3.7	5.5 x 3.6 x 4.0
20 000	3 750	1 200	5 515	5 900	3 600	4 700	5.7 x 3.3 x 3.7	6.0 x 3.6 x 4.0
22 500	4 250	1 200	6 092	6 975	5 400	6 600	6.3 x 3.3 x 3.7	6.6 x 3.6 x 4.0
25 000	4 750	1 277	6 592	7 650	5 600	6 900	6.8 x 3.3 x 3.7	7.1 x 3.6 x 4.0
27 500	5 250	1 277	7 092	8 325	5 800	7 200	7.3 x 3.3 x 3.7	7.6 x 3.6 x 4.0
30 000	5 750	1 277	7 592	9 000	6 000	7 500	7.8 x 3.3 x 3.7	8.1 x 3.6 x 4.0

- 21 Coagulation sensor
- 22 Cordless whey sieve
- 23 Automatic flush

Options, automation

- 32 I/O Communication (hardwired communication)
- 33 Rockwell (Allen Bradley) control system and operator panel
- 35 Operator panel in non-EU language

Capacity/Range

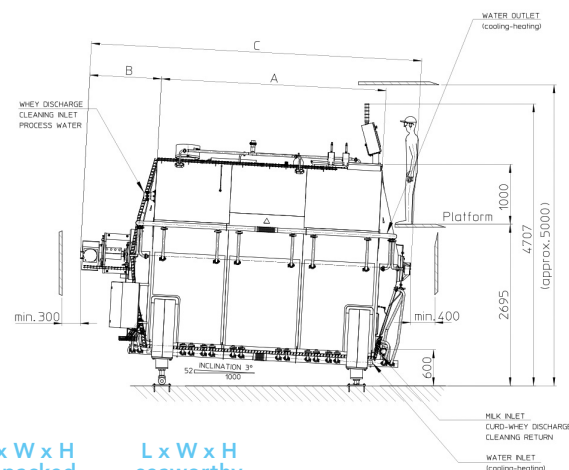
The Tetra Pak® Cheese Vat OST SH6 is available in the following sizes (nominal filling volume):

- 15 000 – 30 000 litres (in steps of 2 500 litres)

Consumption data

Capacity, litres	15 000 – 20 000	22 500 – 25 000	27 500 – 30 000
CIP supply	40 m³/h	80 m³/h	80 m³/h
Electricity	4 kW	5,5 kW	7,5 kW
Compressed air	2 NL/h	2 NL/h	2 NL/h
Process water*	40 m³/h	80 m³/h	80 m³/h
Heating water**	40 m³/h	50 m³/h	60 m³/h

* Only applicable when washing water is used. ** Depending on required heating rate and ΔT. Heating water is circulating in closed system. Values are average and subject to process parameters.



We reserve the rights to introduce design modifications without prior notice. Tetra Pak,  and PROTECTS WHAT'S GOOD are trademarks belonging to the Tetra Pak Group.

www.tetrapak.com

 Tetra Pak®