



# Tetra Damrow™ Double-O Vat 8

## Type DB

Curd making vat



### Highlights

- Wide range of cheese types
- Unique in producing cheese with different fat content from 10+ to 60+
- Up to 60% whey pre-draw of nominal filling level
- Excellent cutting and stirring performance
- Vat performance independent of filling level
- Outstanding emptying capability

### Application

The Tetra Damrow Double-O Vat 8 is specifically designed for the production of high quality cheese curd and whey. The vat is suitable for the production of most cheese types ranging from hard varieties like Cheddar and Emmentaler, Semi-hard varieties like Gouda and Tilsitter, to soft/fresh varieties like Blue Cheese and Feta as well as Pasta Filata.

The design of the Tetra Damrow Double-O Vat 8 is based on the double circle principle, which ensures an optimum, efficient, yet careful treatment of the cheese curd.

The vat can optionally be supplied with a flexible knife configuration in relation to cheese type and recipe.

### Working principle

Milk, starter culture and rennet are added to the vat. All ingredients are gently mixed by rotating the combined cutting and stirring frame.

After proper coagulation time, the curd is cut until the right curd particle size is achieved. Hereafter, the curd and whey mixture is gently stirred and can be followed by a whey pre-draw. The whey pre-draw is done either from the surface by means of a whey strainer or through whey outlets in the vat wall.

Heating of the curd and whey mixture can either be done directly by adding hot process water or indirectly by means of hot water and/or steam through the jacket on the bottom and wall.

When the right firmness of the cheese curd is reached, the curd and whey mixture will be emptied through the double outlet.

Thanks to the dish bottom design, an outstanding emptying performance is achieved limiting the need for flushing.

## Material

Standard : Stainless steel AISI 304  
 Optional : Stainless steel AISI 316  
 Vertical knives : Stainless steel AISI 301

## Technical data

The Tetra Damrow Double-O Vat 8 is available in three different versions.

### Tetra Damrow Double-O Vat 8 type DB-S

- Without whey outlet

### Tetra Damrow Double-O Vat 8 type DB-W

- With whey outlet valves in vat wall

### Tetra Damrow Double-O Vat 8 type DB-N

- With automatic whey strainer

## Options

- Flexible knife configuration
- Rennet injection
- Dimple jacket
- Water distribution ring, cooling
- Top inlet
- Valve package
- Outlet manifold
- Various automation packages

## Capacities, availability, dimensions and consumptions

Volume litres	Available DB-S	Available DB-W	Available DB-N	Length mm	Width mm	Height mm	Weight kg	Load kg/leg	Steam kg/h*	Power kW	CIP m <sup>3</sup> /h
2.000	Yes	Yes	No	2.900	1.900	2.100	1.200	800	190	2,2	15
4.000	Yes	Yes	No	2.900	1.900	2.700	1.600	1.400	485	2,2	15
6.000	Yes	Yes	No	3.200	2.100	2.800	2.600	2.150	560	2,2	15
8.000	Yes	Yes	No	3.200	2.100	3.200	3.000	2.750	700	2,2	15
10.000	Yes	Yes	Yes	3.950	2.600	3.000	3.400	3.350	790	4,0	28
12.000	Yes	Yes	Yes	3.950	2.600	3.200	3.600	3.900	915	4,0	28
14.000	Yes	Yes	Yes	4.700	3.100	3.100	3.900	4.800	1.050	4,0	28
16.000	Yes	Yes	Yes	4.700	3.100	3.200	4.000	5.100	1.095	4,0	28
18.000	Yes	Yes	Yes	4.700	3.100	3.400	4.200	5.600	1.190	4,0	28
20.000	Yes	Yes	Yes	5.000	3.300	3.400	4.500	6.125	1.265	5,5	58
25.000	Yes	Yes	Yes	5.000	3.300	3.800	5.000	7.500	1.480	5,5	58
30.000	Yes	Yes	Yes	5.000	3.300	4.150	5.300	8.825	1.670	5,5	58

\* Steam consumption calculated for heating rate of 0,6 °C / minute

