

Cheese vat A 1.0

The Scherjon Cheese vat, is a batch wise and automatically operating machine for automatic cheese production of round eyed cheese. (Gouda type)

The working-principle of the Scherjon Cheese vat is that the renneting milk is cut into curd. After draining of the whey, and supply the process water the curd whey mixture will be pumped over to the pre press vat

The Scherjon Cheese vat is CIP cleanable. On forehand however some manual flushing have to be made.

The Scherjon Cheese vat is available for batch sizes of 2,300 and 3,300 litres. The inside diameter of the 3,300 litre cheese vat is Ø 1950 mm.(and as result the machine as a whole) are determined by customer specification.

Total height of the machine including the whey discharge cylinder is up to 3.300 mm.

Scope of Supply

Basic unit

- Cheese vat dimensions: outside diameter is Ø 2050 mm, total height including whey discharge cylinder is 3.300 mm.
- Stainless steel vat.
- Milk-supply through one anti foam stainless steel inlet pipe.
- Whey-draining system by inside whey strainer. Whey discharge possible during stirring.
- Two knives for cutting the curd, and stirring the curd. Stirring is done by changing direction of the cutting knives.
- Necessary cylinders and motors.
- CIP cleanable (after visual check and some manual rinsing).
- PLC based control-system with Hitachi PLC.
- OP-panel in a stainless steel control panel and additional push-button panels.
- MCC and frequency-converters.
- Stainless steel panel for pneumatic solenoids.
- Program for automatic operation
- Technical documentation and Operating Manual.

options

- Curd- whey pump
- Aluminium steel platform

Following items are generally excluded.

- External piping (except internal piping inside equipment)
- External cabling and mains supply to and from cabinets

Limits of delivery

Scherjon limits of delivery according attached battery limit list and P&ID-drawing, showing the included options as well.

Connections:

Air	R 1/2"
Proceswater in	Ø 24 mm.
Milk in	Ø 38 mm
Curd and Whey out	Ø 76 mm
CIP in	Ø 38 mm
CIP/Whey out	Ø 76 mm

Consumption data

Electricity	: (240/400V 50Hz) 1,5 kW (depending on options and pumps in/outside control)
Air	: 100 l/min at 6-7 bar
Curd/whey out	: 250 l/min
CIP in	: 250 l/h at 2 bar

Materials

Contact with milk, curd, whey or CIP-liquid:	Stainless steel AISI 304
Non contact with curd, whey or CIP-liquid:	Stainless steel AISI 304
All plastics:	Food graded material and CIP resistant
Control boxes:	Stainless steel AISI 304, IP 66

Building requirements

Door opening for installation:	2500 x 2500
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