



## New knives for Tetra Damrow™ Double-O Vat

Upgrade Services



### Benefits

- Improved performance – reduction of fat and fines losses
- Better control of the moisture content in the curd
- Easy re-sharpening of knives
- Improved sharpness and strength of knives
- Flexible knife configuration in relation to cheese type and recipe

### Application

The new knife design has been thoroughly tested and shows an improved cutting and stirring performance resulting in reduction in fines losses up to 20 % and fat losses up to 12 %.

The updated design provides the possibility to remove the vertical knives from the knife frame for future re-sharpening.

The new design of the vertical knives combined with the choice of material, Duplex 2205, secures improved sharpness and strength of the knives.

Moreover, the new knife design facilitates the possibility for a flexible knife configuration suiting every individual cheese maker's demands.

New Tetra Damrow Double-O Vats are delivered with the updated knives. The knives are also available as an upgrade for existing vats (Damrow Double-O Vats).

### Operating principle

The new vertical knives are attached to the horizontal knives by means of special attachment holes and fixed in position by a lock pin. The lock pin can easily be removed and the vertical knives can be loosened from the horizontal knives and finally be removed from the frame.

With the optional flexible knife configuration, the horizontal knives have extra attachment holes providing the possibility for positioning the vertical knives in different configurations i.e. shorter distance between some knives and longer between others.



## Scope of supply

Complete new knife frame and loose vertical knives  
(Standard upgrade)

1. Horizontal knives
2. Angle bracing
3. Support for angle bracing
4. Fixed vertical knife
5. Set of loose knives (16 pieces)
6. Inner agitator blade including bracket
7. Middle agitator blade including bracket
8. Outer agitator blade including bracket
9. Welding bracket for horizontal knives
10. Middle support horizontal knife (only for 20.000-30.000 ltr)

Flexible knife configuration

(Standard upgrade + flexible knife configuration)

- 1-10. As above for standard upgrade
11. More attachment holes in horizontal knives

## Material

Vertical knives: EN 1.4462 (Duplex 2205)

Other material: EN 1.4301 (AISI 304)

## MCON number

The MCON number is 2898861-9302.

## Delivery time and installation procedure

The delivery time is 10-12 weeks.

Estimated installation time is approximately 30-40 man hours in total for two fitters per upgrade.

## Prior to ordering

In order to manufacture the new knives exactly to the specific cheese vat, this upgrade requires an accurate measurement of both the currently installed knife frame and the dimensions inside the vat.

For the flexible knife configuration it must be considered, how many attachment holes and loose vertical knives are required for the specific cheese maker.

## Information required

Please submit as much as possible of the below required information.

- Machine number
- Type and size of the vat
- Original place of delivery

## Contact

If you are unsure whether the upgrade is suitable for your equipment or if you need further information, please contact your local Tetra Pak representative.

The Tetra Damrow Double-O Vat 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 of your needs.

Tetra Pak Cheese and Powder Systems offers complete in-house design, engineering, fabrication, installation and commissioning.

