

Vacuum Transfer System (VTS) for Cottage Cheese and Other Processes

Stoelting continues to lead the way with innovative equipment for cottage cheese production. The Vacuum Transfer System solves the challenge of creamed cottage cheese transfer with a minimum of curd damage. It also keeps pace with today's fastest fillers, and most cottage cheese applications.

Pulled by vacuum from a blender, surge tank, or vat, the creamed cottage cheese moves continuously to the filler line. Not only does your cottage cheese flow nearly damage-free, but air entrapped during creaming may also be removed.

During production, one of the two tanks fills, is vented of vacuum, and discharges under slight air pressure to the filler located below. While the first tank empties, the second is filled providing a continuous flow to the filler line. Your cheese making operation will benefit from greater curd identity, enhanced freshness and closer weight tolerances.

The Vacuum Transfer System includes (2) 550 lb. capacity transfer tanks built with cone bottoms for efficient continuous discharge; high and low level probes; controls; valve options; vacuum pump with water saving separator/muffler; filtered air package; mounting frame; and it is adaptable to virtually any filler.

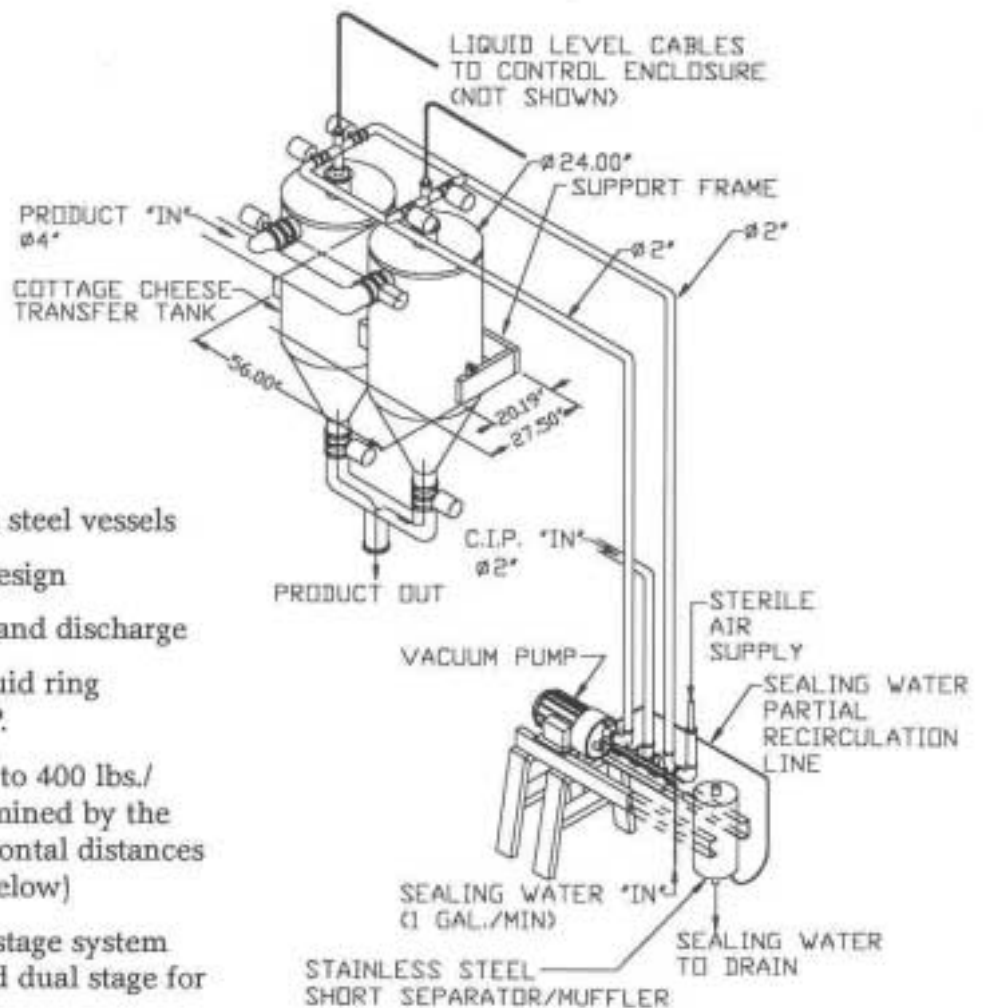
In addition to cheese making applications, the Stoelting Vacuum Transfer System can also be utilized for transporting many other food products.

The VTS is also available in a single tank batch transfer configuration.



 **STOELTING**

Vacuum Transfer System (VTS)



FEATURES

- 24" dia. 304 stainless steel vessels
- C.I.P. cleanable 3A design
- 4" dia. product inlet and discharge
- All stainless steel liquid ring vacuum pump, 3 H.P.
- Transfer rates of 135 to 400 lbs./min. Rates are determined by the vertical lift and horizontal distances involved (see chart below)
- Available in a single stage system for batch transfer and dual stage for continuous transfer
- Also available: valving and filtered air packages

TRANSFER RATES		
VERTICAL LIFT	HORIZONTAL DISTANCE	TRANSFER RATE
9'	Up to 30 feet	405 lbs/min.
10'		315 lbs/min.
11'	*Consult Stoelting	250 lbs/min.
12'	when the distance	200 lbs/min.
13'	exceeds 30 feet.	150 lbs/min.
14'		135 lbs/min.



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