

Open Curd Tables (OCT)

Why Choose a Sycamore Open Curd Table?™

Sycamore Process Engineering has designed, manufactured and installed numerous Open Curd Tables (OCT) for market leading cheese makers across the UK and Europe. We design these tables to effectively perform curd conditioning, whey drainage, curd salting and mellowing for milled cheddar and stirred curd type cheeses.

Key features and benefits

- 4mm stainless steel is used for crucial strength, durability and quality of the vat bed
- Punched slot drainage screens remove whey quickly and efficiently
- Water jacket included as standard to ensure curds can be maintained at the correct temperature
- Removable drainage screens allow for easy cleaning and inspection
- Overhead carriage is controlled by a PLC, enabling recipe driven applications
- Minimal movement of the table during processing is essential so the reinforced supporting frame ensures smoother processing
- Stainless steel overhead carriage design ensures that all parts above the product area are fully contained and hygienic
- HMI touch screen panel mounted on a rotary coupling, allows for easy operator access from each side of the table

Working Principle

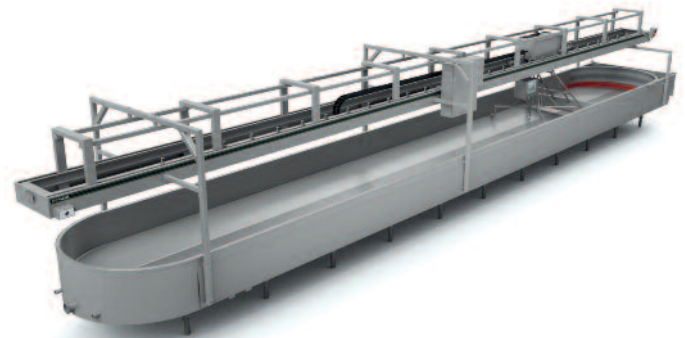
- The curd and whey mixture is pumped or delivered by gravity onto the Sycamore Process Engineering OCT. Whey is drained through the centre drain channel and curd dam.
- The curd can be matted and cut in the traditional method and continuously stirred before salting. Depending on the curd type, milled or stirred curd tools can be attached to an overhead carriage. The carriage moves back and forward above the OCT between pre-set positions. After proper curd conditioning, salting and mellowing time, the curd is removed through the end door using the curd plough.
- Prior to cleaning, the drainage screens in the centre drain channel are removed.

At Sycamore Process Engineering we understand the purchase of machinery like this is a serious investment. Our dedicated team of specialists ensures you get the perfect solution for your business.

Technical Data

Connections and consumptions

Jacket Inlet	1.25" BSP
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Whey Outlet	4" SMS
Power Supply	3 x 400 V, 50Hz, 1.1kW - 2.2kW Option 60Hz

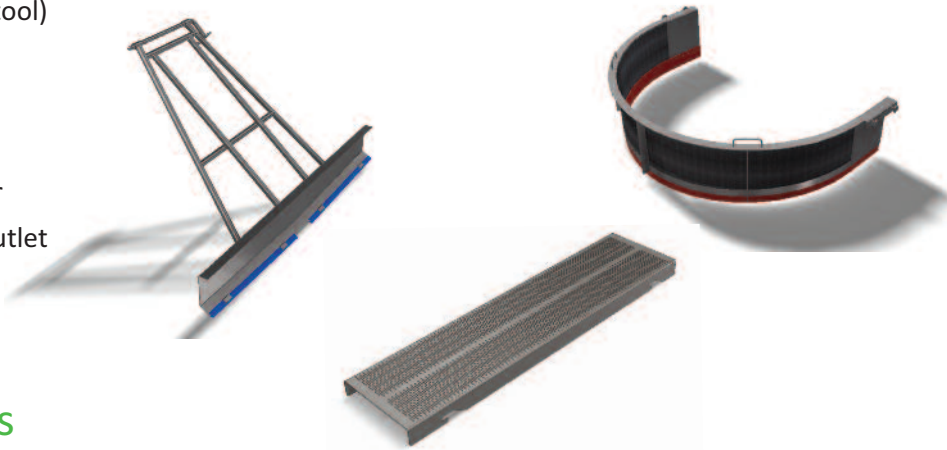


Material

- Standard: Stainless Steel AISI 304
- Optional: Stainless Steel AISI 316

Options

- Milled curd tools (2 x paddle, 2 x cutting tool)
- Stirred curd tools (4 x rake-type stirrer)
- Curd plough
- Perforated curd dam (round or straight)
- Curd unloader with centre inclining auger
- Curd unloader with centre rotary valve outlet
- Curd unloader with blockformer outlet(s)
- Critical spares package



Capacities and Dimensions

Table size indicator

Vat size (litres)	Crumbly varieties	Economy Mild Cheese	Double Gloucester	Mild Cheddar/ Red Leicester	Medium/ Mature Cheddar	Extra Mature/ Vintage Cheddar	Reduced Fat Cheddar	Half Fat Cheddar	Low Fat Cheddar
10,000	B	B	B	B	B	B	A	A	A
12,500	C	C	C	C	B	B	B	B	A
15,000	D	D	C	C	C	C	C	B	B
17,500	D	D	D	D	D	D	C	C	B
20,000	E	E	E	E	D	D	D	C	C

OCT Model	External Length (mm) X	External Width (mm) Y	Height (mm) Z	Typical weight of finished cheese (kg)	No. of nominal 20kg blocks range
A	8750	1990	2400	560 - 930	28 - 47
B	10250	1990	2400	940 - 1310	47 - 66
C	11750	1990	2400	1320 - 1690	66 - 85
D	13250	1990	2400	1700 - 2070	85 - 104
E	14750	1990	2400	2080 - 2450	104 - 123

