



Kusel DCR Drainer/Creamer shown

DRAINER/CREAMER (DCR)

The Kusel DCR is an all stainless-steel, totally enclosed, space saving, dual purpose unit, designed to drain liquid and to cream cottage cheese, as well as store creamed cottage cheese before and during filling.

KEY FEATURES

- Gently draining of transport water via "Wedge-Wire" (hydro-sieve type design) drain assembly.
- The outlets in the cone bottom provide self-draining of the residual water and the finished product.
- Unique agitator assemblies are designed to gently and uniformly blend the cream dressing with the cottage cheese curd.
- Load cells assure accuracy and consistency of the cream added.
- Indicating thermometer and recorder wells are provided.
- Nylon scraper blades contact the interior side and cone surface to insure complete product removal.
- Stainless-steel, ASME coded, heat transfer surface covers the cone bottom and is designed to be used with water, steam, or glycol.
- Once the cream is added and blended, the creamed curd may be transferred to the cup filler or stored in the Drainer/Creamer as the production schedule permits.
- Units are typically sized to accommodate the production of creamed curd from one 4,000 gallon (15,000 liter) vat. Larger sizes are available.
- Integral part of the Kusel Cottage Cheese system.

CONSTRUCTION

- Shell constructed of 10-gauge type 304 stainless-steel
- 7-gauge type 304 stainless-steel flanged and dished top head
- 7-gauge type 304 stainless-steel fabricated cone bottom head with center outlet assembly
- #4 sanitary finish inside with welds ground smooth and flush
- 2 inches of asbestos free and chloride free thermal wool insulation around the side and bottom
- 2 HP 230/460V, 3 Phase premium energy efficient center gear motor
- 5 HP, 230/460V, 3 Phase, 60 cycles totally enclosed auxiliary agitator motor

STANDARD OPTIONS / ACCESSORIES

- Ladder
- Platform designed on customer input and final room layout
- Curd & water separator inlet screen
- 1 or 2 separate heat transfer surface zone for the sidewalls. Allowing for up to 3 individually controllable zones for maintaining a desired temperature for longer product storage.
- Water system for DWC & DCR consisting of plate cooler, insulated water tank, water tank level control, RTD