

# **BATCH COOKER**

## **FEATURES**

- A wide range of capacities
- Heavy-duty roller bearings
- Product charge and discharge tunnels
- Moisture sensor
- Manometer and thermometer displays
- Rotary steam heading
- Special designed rotor for operational conditions
- Easy maintenance
- Body isolation and surface coating



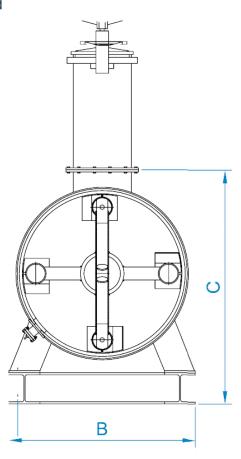




#### **BATCH COOKER**

The cooking boiler consists of specially designed rotors and paddles. It starts softly from the reducer and safely against excessive load, with V belts that is connected to hydraulic clutch which is coupled to reversible engine. The cooking boiler is used to cook following bi-products for animals:

- Meat, offal and bone mixtures
- Poultry feathers
- Viscera
- Blood



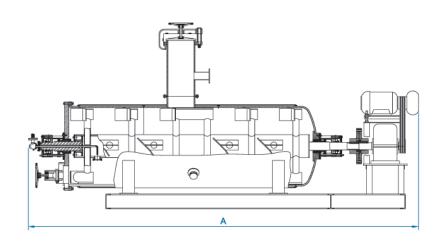
The body of the cooking boiler is made with a steam jacket. Also, thanks to the rotary steam heading, steam goes inside the rotor. Rotor was beared from both sides with heavy duty bearings and rotor shaft prevents leaking with adjustable seals.

10 bars of steam jacket, 5 bars of casing pressure is applied. Steam jacket, charge and discharge holes are completely welded to the shell plate. All of the steam and condensate armatures, displays, heat isolation and body coating are delivered after fully tested.

Dual shaft is applied to units that are automatically charged according to operational conditions. Product charge is made from one of the shafts, and the other discharges pressure safety sensors, armatures and steam.

### **AREAS OF USAGE**

- Rendering units
- Chemical industry



	MODEL	DIMENSIONS (mm)			COOKING SURFACE AREA	MOTOR	WEIGHT
		А	В	С	(m²)	(kW)	(kg)
	C5000	6250	1800	1960	26	37	16800
	C8500	7780	1800	2260	40	55	23000
	C12500	9400	2100	2600	52	90	32000

#### **Batch Cooker Raw Material Filling Amounts**

MODEL	MIXED MEAT OFFAL (kg)	RAW BLOOD (kg)	WET FEATHER (kg)	MIXED MEAT OFFAL&BONES (kg)	
C5000	3000	2000	2700	3000	
C8500	5000	3400	4600	5000	
C12500	8000	5000	6500	8000	

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