



HAARSLEV™

Processing Technology

CONTINUOUS COOKER

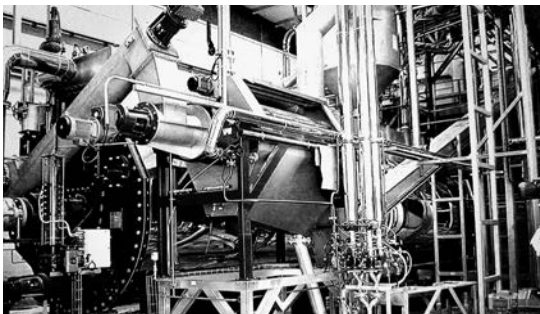
Product brochure



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CONTINUOUS COOKER



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STRAIGHTFORWARD, CONTINUOUS COOKER FOR REMOVING WATER FROM ANIMAL BY-PRODUCTS SUCH AS MEAT, BONE AND FAT.

If cooking animal by-products such as meat, bone and fat is part of your processing setup, a steam-heated Haarslev Continuous Cooker can help you improve both operating efficiency and profit margins from such inputs.



APPLICABLE FOR:

- Cooking finely crushed, relatively homogenous animal by-products as part of wet rendering processes
- Continuous cooking of meat, bone and fat in dry rendering processes for poultry or meat

Designed to use steam pressures of up to 10 bar, this straightforward, easy-to-operate cooker is ideal for removing water in continuous processing setups, ensuring fats and solids outputs that are both consistent and homogenous. They provide evaporation capacities from 1,300 kg/hour up to 14,000 kg/hour. And you can easily adjust cooking temperatures to match the specifics of your particular processing requirements and the raw material specifications you have available.

Your inputs enter at the bottom of the cooker and discharge at the top, forcing the fat and bone through the cooker. Tallow is pumped in to keep the material flowing through the cooker, and is continually recirculated for maximum thermal efficiency. A sophisticated automatic level control system regulates the input flows to prevent any cooking inefficiencies associated with under- or overfilling.

BENEFITS

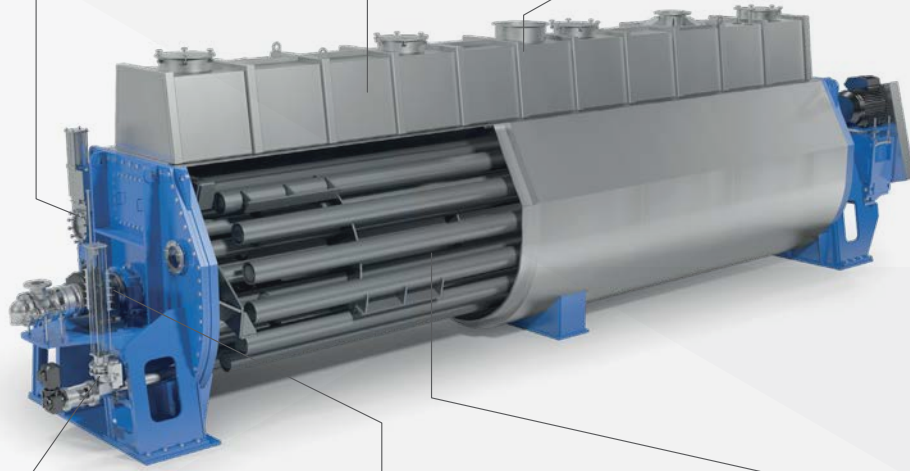
- Low upfront purchasing costs, helping keep capital expenditure down
- Low operating costs resulting from uncomplicated design, ease of operation and solidly engineered durability
- Greater cooking capacity (higher SER) per unit of heating area than any other type of cooker
- High evaporation rate (more than 35 kg per m² / hour per unit of heating area)
- Consistent cooking results, optimized by automatic temperature and level control

**FINELY CRUSHED, RELATIVELY
HOMOGENOUS ANIMAL BY-PRODUCTS
SUCH AS MEAT, BONE AND FAT**

Discharge system that helps prevent blockages and any resulting service disruption

Full-length vapor dome that protects against carry-over and provides easy service access

Cyclone can be fitted to remove any particles from the evaporated water before they are returned into the cooker



Level and temperature control and differential pressure transmitter, to recirculate tallow and ensure optimized cooking

Entire carbon steel shaft assembly rotates to ensure effective thermal transfer

Steam-heated multi-tube shaft rotating inside U-shaped casing provides large heating surface

**MOSTLY GREAVES (MIXTURE OF PROTEINS AND FATS WITH THE
WATER CONTENT REMOVED) PROTEIN MEALS, FATS AND
SOLIDS, DRIED AND COOKED READY FOR
DOWNSTREAM SEPARATION**

TYPE	POWER (kW)/(hp)		WEIGHT (kg)/(lb)		EVAPORATION* (kg/h)/ (lb/h)		DIMENSIONS** (mm)/ [ft-inch]					
							Length (L)		Height (H)		Width (W)	
CC0400-US	37	50	16,000	35,237	1,365	3,009	7,386	24' 3"	2,500	8' 3"	2,110	7' 0"
CC0600-US	45	60	19,000	41,887	2,065	4,552	8,531	28' 0"	2,500	8' 3"	2,110	7' 0"
CC0900-US	55	75	32,000	70,547	3,045	6,713	10,178	33' 5"	3,131	10' 4"	2,508	8' 3"
CC1200-US	75	100	38,000	83,775	3,815	8,410	12,177	40' 0"	3,131	10' 4"	2,515	8' 4"
CC1800-US	90	125	58,000	127,867	6,370	14,043	12,685	41' 8"	3,489	11' 6"	2,735	9' 0"
CC2400-US	132	200	73,000	160,937	8,190	18,055	13,963	45' 10"	4,256	14' 0"	3,449	11' 4"
CC3200-US	160	250	112,000	246,917	10,115	22,299	16,401	53' 10"	4,296	14' 2"	3,545	11' 8"
CC4400-US	200	300	134,000	295,419	14,000	30,864	14,600	47' 11"	5,100	16' 9"	3,300	10' 10"

* Evaporation with steam at 10 bar.

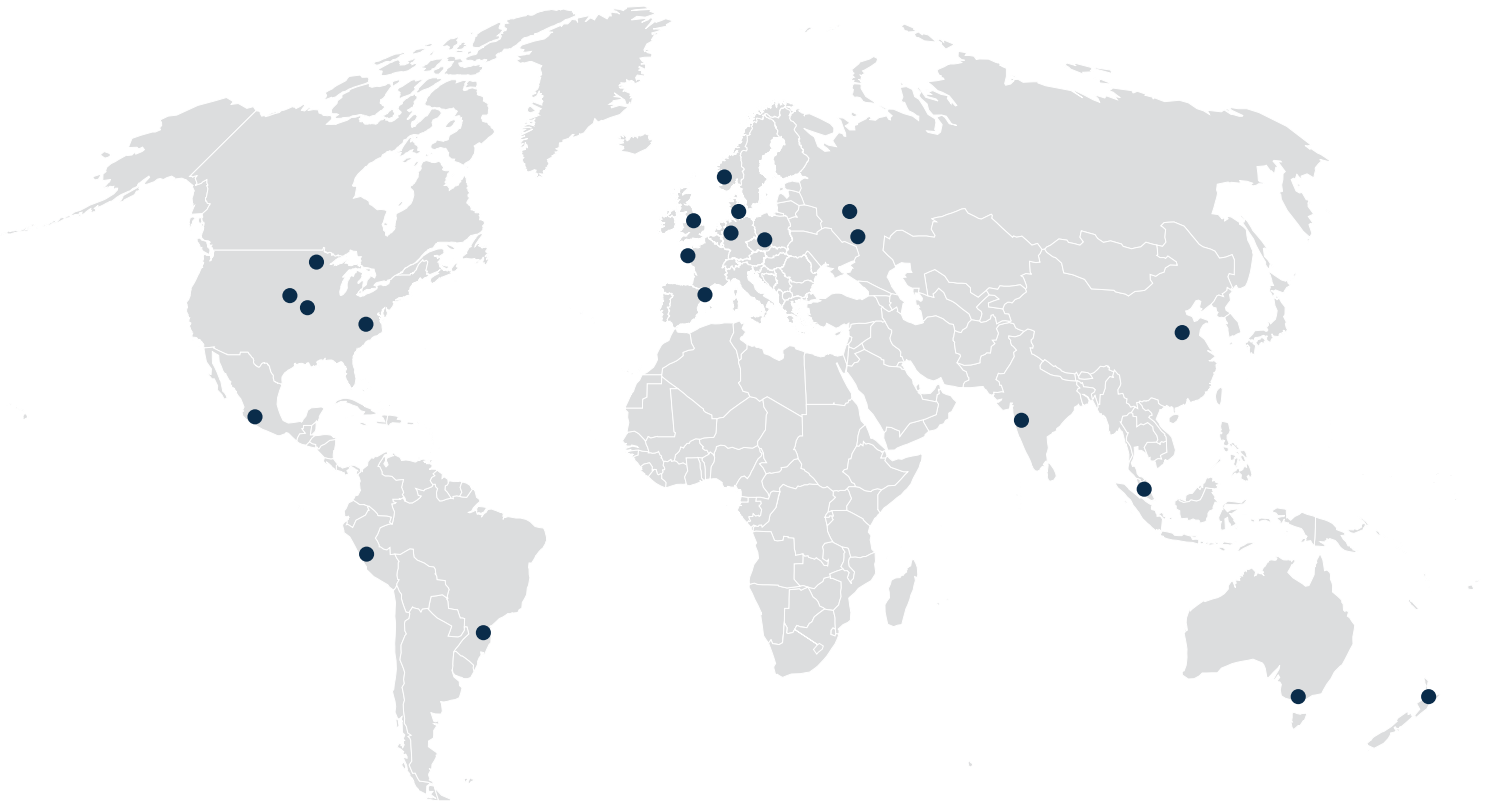
** All statements of dimensions are approximate.

We reserve the right to alter the specifications at any time without prior notice.



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PROCESS IS POTENTIAL

HEAD OFFICE

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