



HAARSLEV™

Processing Technology

CONTINUOUS COOKER

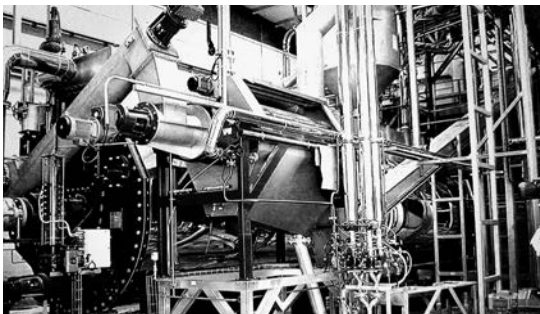
Product brochure



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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

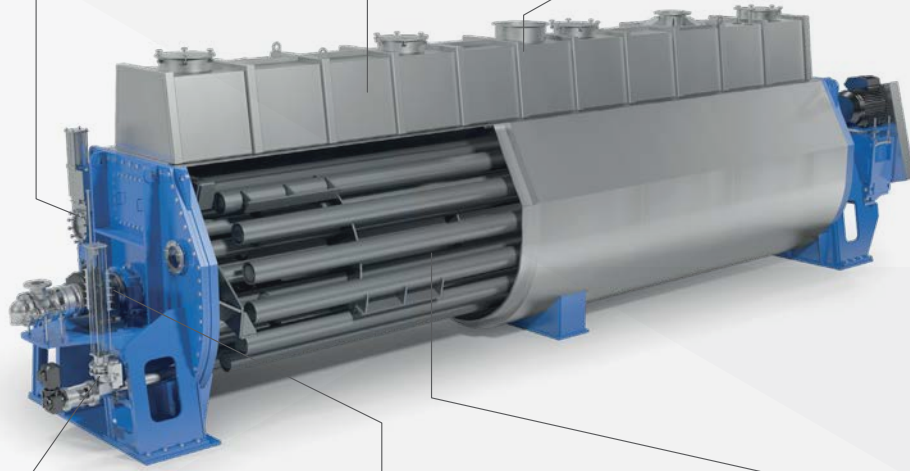
- Low upfront purchasing costs, helping keep capital expenditure down
- Low operating costs resulting from uncomplicated design, ease of operation and solidly engineered durability
- Greater cooking capacity (higher SER) per unit of heating area than any other type of cooker
- High evaporation rate (more 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)	WEIGHT (kg)	EVAPORATION* (kg/h)	DIMENSIONS (mm)**		
				Length (L)	Height (H)	Width (W)
CC0400-US	37	16,000	1,300	7,400	2,500	1,600
CC0600-US	45	19,000	2,000	8,500	2,500	1,600
CC0900-US	55	32,000	3,000	10,100	3,100	2,100
CC1200-US	75	38,000	4,000	12,000	3,100	2,100
CC1800-US	90	55,000	6,000	12,700	3,500	2,400
CC2400-US	132	73,000	8,000	13,400	4,300	3,000
CC3200-US	160	112,000	10,000	15,800	4,300	3,000
CC4400-US	200	134,000	14,000	14,600	5,100	3,300

* Evaporation with steam at 10 bar.

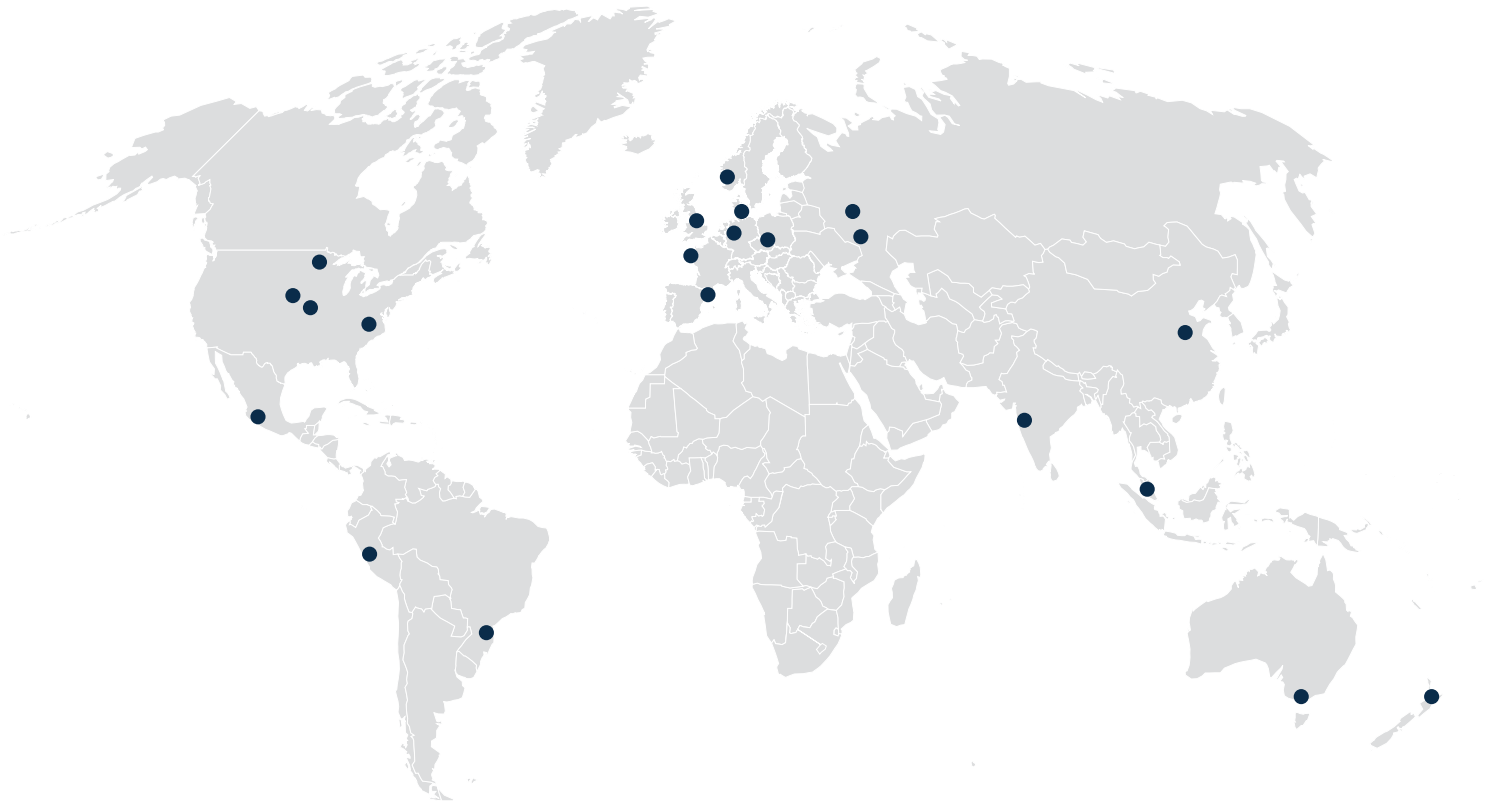
** All statements of dimensions are approximate.

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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