

# > Continuous dry plants



 **meccar**  
I M P I A N T I

# Continuous dry plants

The continuous cooker is an automatic system for cooking and drying by-products from the slaughtering of animals.

The continuous cooker is essentially composed of a cylindrical horizontal body in which the stirring shaft rotates.

The machine is heated by means of steam circulating within the external jacket of the cooker and by means of a series of pipes that compose the shaft.

The system is controlled by probes that record the temperature of the product in the initial section and in the final section of the cooker. Temperature can be set between 125 and 140°C according to the type of raw material.

A special level prevents the material entering in the machine if it is too full.

Lowering or raising the temperature recorded in the first section, via the PC, decreases or increases the rate at which the raw material is fed into the machine. The same thing happens in the final section with subsequent change in the discharge flow.

The inherent humidity of the raw material is extracted in the form of steam and sent either to the air exchanger, that re-condenses and cools the steam to the temperature of 35°C so that it can be sent to the purification plant or it is processed by the thermal oxidiser.

The dried product at the exit of the cooking machine is poured into a special continuous percolator that carries out an initial rough separation by gravity of the fat from the solid.



## ▲ Raw material container

We produce various kinds of container tanks, each according to the customer's specific requirements. They are made either in carbon steel or in 304 or 316 stainless steel, with or without a cover.



## ▲ Crusher for whole carcasses

This machine can mince an adult bovine in 20 seconds with a power of 45 KW.

It reduces the material to pieces measuring 50 x 150 mm.



## ◀ Mincer

This machine can mince any type of product up to a whole pig or the heads and horns of bovines into small pieces (25x50 mm) as required by European standard 1774/2002. We produce these machines with motors from 30 to 110 KW.





◀ **Control computer**

◀ **Control Room**

The whole plant is controlled by a PLC and is fitted with a supervision PC for automated management.

▼ **Super shaft**



▼ **Continuous cooker**



▼ **Screw press**

It is completely automatic with an electronic pressure and feed regulating system on the panel.

We produce machine accessories for each individual product: bone, offal, chicken by-products and hydrolysed products to reduce the content of fat in the cake to the maximum.

Productions from 1,500 to 4.500 Kg/h.

▼ **Hammer mill**

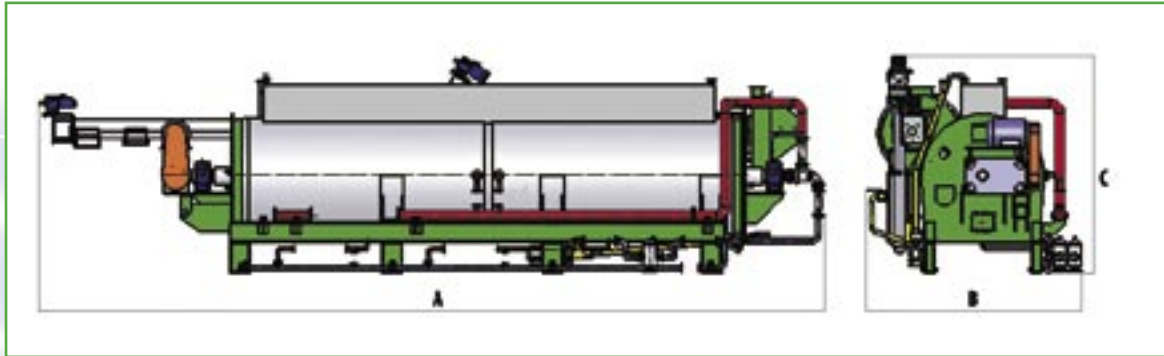
The mill grinds the meal to the desired granulometry with grills that are easy to replace.

Mills with powers of from 22 to 132 KW.

The milling line in the picture is fitted with a vibrating filter that separates the meal of the correct granulometry in order to reduce the mill load.



## > Super continuous cooker



## > Steam heated super continuous cooker

Type	Surface	Evaporation	Production*	Power	Steam consumption	Dimensions mm		
						A	B	C
	m <sup>2</sup>	Kg/h	ton/h	Kw	Kg/h			
<b>SAV 30</b>	45	1.500	3	22	1.950	8.000	5.300	2.600
<b>MCC 60</b>	90	3.000	6	45	3.900	10.000	5.600	2.600
<b>SAV 120</b>	120	4.000	8	45	5.200	12.000	6.400	2.600
<b>SAV 140</b>	140	4.600	9,2	55	6.000	13.000	6.400	2.800
<b>SAV 180</b>	180	6.000	12	55	7.800	13.000	6.400	2.800
<b>SAV 240</b>	240	8.000	16	90	10.400	15.000	6.400	2.800
<b>SAV 320</b>	320	10.000	20	110	13.000	17.000	6.400	2.800
<b>SAV 400</b>	400	13.200	26	132	17.000	17.000	7.600	3.800

\* Production refers to a product with average humidity of 45%.