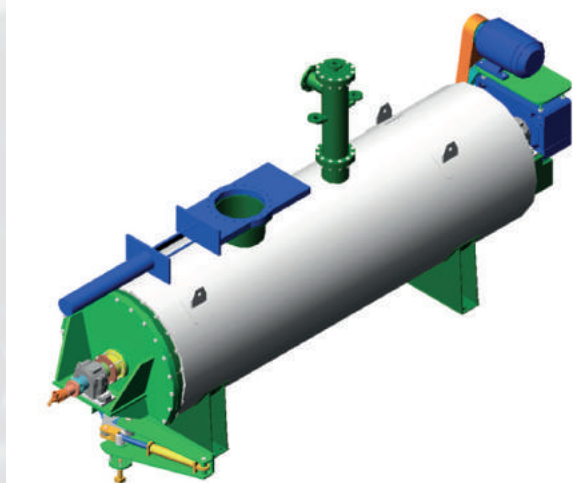


# BATCH STERILIZATION COOKER

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THE BATCH COOKER IS A MULTI SCOPE MACHINE.  
IT CAN BE UTILIZED FOR:

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RAW MATERIAL STERILIZATION

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DRY RENDERING SYSTEM FOR SLAUGHTERHOUSE

---

FEATHER AND HAIR HYDROLISATION

---

SMALL EDIBLE PORK FAT PRODUCTION

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MEAT MEAL STERILISATION

## THE BATCH COOKER

The charging hatchway is equipped with a trough conduct slide valve with pneumatic actuator.

This allows to fix the loading screw directly onto the valve in order to avoid eaks of dirt or foul odours.

The cooker is heated with 10 bar steam in the jacket and in the shaft. The certified internal pressure is 4 bar.

Every machine can be approved by the Italian labour inspection authorities or by T.U.V. or by Lloyd's Register.



The cooker is equipped with a safety system for checking the opening of hatchways. If there is pressure inside the machine, the safety pressure switch don't consent to open the machine.

The discharging door is opened and closed by an hydraulic cylinder; another cylinder is utilized for blocking the main cylinder. All the system is controlled by an hydraulic power pack fitted with a plenum chamber in order to guarantee that all the operations and safeties can be carried out manually, if there should be a power shortage.







## **THE BATCH COOKER FOR MEAL STERILISATION**

Completely automated, designed especially for sterilizing the meal after it is pressed. It can be easily introduced in continuous installations without changing the configuration of the existing processing system in any way.

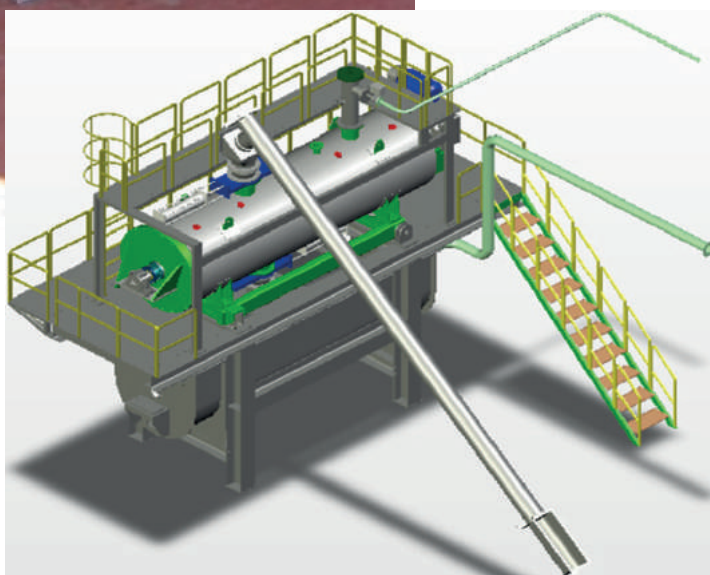
Completely automated installation with PLC, weighting system and recorder for temperature, pressure, time and weight. The system automatically start to charge the meal until the prefixed weight, so stop the charging screw and start the sterilization process as required. At the end automatically discharge the material in the cooler and start with a new sterilization cycle.

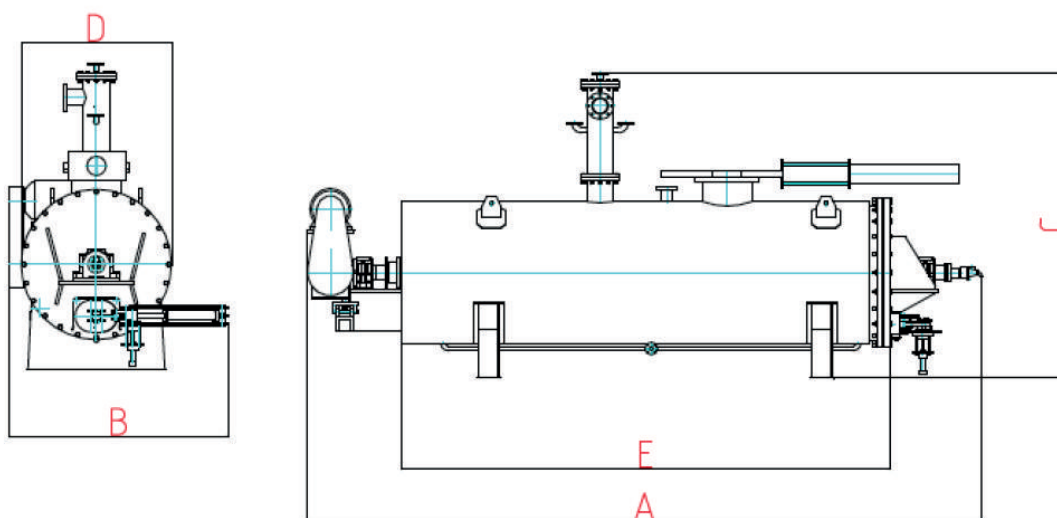
The operating parameter are:

TEMPERATURE: 133° C

PRESSURE: 3 bar

TIME: 20 minutes





COOKER TYPE	DIMENSIONS mm.					CHARGE CAPACITY KG.	POWER KW	WEIGHT KG
	A	B	C	D	E			
AV 360	4.060	2.175	2.173	1.570	2.620	2.000	22	6.500
AV 751	7.070	2.290	3.200	1.575	5.100	5.000	37	15.000
AV 1600	8.690	2.830	1.310	2.100	6.200	10.000	75	25.000

