

> Continuous wet plants



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Continuous wet plants

The continuous wet plants are particularly suitable for animal by-products with a low fat content and high humidity content such as waste products from the slaughtering of chickens, offal and fish waste.

The machine allows the mechanical separation of fat and water at low temperature, making it possible, in the case of chicken waste, to obtain fat of an excellent quality.

In fact, after a rapid pre-heating phase, the product passes through a double-screw press that separates the liquids from the solid part.

Then the liquid part passes through a decanter and separators that divide it into three parts, i.e. fat, water and solid.

The solid that comes out of the double-screw press and from the decanter are processed by the drier that de-hydrates the meals.

The water discharged by the separators is poured into concentrators that evaporate it, increasing the concentration of solid dissolved in it that is then sent to the drier.

Metal detector

This eliminates any metal objects found in the raw material that could damage the plant.



Meat mincer

This reduces the material to a fine consistency in order to allow a more efficient pre-heating and perfect pressing. A strong screw with anti-wear treatment. Interchangeable grill so that various different granulometries can be produced. Complete with hoist for substituting the grill.

Pre-heater

This is composed of a cylindrical body with a horizontal axis. The internal shaft is composed of a central axis onto which is fixed a series of heating disks with relevant blades for feeding and discharging the product. It can be heated with steam, hot water or with diathermic oil. Made in carbon or stainless steel.



Double-screw press

Used to separate liquid from solid. It efficiently separates mechanically up to 70% of water and 90% of fat composing the material. Squeezing cage with casing and nets in carbon or stainless steel. Shafts with anti-wear hard-facing in stellite. Reduction unit with parallel axes.



Centrifugal machines

These machines are used to separate the water and fat coming from the double-screw press..

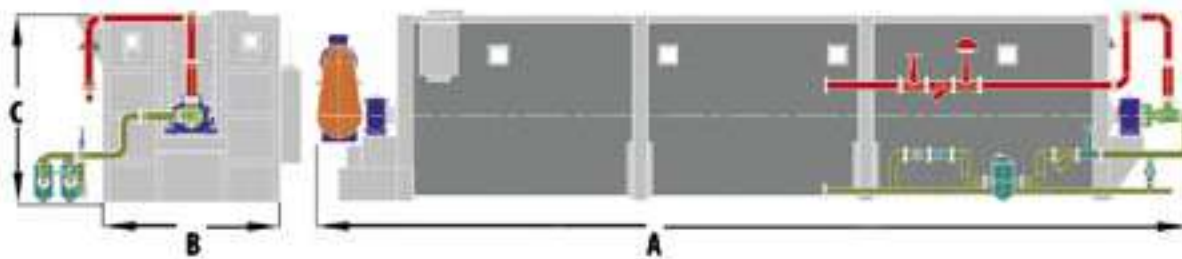
Drier

It is composed of a U-shaped body. The inner shaft is composed of a central axis onto which is fixed a series of spiral, concentric heating pipes with relevant blades for feeding and discharging the product. Heated with steam to 10 bar.

Made in stainless or carbon steel.

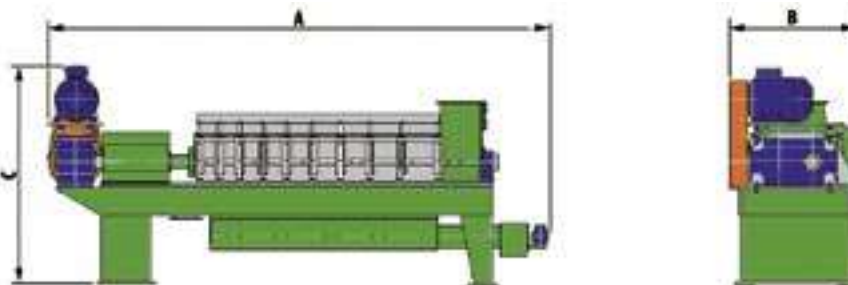


> Drier



Type	Surface m ²	Evaporation capacity Kg/H	Power Kw	A	B	C
RST 25	25	187-375	9,2	4.000	1.400	1.500
RST 50	50	374-750	11	5.500	1.700	2.200
RST 75	75	562-1.125	37	6.300	1.900	2.200
RST 100	100	750-1.500	45	7.200	2.000	2.200
RST 150	150	1.125-2.250	55	9.200	2.100	2.200
RST 250	250	1.875-3.750	75	11.700	3.100	2.600
RST 300	300	2.250-4.500	90	13.100	3.100	2.600

> Double-screw press



Type	Fish by-products		Slaughtering by-products		Dimensions mt.			Weight Ton
	Capacity Ton/h	Power Kw	Capacità Ton/h	Potenza Kw	A	B	C	
BP 20	2,5-3,8	5,5-7,5	1,6-2,5	7,5-11	2,4	0,9	1,3	2,4
BP 30	3,6-5,4	7,5-11	2,4-3,5	11-15	3,4	0,9	1,4	4,5
BP 40	8-12	18,5-22	5-8	30-37	4,7	1,4	1,9	8,5
BP 50	12-18	22-37	8-12	37-55	5,6	1,6	2,1	13,5

