

# > Discontinuous batch plants



# Discontinuous batch plants

The batch cooker, the heart of the plant, is an ideal machine for small productions and abattoirs. It is very versatile because it can process any type of separated or mixed animal by-products.

It can also carry out the function of a steriliser both for the raw material and for the end bone meal, and can be used as a hydrolyser for feathers.

## Container tank

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

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.





## ▲ Batch cooker

It is heated both by the external jacket and by the shaft with saturated steam at 10 bar and the product inside can reach a pressure of 4 absolute bars in order to be able to sterilise and hydrolyse the product. It is fitted with pneumatic slide valves for loading and unloading the product. This allows the hermetic connection of the loading and unloading screws. It is built in compliance with international standards for pressurised equipment. It is supplied complete with all the accessories necessary for functioning: valves, pipes, condensation dischargers, instruments and loading cells.



## ▲ 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.



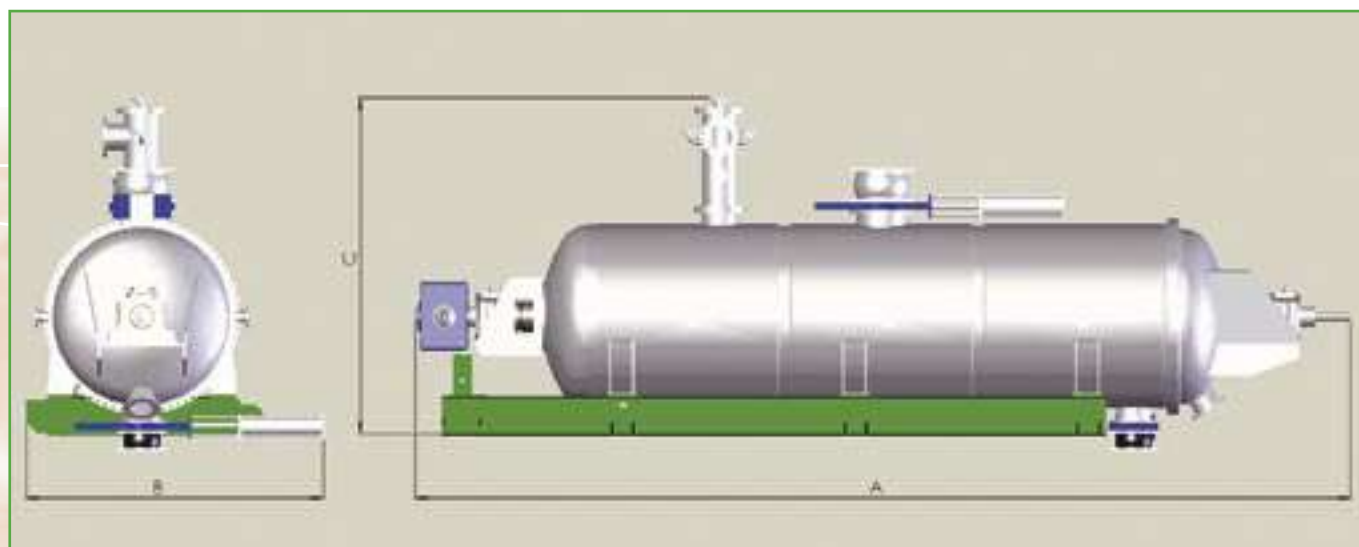
## ▲ Hammer Mill

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.

Manual or automatic bagging line as in the photo.

## > EEC - approved cookers and sterilizers



Type	Charge Kg	A	B	C	Power HP	Weight Kg
<b>AV 360</b>	2.000	5.600	1.200	3.500	30	6.500
<b>AV 700</b>	4.500	8.400	1.540	3.700	50	15.000
<b>AV 1600</b>	10.000	7.500	2.400	4.200	100	25.000