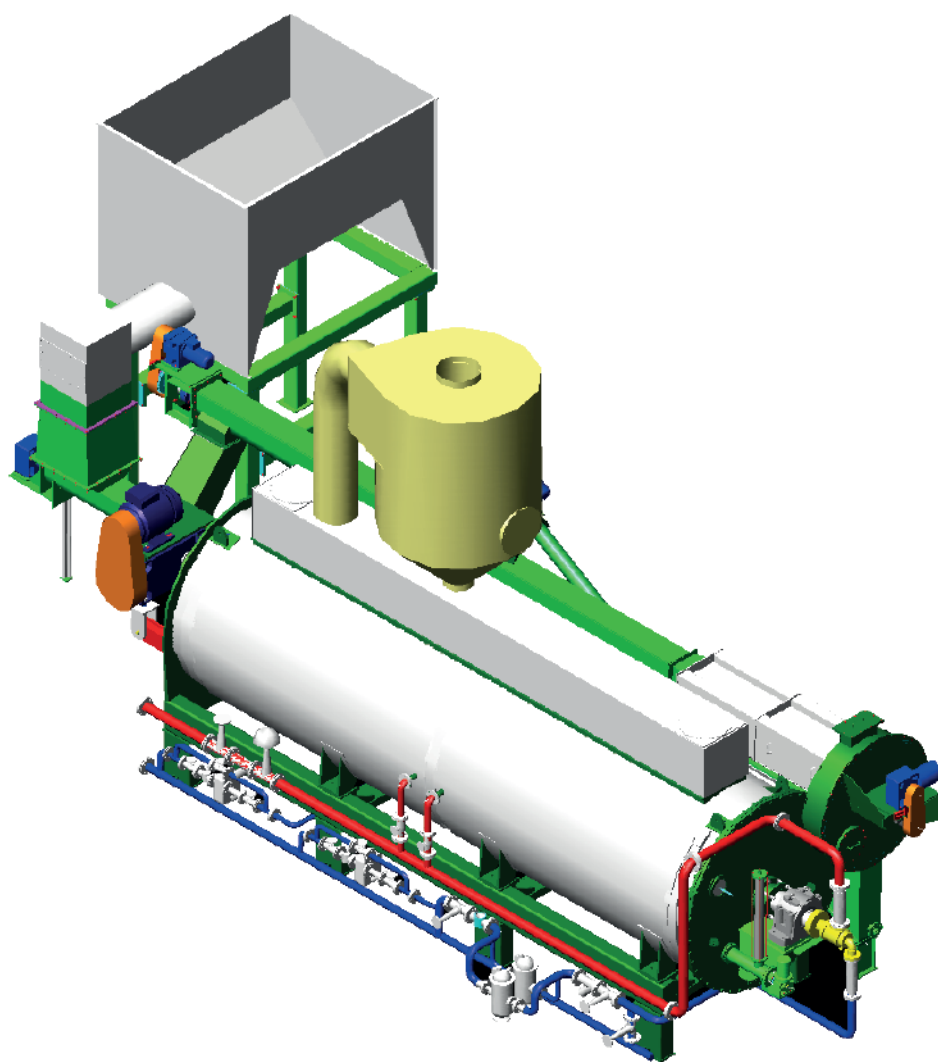


# CONTINUOUS SUPER COOKER







The continuous cooker is an automatic slaughter waste cooking and drying system. It consists basically of an horizontal cylindrical body in which the agitator arm rotates.

The cooker is heated by steam that circulates in a series of pipes placed on the shaft.

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

A special level stops the material from entering if the cooker is too full.

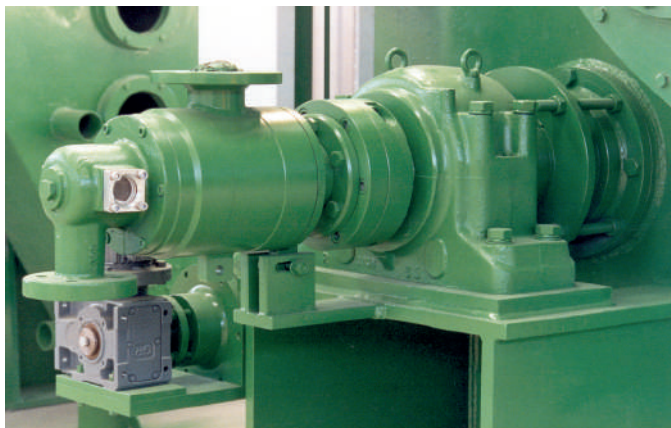
Automated operation by means of a personal computer takes place as follows:

The rise or fall in temperature noted in the initial section, by means of the PC, reduces or increases the raw material feeding capacity, the same thing happens in the final section with the resulting variation in the discharge capacity.

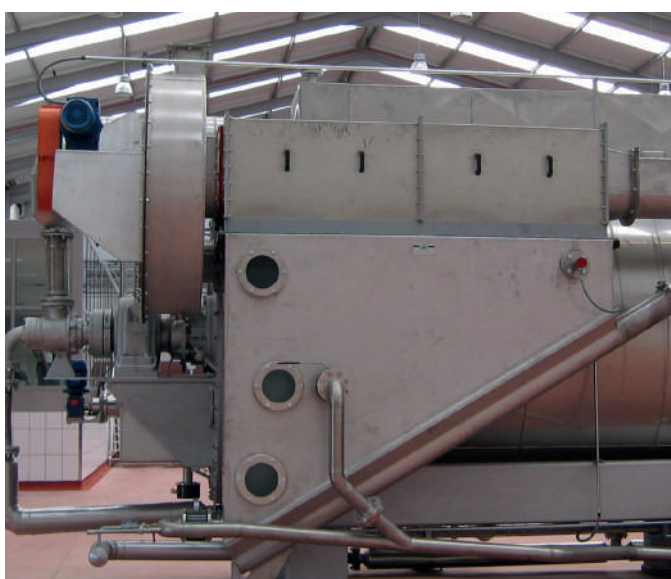
The innate humidity in the raw material is extracted in the form of steam and sent to the air exchanger.

The dried product leaving the cooker is let into a special continuous fat-solid separating system that initially separates the fat from the solid through gravity.

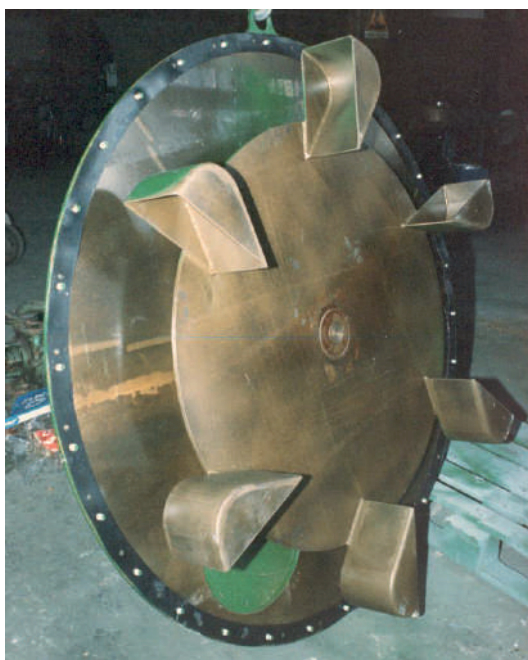




**DETAIL OF THE STEAM JOINT AND OF  
THE STUFFING BOX**

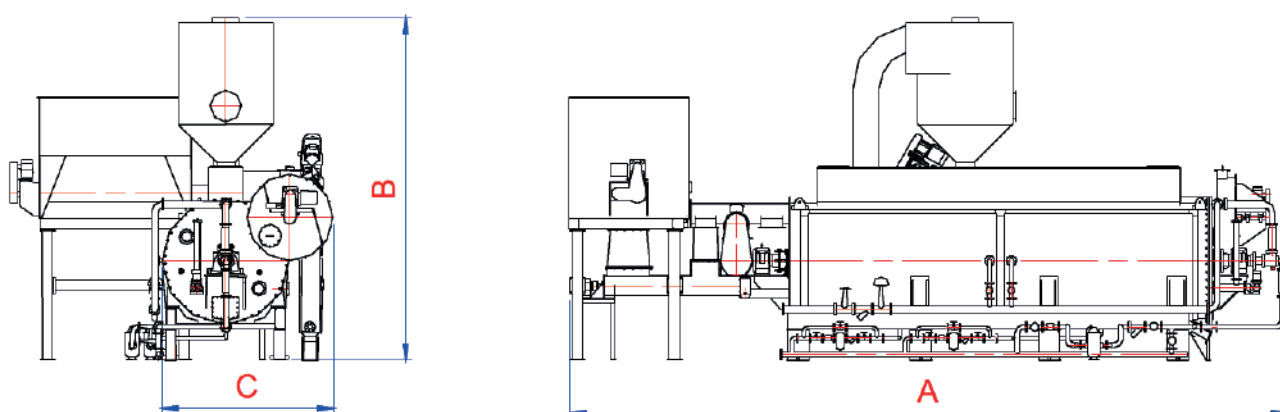


**CONTINUOUS SOLID-FAT SEPARATING SYSTEM**



**DETAIL OF THE EXTRACTION WHEEL**





## CONTINUOUS STEAM COOKER

COOKER TYPE	Surface M2	Evaporation capacity kg/h	Production ton/h	Power Installed KW	Steam Consumption kg/h	A mm	B mm	C mm
SAV 30	45	1.500	3	22	1.950	8.000	5.300	2.600
MCC 60	90	3.000	6	45	3.900	10.000	5.600	2.600
SAV 120	120	4.000	8	45	5.200	12.000	6.400	2.600
SAV 140	140	4.600	9,2	55	6.000	13.000	6.400	2.800
SAV 180	180	6.000	12	55	7.800	13.000	6.400	2.800
SAV 240	240	8.000	16	90	10.400	15.000	6.400	2.800
SAV 320	320	10.000	20	110	13.000	17.000	6.400	2.800
SAV 400	400	13.200	26	132	17.000	17.000	7.600	3.800

THE PRODUCTION CAPACITY IS WITH A RAW MATERIAL WITH 50% OF MOISTURE

