



**HAARSLEV™**

Processing Technology

# **BATCH COOKER**

Product brochure



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## BATCH COOKER



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**BATCH COOKER SETUP FOR PRESSURE COOKING, HYDROLYSIS OR DRYING A WIDE RANGE OF ANIMAL AND POULTRY BY-PRODUCTS.**

**Making sure there is no water left in the input material is crucial prior to fat separation. This makes an effective cooker vital for any batch-based dry rendering process to operate profitably.**



### APPLICABLE FOR:

- As part of high-temperature dry rendering lines in meat or poultry processing plants
- Poultry rendering operations involving hydrolysis of the feathers
- Straightforward, smaller-capacity batch cooking operations (less than 3 metric tons/hour)
- Pressure cooking animal by-products containing wool or hair into pet food

The Haarslev Batch Cooker is a straightforward, quick-to-install unit that you can bring on line quickly for the cooking, pressure cooking, hydrolysis or drying of an exceptional range of animal and poultry by-products. These include mixed meat offal and bones, poultry offal and wet feathers.

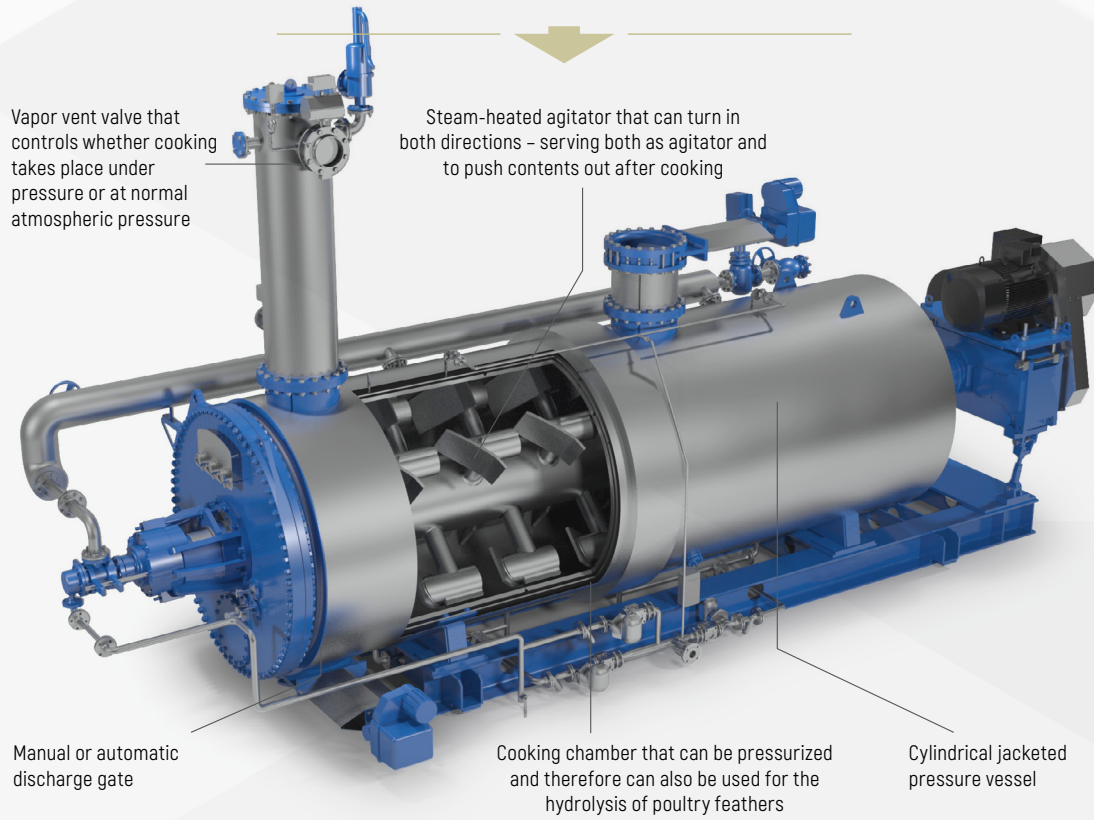
It can operate at the 133°C temperatures important for sterilization, and is ideal for smaller-batch processing of particularly large particles (up to 50mm) – which helps cut back on pre-cooking crushing requirements.

Furthermore, this solidly engineered, well-proven cooker can operate under pressures of up to 5 bar, ensuring your processing setup complies with the 2009/2011 EU Animal By-products Directive and can even process inputs containing hair, wool or feathers, for use in pet food.

### BENEFITS

- Simple, rugged equipment for effective cooking and drying in batches – pressurized if required
- Very versatile – ideal for heating and drying a wide range of animal and poultry by-products
- Delivered pre-configured with all necessary valves, instruments, steam trap system, safety valve and insulation as standard
- Effective control of temperature, pressure and retention time ensures best-quality output

**ANY KIND OF RELATIVELY GOOD  
QUALITY ANIMAL OR POULTRY  
BY-PRODUCTS THAT CANNOT JUSTIFY A  
CONTINUOUS PROCESSING SETUP**



**DRIED MATERIAL FOR ANIMAL  
FEED OR PET FOOD, READY  
FOR FAT SEPARATION**

TYPE	DIMENSIONS* (mm)/(ft-inch)						DESIGN PRESSURE JACKET AND ROTOR** (bar)/(psi)		DESIGN PRESSURE COOKER** (bar)/(psi)		HEATING SURFACE (m <sup>2</sup> )/(ft <sup>2</sup> )		POWER (kW)/(hp)		WEIGHT (kg)/(lbs)	
	Length (L)		Height (H)		Width (W)											
BC5000	5,335	17' 7"	2,150	7' 1"	1,750	5' 9"	10	145	5	72,5	25	269	37	50	12,000	26,455
BC6500	6,535	21' 6"	2,150	7' 1"	1,750	5' 9"	10	145	5	72,5	33	344	45	60	13,000	28,660
BC8500	7,275	23' 11"	2,305	7' 7"	2,100	6' 12"	10	145	5	72,5	41	441	55	75	19,000	41,887
BC10000	8,380	27' 6"	2,305	7' 7"	2,100	6' 12"	10	145	5	72,5	49	527	75	100	25,000	55,115
BC12500	9,275	30' 6"	2,680	8' 10"	2,500	8' 3"	10	145	5	72,5	57	613	90	100	29,000	63,933
BC16000	9,570	31' 5"	2,880	9' 6"	2,580	8' 6"	10	145	5	72,5	65	678	110	150	35,000	77,161
BC20000	9,735	32'	3,040	10'	2,950	9' 9"	10	145	5	72,5	71	764	132	200	40,000	88,184

\* All statements of dimensions are approximate.

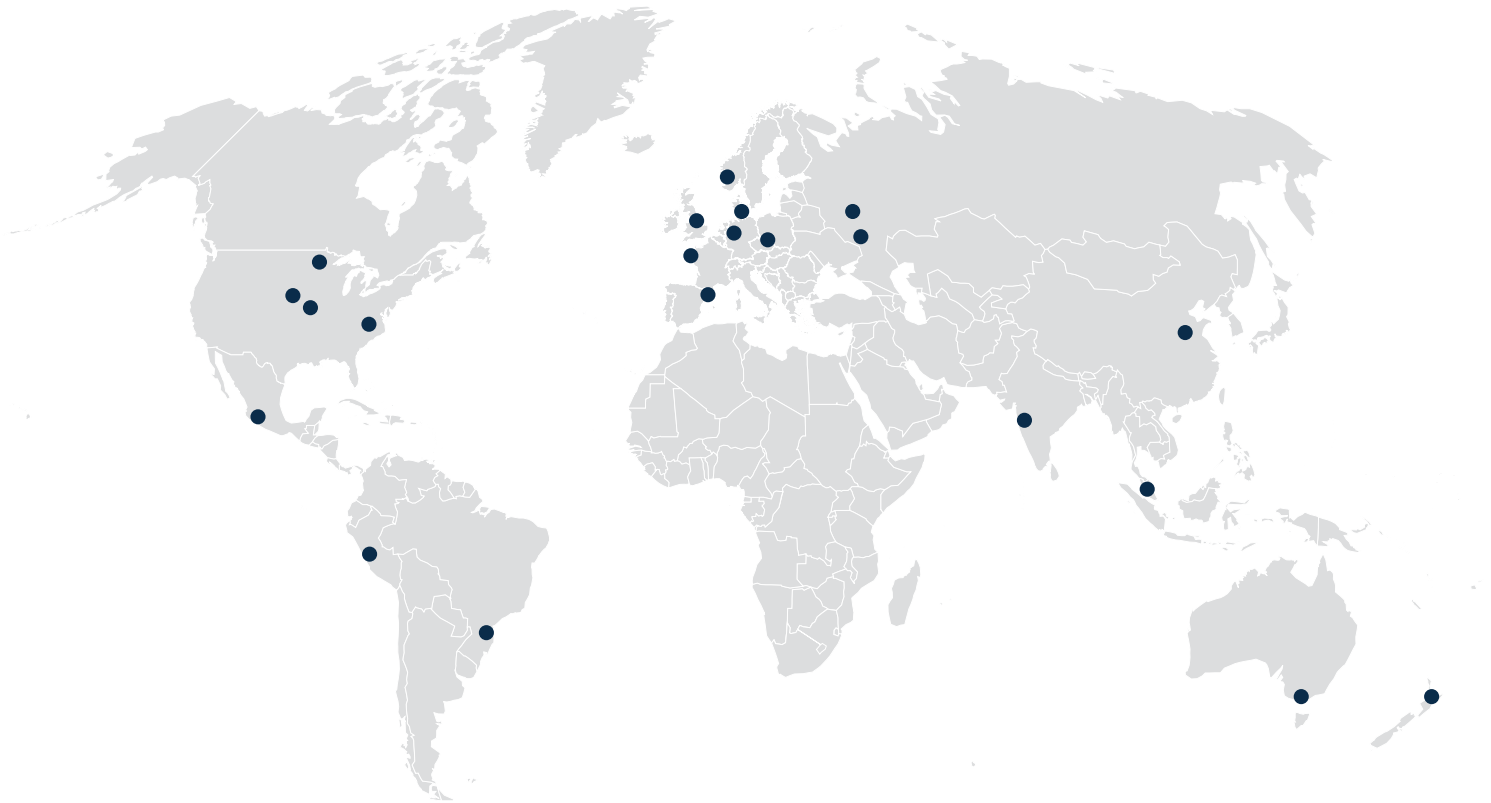
\*\* Based on PED approval.

We reserve the right to alter the specifications at any time without prior notice.



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## PROCESS IS POTENTIAL

### HEAD OFFICE

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