



**HAARSLEV™**

Processing Technology

# **CONTINUOUS MEAL COOLER**

Product brochure



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# CONTINUOUS MEAL COOLER



This robust, hard-wearing cooler enables you to use ambient air to cool a broad range of meal products (usually derived from poultry, fish or meat) after they have passed through a drying or cooking process. Cooling helps make the processed cake more brittle, so it's easier to mill.

More importantly, such cooling also enables you to make sure storage temperatures are kept below 50°C, to help prevent any risk of the meal self-igniting. The cooler itself is fundamentally a long drum equipped with an agitator.

“  
STRAIGHTFORWARD  
CONTINUOUS COOLER THAT  
KEEPS THE TEMPERATURE OF  
MEAL PRODUCTS STABLE AFTER  
DRYING.

The agitator moves the hot (usually 90–110°C) meal through the cooler, while a counterflow of cooling air is drawn through by a centrifugal fan. The cooling air you use can either be ambient air or air from other suitable processes elsewhere in your plant – usually at approx. 20–30°C above ambient temperatures.

Rugged construction, few components and wearing parts makes this a reliable, inexpensive way to cool a wide range of meal products.

## BENEFITS

- Available in universal configuration or special hygienic design (for use in pet food processing, etc.)
- Effective contact between cooling air and hot meal ensures best possible use of thermal inputs and energy consumption
- Ensures cooling to safe storage temperatures
- Few wearing parts and exceptional reliability
- Savings on low installation, maintenance, manpower and operating costs



## APPLICABLE FOR:

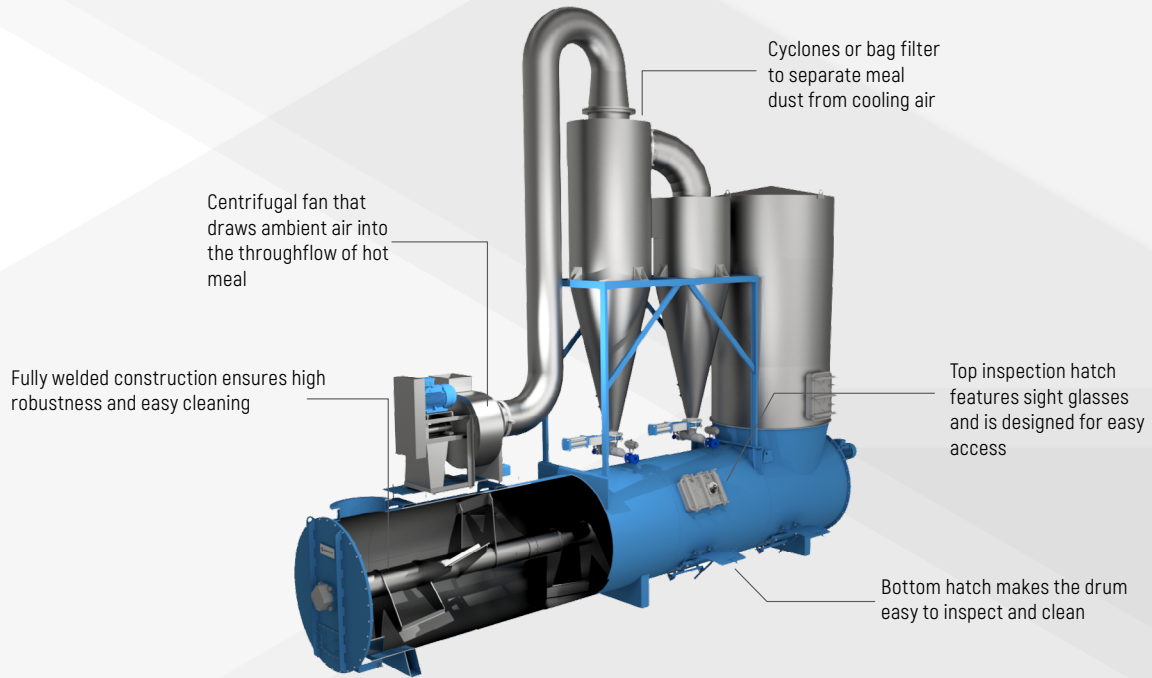
- Cooling press cake in dry rendering processes
- Cooling dry goods in low-temperature wet rendering processes
- Cooling feather meal
- Cooling fish meal

## HAARSLEV CONTINUOUS MEAL COOLERS



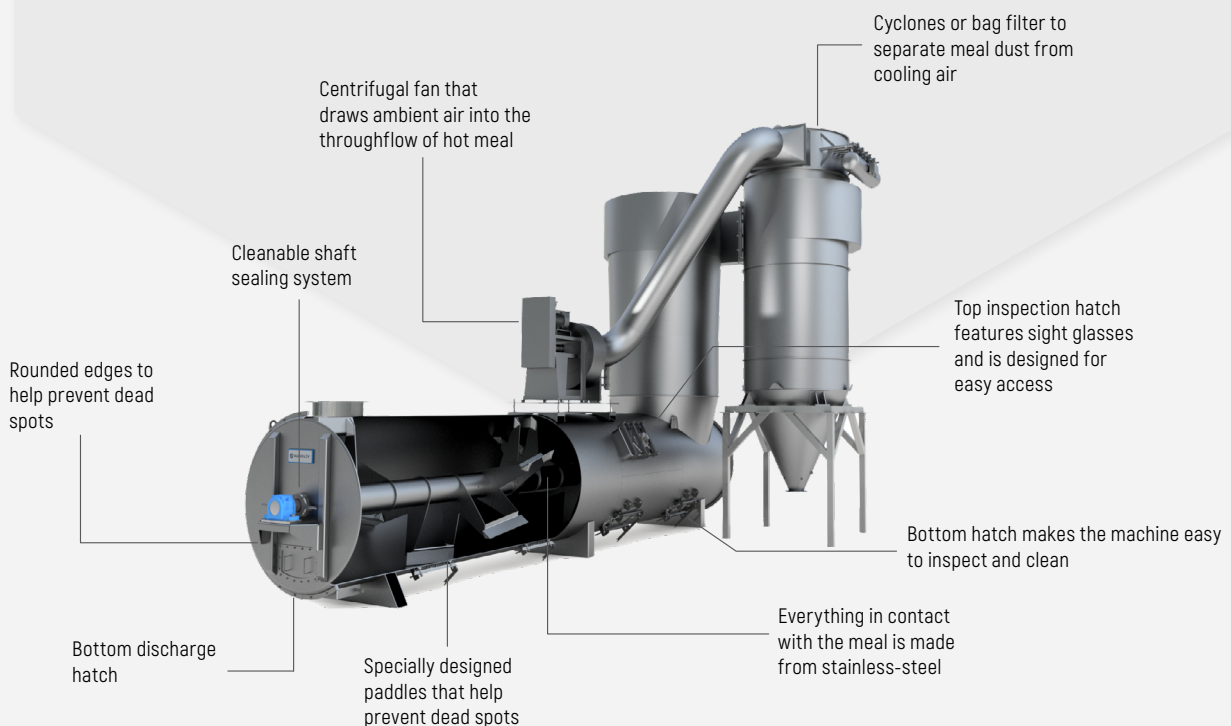
### UNIVERSAL FOR STANDARD PROCESSING PLANTS

For hot meal products from drying processes



### HYGIENIC FOR PROCESSING PLANTS THAT REQUIRE EXCEPTIONAL HYGIENE

For hot meal products from drying processes



TYPE	STATOR DIMENSIONS DxL [m]	NOMINAL CAPACITY *) [kg/hour]	NOMINAL AIRFLOW [m <sup>3</sup> /hour]	MAIN MOTOR [kW]	FAN MOTOR [kW]	Overall dimensions with cyclone L* x W x H [mm]	Overall dimensions with bag filter L* x W x H [mm]
CMC 1003	1.0 x 3	500	1,200	4	2.2	4200 x 2000 x 3600	4200 x 1100 x 3410
CMC 1405	1.4 x 5	1,500	3,300	5.5	3	6220 x 3280 x 5500	6220 x 1630 x 5340
CMC 1805	1.8 x 5	2,500	5,500	7.5	4	6270 x 3280 x 5800	6270 x 2020 x 5420
CMC 1807	1.8 x 7	3,500	8,000	11	11	8400 x 3280 x 5800	8400 x 2060 x 5420
CMC 1809	1.8 x 9	5,500	13,000	15	15	10440 x 2340 x 8580	10440 x 2150 x 6070
CMC 2209	2.2 x 9	7,000	16,000	18.5	15	10600 x 3800 x 8650	10600 x 2450 x 6510
CMC 2211	2.2 x 11	9,000	22,000	18.5	22	12400 x 2750 x 8650	12400 x 2750 x 6000
CMC 3009	3.0 x 9	12,000	25,600	22	30	10500 x 3200 x 9450	10500 x 3200 x 7500
CMC 3012	3.0 x 12	15,000	31,000	22	30	13500 x 3200 x 9600	13500 x 3200 x 8000

All models are available with either cyclone separators or a self-cleaning bag filter design.

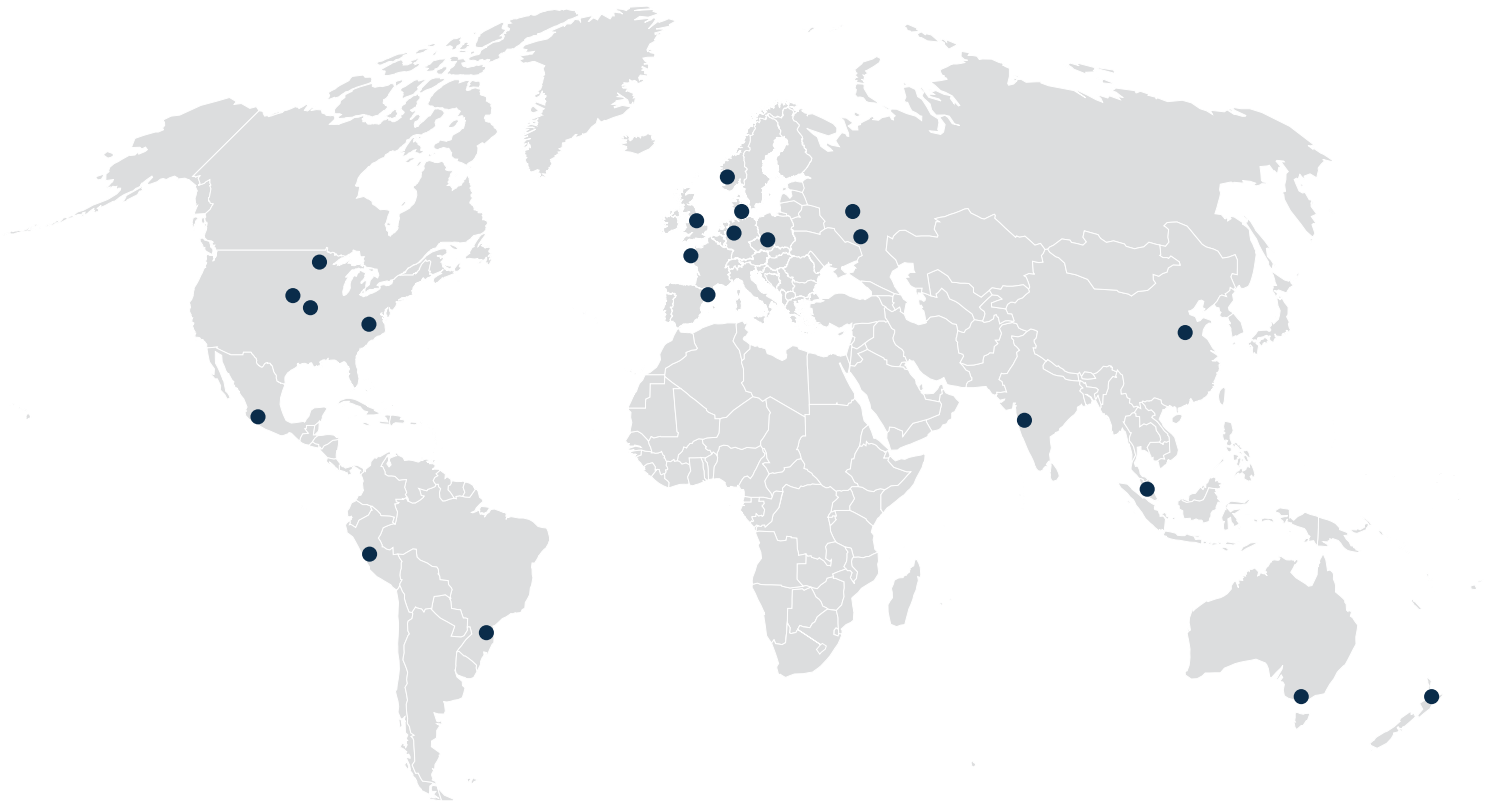
\* Capacity calculation is based on fish meal being cooled from 90°C to 45°C, with an ambient temperature of 30°C.

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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