



HAARSLEV™

Processing Technology

BATCH COOKER

Product brochure



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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.

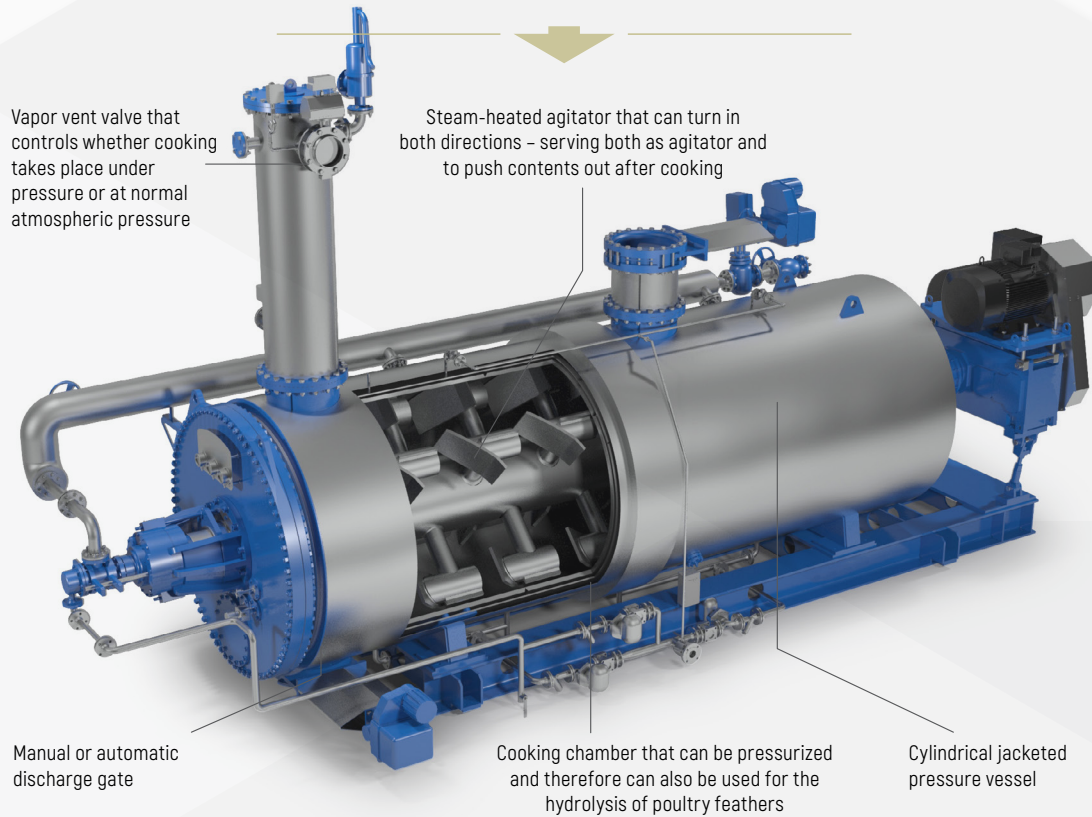
It can operate at the 133°C temperatures important for sterilization, and is ideal for smaller-batch processing of particularly large particles (up to 50mm) – which helps cut back on pre-cooking crushing requirements.

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)			DESIGN PRESSURE JACKET AND ROTOR** (bar)	DESIGN PRESSURE COOKER** (bar)	HEATING SURFACE (m ²)	POWER (kW)	WEIGHT (kg)
	Length (L)	Height (H)	Width (W)					
BC5000	5,335	2,150	1,750	10	5	25	37	13,000
BC6500	6,535	2,150	1,750	10	5	33	45	15,000
BC8500	7,275	2,305	2,100	10	5	41	55	20,000
BC10000	8,380	2,305	2,100	10	5	49	75	25,000
BC12500	9,275	2,680	2,500	10	5	57	90	29,000
BC16000	9,570	2,880	2,580	10	5	65	110	35,000
BC20000	9,735	3,040	2,950	10	5	71	132	40,000

* All statements of dimensions are approximate.

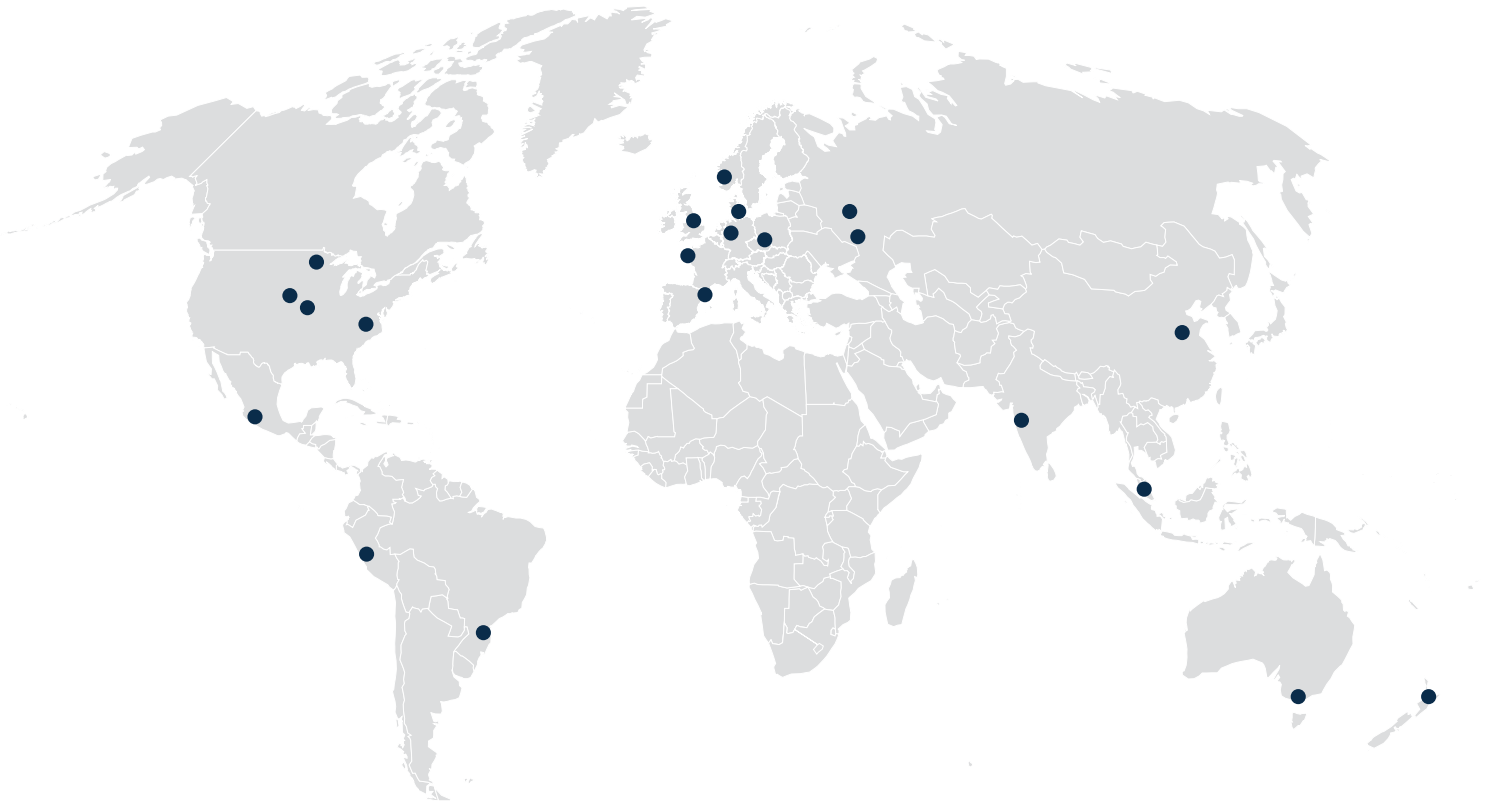
** Based on PED approval.

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



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PROCESS IS POTENTIAL

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