

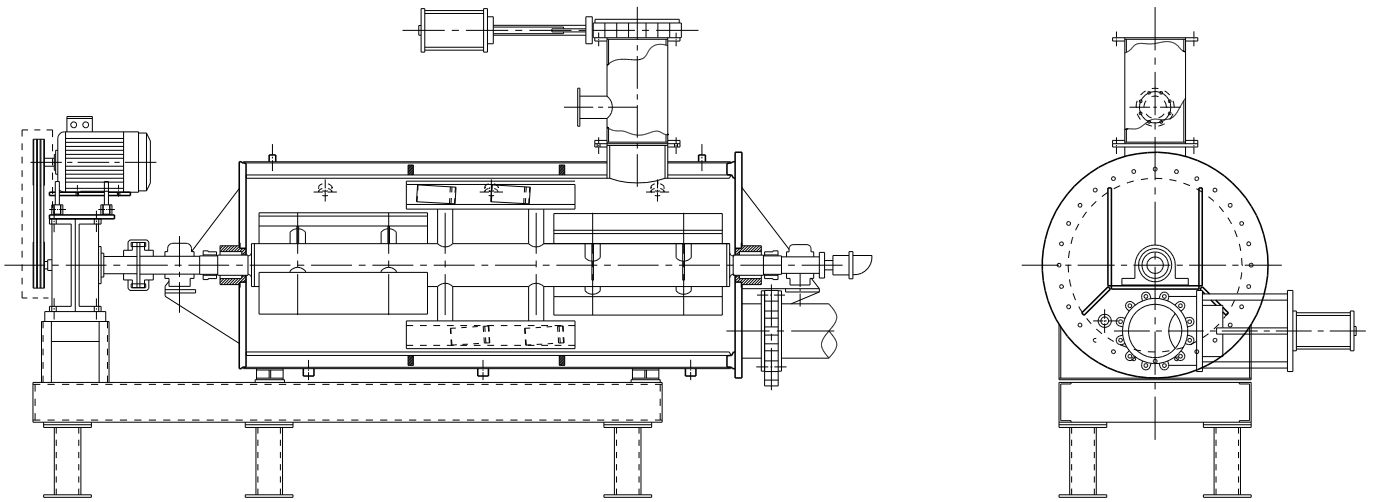


## BATCH COOKER

Batch Cookers are used in the rendering process to condition, sterilize, hydrolyze and dry raw materials. Batch Cookers can be used to render red meat, white meat (poultry), feathers, blood or a mixture of by-products.

### FEATURES

- Heated inner shell up to 25mm thick from carbon or stainless steel (depending on application)
- Heated main shaft from full carbon or partial stainless steel (depending on application)
- Cooker and drive assembly mounted on a common base frame with support legs to suit height requirements.



## SPECIFICATIONS

Charging and Discharge Flanges – Fitted with Pneumatically Operated Knife Gate Valves

Electric Motor to a Helical Gearbox – via Vee Belt Drive

Main Shaft Directly Coupled to Gearbox via Flexible Coupling

Electric Motor to a Helical Gearbox – via Vee Belt Drive

Main Shaft Directly Coupled to Gearbox via Flexible Coupling

Available Sizes:

16' x 5' Batch Cooker – 55 Kw Drive

12' x 5' Batch Cooker – 45 Kw Drive



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