
TG-MACHINES

PROCESS ENGINEERING

Batch Cooker

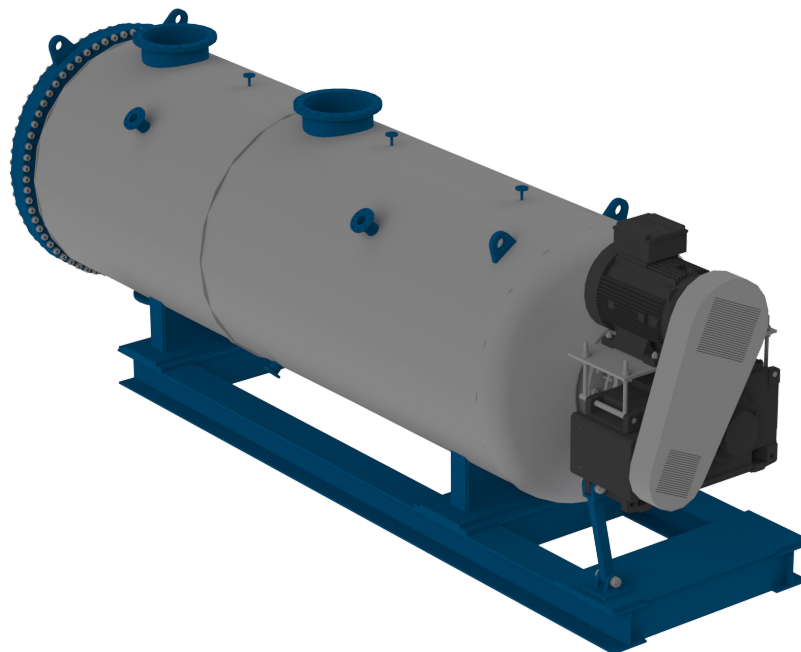
The industrial batch cooker is a pressure vessel with a heating jacket. It can operate at steam pressure up to 5 bar, thus complying with the EU Directive on animal by-products of 2009/2011, and can even process charges containing hair, wool, or feathers for use in pet food. The steam-heated rotor allows mixing, heating, sterilization, and drying of the raw material. The rotor is driven by a special gear that has a hollow shaft. TG-Machines Batch Cooker can be delivered with additional accessories such as safety valves, fittings, and frame, or individually tailored to customer requirements.

High quality product

Easy operation and maintenance

Heated shell and shaft

Heating and drying by one machine



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TECHNICAL DATA:

Model	Volume [m ³]	Dimensions [mm]			Power [kW]
		L	W	H	
BC-2.5	2,5	4300	1600	1900	22
BC-5	5	5600	1800	2150	37
BC-6.5	6,5	6900	1850	2150	45
BC-8	8	7300	2000	2400	55
BC-10	10	8200	2000	2400	75
BC-12	12	8700	2100	2500	90
BC-15	15	9100	2200	2500	110
BC-18	18	9400	2300	2600	110
BC-20	20	9700	2300	2600	132

Application:

- ⇒ Poultry offal
- ⇒ Meat and bones offal
- ⇒ Pressure cooking
- ⇒ Raw blood
- ⇒ Wet feathers hydrolysis
- ⇒ Processing of animal by-products
- ⇒ Sterilizing and drying of any raw material of animal origin

Before filling the pressure cooker, animal by-products must be crushed. The pressure cooker itself has been approved for use in the food industry. The pressure cooker can be used to cook and sterilize waste, infected or dead animal bodies at high temperatures and high pressure. The design of the machine allows withstanding heavy loads. Cooker can be made according to the norms: PED / ASME / DNV / GOST / Bureau Veritas /Lloyd's

