

# BATCH COOKER

different types of agitator constructions for increasing the effectiveness depending on the material to be processed

designed with head bottom or end-plates

location  
production area



capacity  
**3-20 tons**  
of raw material \*

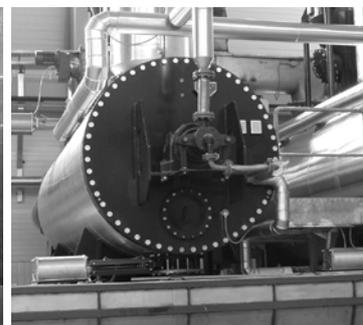
**The batch cooker SM is designed for: pre-heating, melting, sterilization and drying of animal by-products, including blood and bones.**

The animal by-products must be crushed before they are filled in the batch cooker. This machine can be used in the food processing industry, e.g. lard production.

The machine is constructed to withstand heavy applications. A high quality performance of the agitator and a low wear out on the heated jacket secures its long lifetime.

**single device suitable for more processes**

**reliable operation even in extreme weather conditions**

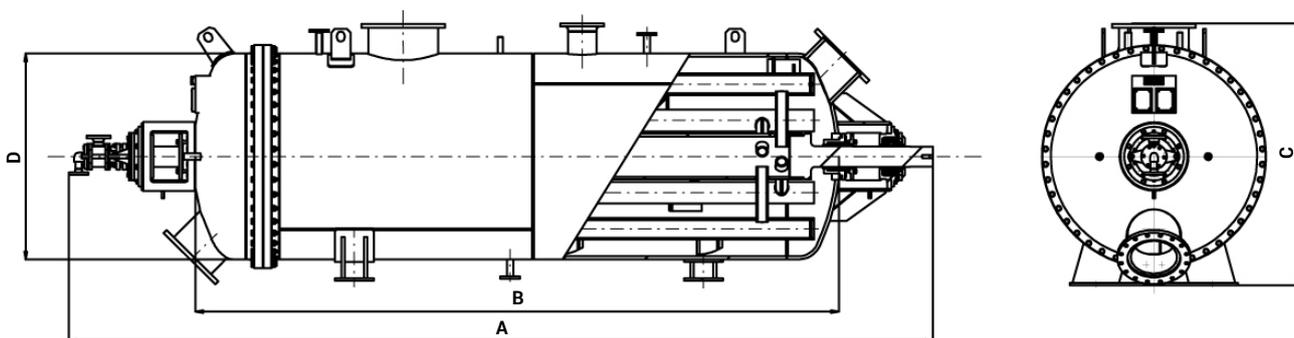


**The batch cooker is a pressure vessel with a heated jacket.** The steam heated rotor assures uniform mixing, heating, sterilization and drying of the raw material. The rotor is driven mainly by a hollow shaft gearbox. The unit can be supplied completely with cyclone, steam house, fittings and safety valves, steam ramp and condensate trap system, insulation, load cells and frame or customized.

**Material:** mild steel or stainless steel or their combination

**Accessories:** cyclone / steam house / frame and platforms / field elements  
steam and condensate systems / load cell

## TECHNICAL SPECIFICATION



basic dimension range \*

BATCH COOKER		SM5 **	SM8 **	SM12	SM16	SM20	SM25
BATCH VOLUME	t	2,5 - 3,5	4,5 - 5,5	8,0 - 9,0	10,0 - 12,0	13,0 - 15,0	16,0 - 19,0
POWER	kW	45	55	75	75	95	110
WEIGHT	kg	18000	20000	28000	31700	35000	38500
TOTAL LENGTH / A	mm	5900	7500	7950	8520	9350	11000
SHELL LENGTH / B	mm	3500	5000	5300	6140	6300	7380
HEIGHT / C	mm	2150	2150	2350	2450	2700	2800
OUTER DIAMETER / D	mm	1600	1680	1850	2020	2200	2300

\* Performance and dimensions may vary according to application, raw material and consumer's wish. / \*\* Designed with head bottom or end-plates.