
TG-MACHINES

PROCESS ENGINEERING

Rotary Cooker - RC

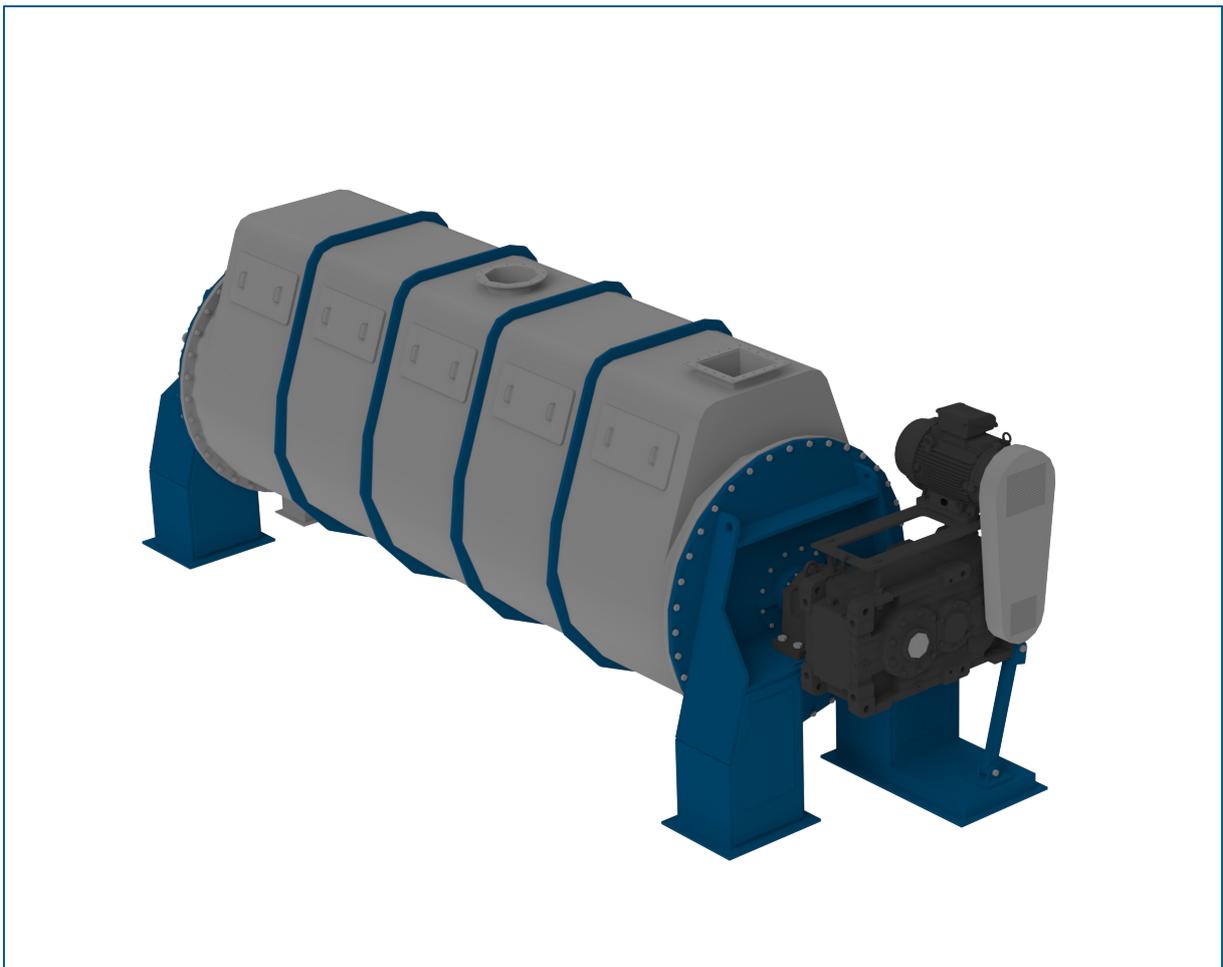
Rotary Cooker is ideal for the continuous cooking of animal and poultry by-products. The machine is designed to work with steam pressure up to 10 bar. The specially designed disc works great with animal by-products with changing dry-wet specifications before fat separation step. If necessary, additional fat can be added during the process to increase cooking efficiency.

High quality product

Large heating surface area

Reliable and durable

Easy operation and maintenance



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TECHNICAL DATA:

Model	Heating Area [m ²]	Dimensions [mm]			Power [kW]
		W	H	L	
RC-30	30	1500	2025	6000	22
RC-60	60	1800	2430	6800	30
RC-80	80	1800	2430	8500	45
RC-100	100	2000	2700	7700	45
RC-125	125	2100	2835	9800	45
RC-150	150	2150	2903	11500	55
RC-175	175	2350	3173	9600	55
RC-200	200	2350	3173	10600	75
RC-225	225	2350	3173	11900	75
RC-250	250	2550	3443	11000	75
RC-275	275	2550	3443	11900	90
RC-300	300	2650	3578	12900	90
RC-325	325	2750	3713	11600	90
RC-350	350	2750	3713	12500	110
RC-375	375	2750	3713	14200	110
RC-400	400	3050	4118	12200	110
RC-450	450	3050	4118	13500	132
RC-500	500	3050	4118	14900	160

Application:

- ⇒ Animal by-products
- ⇒ Wet rendering plants for meat and poultry

The rotary cooker rotor itself consists of a central shaft equipped with many steam-heated discs. Large surface area affects effectively on the evaporation process of water vapor. This means that heat is transferred indirectly from steam to the dried material. A variable speed drive is mounted at the screw conveyor at the end of the drier, where dried material is discharged. Cooker can be made according to the norms: PED / ASME / DNV / GOST / Bureau Veritas / Lloyd's