

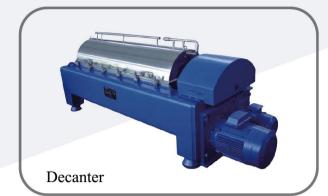
Sensitar Oil Press provides highly effective mechanical extraction of the fat content from cooked and dried animal and poultry by-products, in a continuous flow. This enables you to achieve a hard cake with a low fat content.

As the greaves pass along the single conical screw, the fat is pressed out into the surrounding enclosure, and the greaves are discharged as press cake.

The fat runs into a collector trough, where a screw moves it to the outlet.

AIR CONDENSER

Sensitar Air Condenser uses a flow of air to condenses vapors from cooking or drying fish or meat by-products to help ensure effective odor reduction. Air condensers are also available in twin-pass configurations in which vapors condense in one direction, and then perform cooling duties while returning in the other direction. This provides maximum thermal efficiency.



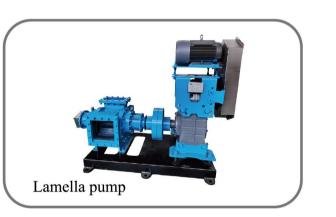








SHANDONG SENSITAR MACHINERY MANUFACTURING CO.,LTD





Animal waste Rendering Plant









RENDERING PLANT









FROM WASTE TO VALUE

Sensitar manufactures processing equipment to customers in the meat, pet food, fish, oil, environmental and biofuel industries worldwide. Plant durability, reliability and excellent service are keywords for our supplies, whether it is a single piece of equipment or a complete turnkey plant.

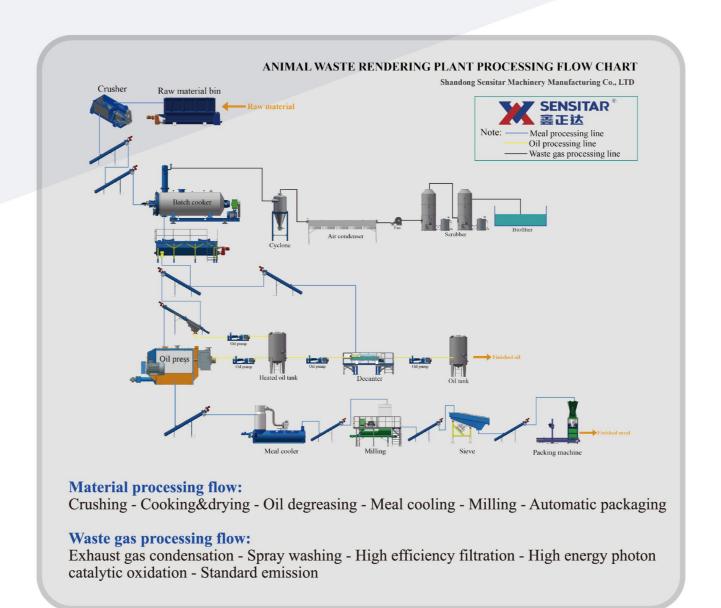
INDUSTRIES SERVE

Sensitar provides solution design, equipment manufacturing and service process systems for many of today's important recycling and renewable energy industries, including:

- 1. Animal Waste Rendering Plant
- 2.Meat & Bone Meal Plant
- 3.Oil & Grease Plant
- 4.Blood meal plant
- 5. Feather Meal Plant

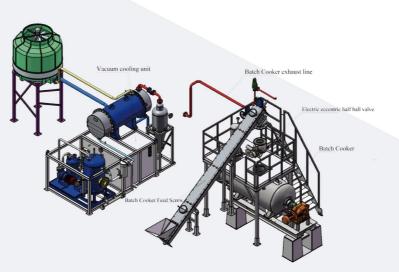
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(All the waste from slaughter, including blood, guts and feathers, can be converted into proteins, minerals, raw materials and fuel)



COMPACT RENDERING PLANT

Small units of 1 ton/batch and 2 ton/batch are designed and developed for farms and slaughterhouses. Using electric heating, high temperature and high pressure (140°C, 0.35Mpa) drying treatment. The complete plant includes: feeding, crushing, cooking&drying, condenser, cooling tower, etc. It has the advantages of fully automatic control, simple operation, green and environmental protection.





BATCH COOKER

Sensitar Batch cooker is a product that sterilizes, hydrolyzes and dries for a variety of animal and poultry as well as fish by-products. The Batch cooker is one of the most important components of a dry rendering plant and is available in 5 standard sizes to suit a variety of factory capabilities.

Application:

- 1. Mixed meat offal and bones
- 2.Raw blood
- 3. Wet feathers
- 4.Mixed poultry offal
- 5.Dead chicken, cattle, sheep, etc

DISC DRYERS

Sensitar Disc Dryer is the ideal solution for removing as much water as possible, as gently as possible, from coarser fish, animal or poultry by-products with a low fat content. It ranges from a number of different designs of contact disc dryers, indirectly steam heated for both atmospheric and vacuum operation, to a selection of indirectly and directly heated hot-air dryers available. Sensitar has specialised in combining different dryer models, which enables the production of special meal qualities at minimum costs.

