

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 pigs, cattle, sheep, etc



Type	Capacity(kg/batch)			
	Mixed meat offal, bone	Raw blood	Wet feathers	Mixed poultry offal
XBC5000	3000	2000	2700	3000
XBC6500	4000	2500	3500	4000
XBC8500	5000	3400	4600	5000
XBC10000	6000	4000	5400	6000
XBC16000	10000	7000	9000	10000

Technical specifications	Unite	Type				
		BC5000	BC6500	BC8500	BC10000	BC16000
Dimension A	mm	5450	7100	7425	8400	9000
B	mm	2070	2070	2305	2035	2500
C	mm	1600	1600	1775	1775	2100
Design pressure jacket and rotor	Bar	10	10	10	10	10
Design pressure cooker	Bar	5	5	5	5	5
Heating surface	m ²	27	35	41	49	63
Power	kw	37	45	55	75	110
Shipping weight	kg	12000	13500	19000	22000	36000