



1214 Fish Cooker



RENDERING DIVERSITY

ANCO-EAGLIN couples the best component fit for your material-processing needs with our ability and expertise. Whether it's beef or hog offal, blood drying, hair or feather hydrolyzing, packing house material, poultry offal or dead stock, ANCO® can handle them all, as it has for 90 years.

DEPENDABILITY

ANCO has been providing innovative and commonsense solutions to the reclamation industry for more than 90 years. The 1214 Fish Cooker is a major development for fish rendering systems, as it provides an effective solution where high yield from raw material of variable quality is required, such as fishmeal. Gentle Cooking Design – keeps protein and structure in the material.

DESIGN

The ANCO 1214 Fish Cooker consists of a stator housing with steam-heated jacket, and a screw rotor with continuous flight indirectly steam heated. Stator steam jacket is divided into sections, enabling uniform distribution of steam by means of a condensate manifold. Jacket includes a special design that utilizes steam to heat a portion of the jacket reducing energy and operational costs.

STANDARD FEATURES

- Especially designed to provide gentle heating of raw fish prior to pressing or further mechanical dewatering.
- Designed for a combination of indirect and direct steam heat sources.
- Manufactured in several sizes to meet any capacity requirement.
- The main vessel and jacket is built to ASME or European regulation for pressure vessels.

- A PLC control loop can easily allow the product rate and heating temperature to vary for specific industry applications allowing a high degree of flexibility.
- Energy efficient design provides optimal liquid and oil separation in press and decanters.

- Simple and rugged design minimizes maintenance costs and helps to ensure a continuous cooking operation.
- Low HP and minimal Steam Requirements.
- Optional S. S. Construction

