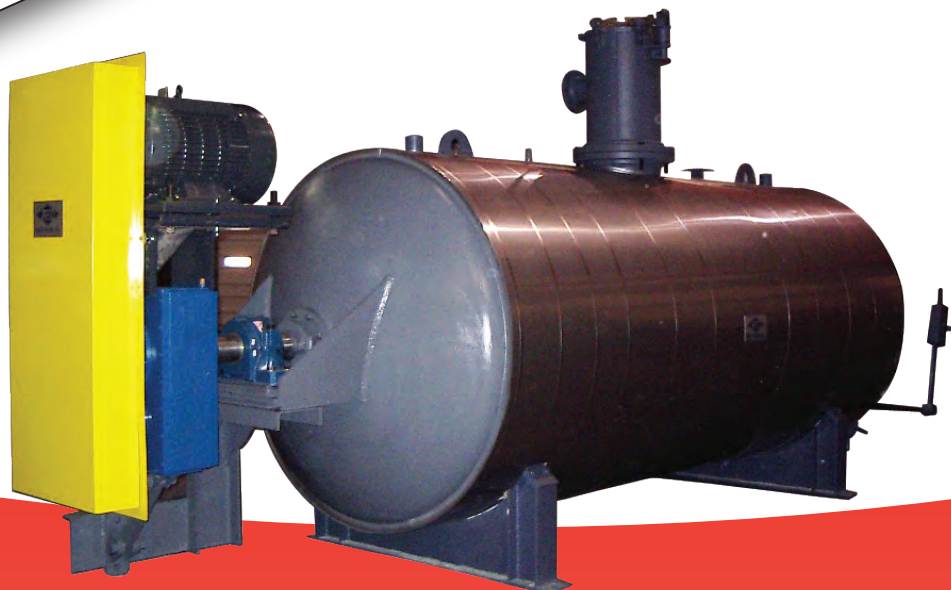




1700 Mega Batch Cooker



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.

DESIGN

All ANCO cookers are designed and constructed according to ASME Code Section VIII Division 1 for Pressure Vessels, PED, TÜV, Lloyd's or in accordance with pressure vessel regulations in the country in which they are operated.

The ANCO® model no. 1700 Batch Cooker features a removable front head, saves floor space and provides for more heat transfer surface area than conventional ANCO cookers.

New shell material of mill target 70,000 to 90,000 psi pressure vessel quality steel is 27% stronger than our original standard. Customer chooses double welded heads

or optional bolted heads. Heavy utilization of casting for paddles, door assemblies, bearing housings, etc.

Based on each customer's specific criteria, ANCO designs, manufactures and installs complete Rendering Plants worldwide.

DEPENDABILITY

ANCO has been providing innovative and commonsense solutions to the reclamation industry for more than 90 years. In many applications, the proven batch cooker still provides the best alternative for small or unique rendering needs, and concerns about sterilization have increased their use and popularity.

POW-R-PAK DESIGN MEANS LESS MAINTENANCE

This unique gearbox is specially mounted to the cooker shaft at all times. There's virtually no wear or tear. Just routine maintenance of the shaft and annual oil changes are all that is needed to keep ANCO cookers running smoothly. Over 30 years of trouble free operation for numerous customers!

IMPROVED FEATURES

- Higher standard pressure ratings 50 psig internal and 125 psig jacket. The jacket is provided with a special venting system to improve steam utilization.
- True roll shell design to improve heat transfer efficiency by holding closer tolerance paddle can be positioned nearer the heat transfer wall.
- New paddles are now constructed to ISO 9000 standards

The casting design is of type 8536-77 with a minimum 65,000 psi strength which provides 50% longer wear than the original.

- Dome Closure (optional) which uses a multipoint closure system is ASME certified which provides easy lid opening and closing.

OPTIONS

The model no. 1700 can be equipped with a multitude of options:

- Automatic inlet & outlet material closure
- Steam Heated Shaft
- Stainless Steel Construction
- Temperature sensors
- Load Cell System
- Variable speed agitator

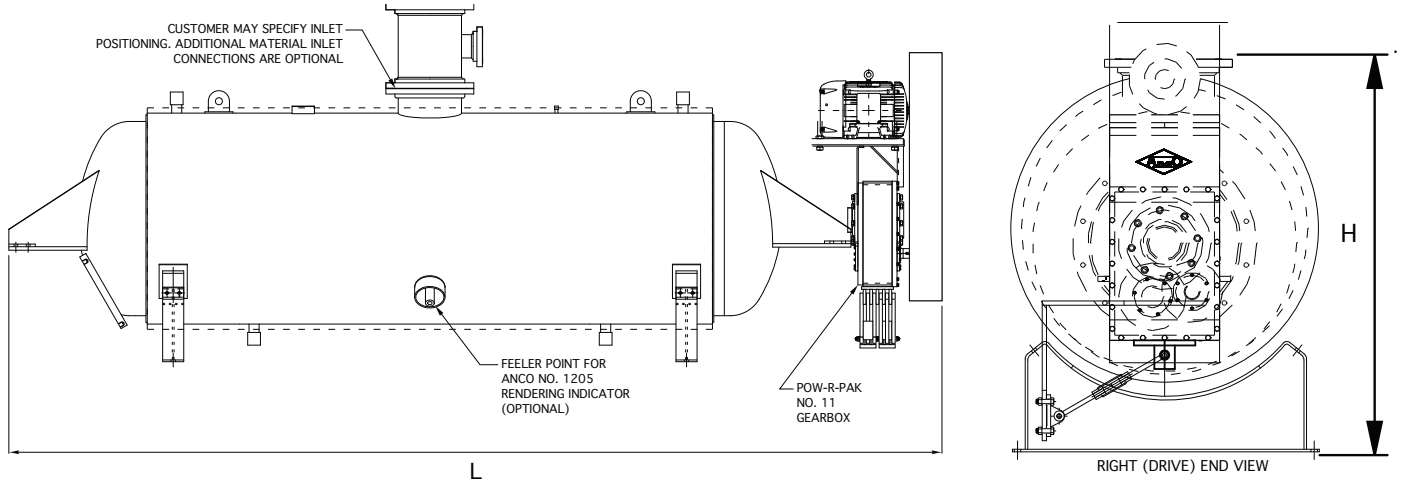
All these elements can be tied into PLC automation controller to save labor, eliminate operator error and provide for optimum product quality.





Specifications:

1700 Mega Batch Cooker



ANCO MODEL NO.	L		W		H		HEAT TRANSFER AREA		GROSS VOLUME		SHIPPING WT	
	(M)	(FT)	(M)	(FT)	(M)	(FT)	M ²	FT. ²	LITER	CU.FT.	LBS.	KGS.
1700-9	7.8	25.5	1.7	5.5	2.5	8.2	22.5	242	9,000	315	40,260	18,300
1700-12	8.1	26.5	1.8	5.9	2.6	8.6	31	334	12,000	420	50,820	23,100
1700-15	8.4	27.5	2.0	6.7	2.9	9.4	39	421	15,000	530	62,040	28,200
1700-20	8.7	28.5	2.3	7.5	3.1	10.2	46	495	20,000	706	82,500	37,500



COMPARISON VIEW

5x16 Cooker to 1700-9 Mega Batch Cooker.



Dimensions and weights are for reference only and may vary according to materials of construction and final design. Due to ongoing improvement, specifications are subject to change.

