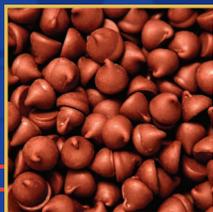
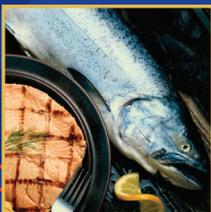
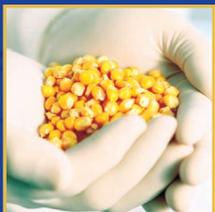

Forty years ago, ANCO® introduced the original 202 Screw Press

a device renowned for its reliability and versatility. Over time,
demand grew for a compact, high-production screw press that was
also easy to maintain.

In response, ANCO engineered a revolutionary development
in the pressing of protein-conversion products — the new
202-4 Screw Press. While successful, the 202-4 only fills part
of the customer's production range. Today, three additional
machines have been added to meet even more diverse
production needs. Our products range from the 202-3 for
small production needs, which provides 1-1.5 finished tons
per hour to the large 202-8 at 4 finished tons per hour.



You'd be Hard-Pressed to Find Better Engineering

ANCO's 202 features an integrated system complete with state-of-the-art PLC controls that receive and continuously press cracklings or oil-bearing seed. This sophisticated design makes the 202 more reliable, versatile, compact, and easier to maintain, while delivering the high levels of productivity today's customer demands.



Continuous, Automatic Operation

- PLC-controlled operation — balances time/pressure relationship to uniformly separate oil from the meal product.
- Automatic choke system — applies precise pressure for greater efficiency and precision Control Panel Touch-Screen.
- ANCO can provide additional PLC integration and optional Touch Screen technology.
- ANCO Touch-Screen's are compatible with all major brands of PLC's, including Allen-Bradley, Modicon ... and many others. So whatever your company preference the integration will be easy.
- The state of the art Touch Screen includes in its standard design an Ethernet connection, which allows the manager or key personnel to monitor the system via a web IP address.



Compact Design

The 202-3 has a 40" x 100" (1M x 2.5M) basic press foundation. This smaller footprint:

- Easily fits in the space of lower production units.
- Allows the customer to quickly upgrade existing installation without sacrificing additional floor space.
- Reduces installation time and costs without disturbing major conveyer components.



PRESS SIZE	HP	FINISHED MEAL (TONS/HR.)	HEIGHT (Ft./M)	LENGTH (Ft./M)	WIDTH "1" (Ft./M)
202-3	40hp	1.5 Tons/hr.	6' /1.82m	10'-11.5" /3.35m	3'-4.5" /1.03m
202-4	60hp	2 Tons/hr.	6' /1.82m	10'-11.5" /3.35m	3'-4.5" /1.03m
202-6	150hp	3 Tons/hr.	6'-6" /1.98m	12'-6" / 3.81m	3'-4.5" /1.03m
202-8	200hp	4 Tons/hr.	6'-6" /1.98m	12'-6" / 3.81m	3'-4.5" /1.03m

Flexible Production Capabilities

- Capacity ranges of the ANCO 202 series — 1 TPH (202-3) to 4 TPH (202-8) pressed cake with low fat residuals of 8 – 10%.
- V-belt drive — can be adjusted to varying product conditions.
- Computer-modeled screw feeder — allows customers to produce a cooler finished meal while handling softer infeed material.



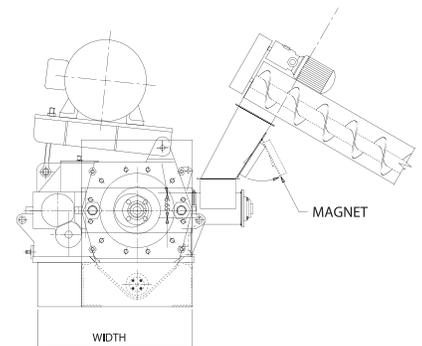
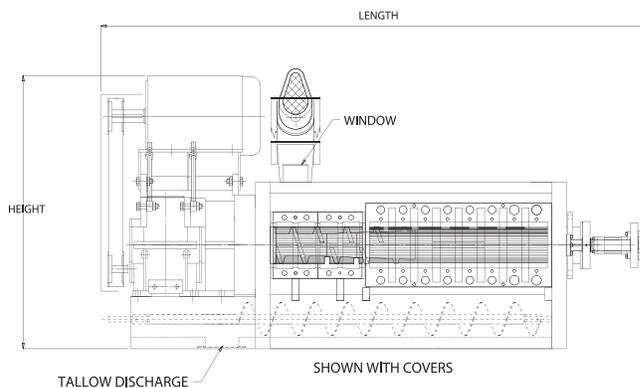
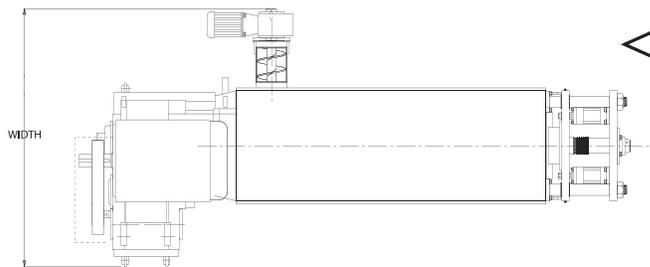
Reduce Labor

- Continuous, automatic PLC operation — frees labor personnel for other plant requirements.
- Special safety interlocks — monitors critical process functions, allowing the operator to perform multiple duties simultaneously.
- Automatic solids/oil discharge conveyor — does not require the constant attention of press-solids removal.



Easy Maintenance

- Integral POW-R-PAK II gear box — features an oil-flushed thrust bearing and cooler, with a high 1.8 service factor design.
- V-belt design — softens start-up loads, which are directly related to certain types of gear failure.
- Simple, one-piece cage assembly with special wear-resistant parts — used throughout to provide greater overall press reliability.



WIDTH "2" (Ft./M)

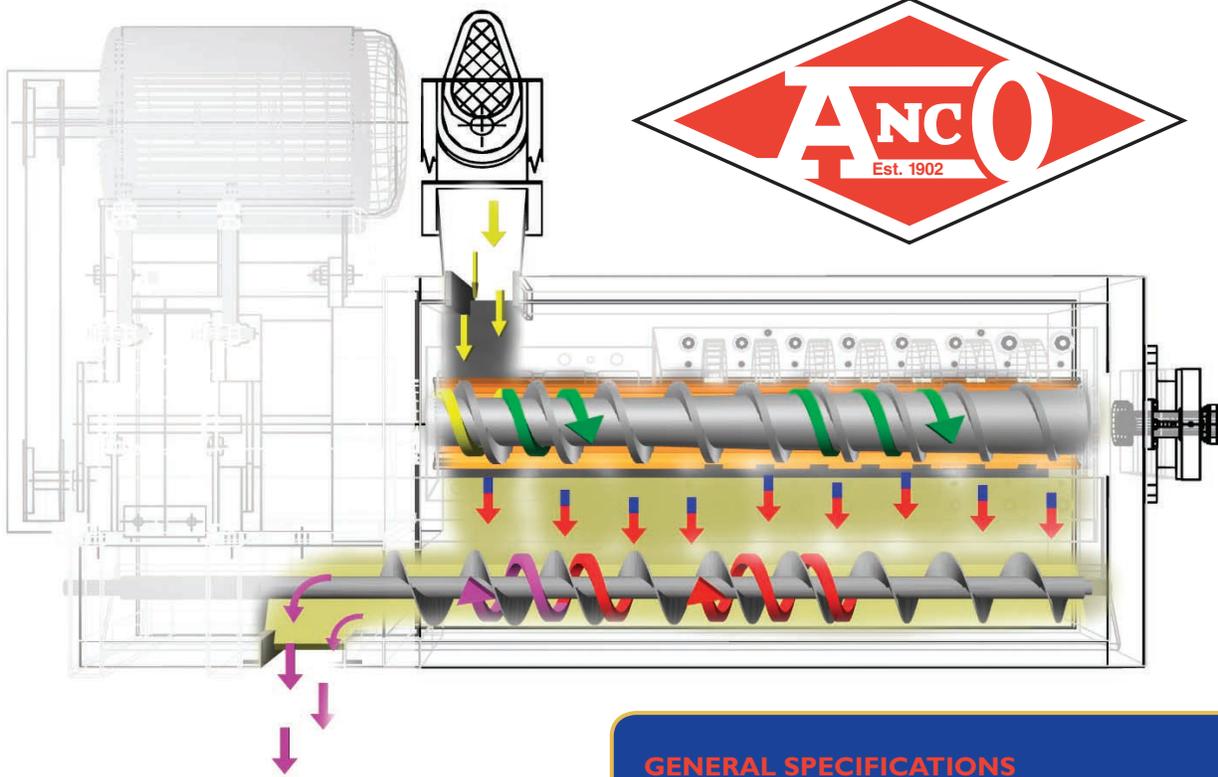
5'-2.5" /1.59m

5'-2.5" /1.59m

5'-8.75" /1.75m

5'-8.75" /1.75m

202 SCREW PRESS SPECIFICATIONS



MORE THAN A CENTURY OF ENGINEERING INNOVATION GOES INTO EVERY ANCO 202 SCREW PRESS.

Since 1902, the Allbright-Nell Company (ANCO) has been an innovator of one of the most dependable lines of specialized rendering, food, chemical and related equipment. The company pioneered many processes and machines that became standards of the rendering industry, including:

- A batch cooker that assured fast, even cooking while extending the life of the equipment and allowed the operator to preset precise moisture levels.
- Automated blow tank systems for charging cookers.
- Controlled-cooker feed with a hydraulically operated raw product pump.
- Air-cooled condensers that operate as giant radiators to condense cooking vapors.
- Heat recovery systems that produce useful, potable hot water for other operations.
- The ANCO Continuous Hydrolyzer, which rapidly converts hair and feather chemical composition to provide extremely high digestibility.
- An energy-reducing heat recovery system that preheats product.
- The introduction of a newly designed crax-press for the beef industry.

GENERAL SPECIFICATIONS

- Electrical: HP 40 (202-3) to 200 HP (202-8) see chart for additional specifications.

Note: 202-8 can be provided with or without a side feed and is equipped with a Patented #UK0306283.3 shaft design.

OPTIONS

- Cast or fabricated flighting.
- Side feed with VFD controls.

BENEFITS:

- Dual-automatic hydraulic press choke with center-press shaft support bearing.
- Choke Guard — prevents press choke/shaft engagement.
- Compact design — allows replacement of lower production units within the same floor space.
- State-of-the-art PLC controls in a NEMA 4 stainless-steel case.
- Sturdy, single-piece steel frame, line-bored and CNC-machined for Precision tolerances.

In 1993 a redefined company was created, ANCO-EAGLIN, Inc. Today's ANCO is focused in specialty heating, evaporation and cooling equipment for a multitude of products including the new ANCO 202 Screw Press.

Contact ANCO for more information about the 202 Screw Press — and the best in quality, service and superior workmanship.

ANCO-EAGLIN, Inc.

120 North Chimney Rock Road • Greensboro, North Carolina 27409

336-855-7800 • FAX 336-855-7831 • E-mail: ANCOEAGLIN@AOL.COM • WWW.ANCOEAGLIN.COM

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