



PERC PAN SYSTEMS



Today's rendering system may vary from a small single batch cooker to a dozen or more of the largest cookers. Each one of these rendering systems brings with it a unique requirement for percolating fats from cracklings as they discharge from cookers. To meet individual applications, ANCO® offers a large choice of drain pans, each having a unique set of benefits for various rendering applications.

CONTINUOUS/AUTOMATIC – The featured 603G is one of the most popular perc pans offered. Its patented handling system provides a continuous product flow from the cooker to the screw press. By adjusting the variable speed drive, the delivery rate can be easily changed to meet the exact needs of the press.

PRODUCT FLEXIBILITY – Besides providing an excellent means of tallow drainage, the 603G with a simple modification can be utilized as a meal cooling bin in poultry applications. By removing the perforated screen and replacing it with a solid screen section, the 603G now becomes a surge.

MAINTENANCE – The simplistic design has a single drive, coupled with heavy duty engineered chain attached to drag bars. Because of its design and rugged construction many units installed 15 to 20 years ago are still in operation today. Be reassured that the 603G is the most durable and longest lasting continuous perc pan in the industry.

SPECIAL BENEFITS – No. 603G AutoPerc (Patented)

- *Low horsepower gear drive*
- *Heavy duty engineer drag chain*
- *Low RPM drag bars chain*
- *Heavy duty steel frame system*
- *Remove/replaceable tallow screen*

GENERAL SPECIFICATION:

Electrical: 1 1/2 HP

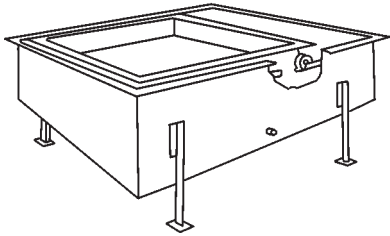
Weight: 2,830 lbs

Floor Space: 6' x 10'8"

Capacity: 70 cubic feet (Customer can specify)

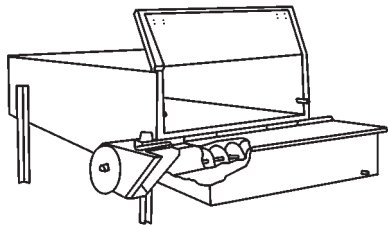
CRACKLING DRAIN PANS

A variety of ANCO all steel pans are available for percolating fats from cracklings as they are discharged from Cookers.



No. 603-D

Bottom of pan slants. Perforated basket permits easy removal of cracklings in an edible rendering installation.
Weight - 6' x 6' pan, 1630 lbs.

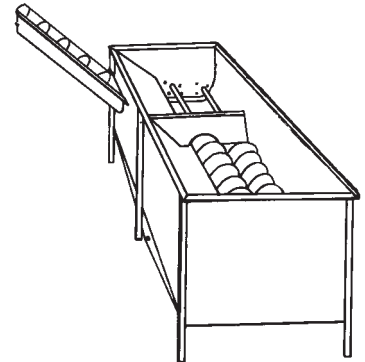


No. 973

After cracklings have drained, the hinged door is raised so they can be raked into worm conveyor trough. Pan bottom slopes to promote fat and sediment flow to front. Sediment is removed at intervals after raising hinged platform. Perforated plates need not be removed.
Weight - 6' x 7' pan and conveyor, 2100 lbs.

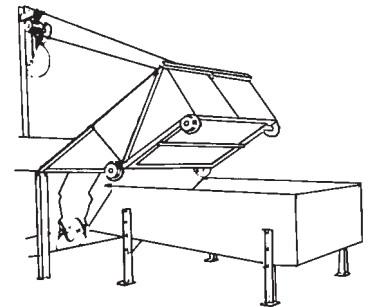
No. 1124

This is a space saver. Can be built for up to 3 cooker capacity. Sloping side is perforated. Twin discharge screws in bottom. Integral incline screw serves as take away conveyor. It is built to suit conditions.



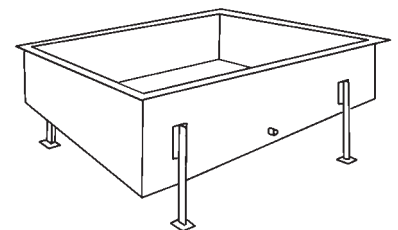
No. 974

Overhead electric hoist pulls large steel basket, mounted on wheels, to front, where socket nose engages round bar edge of screw conveyor trough and tilts contents into trough. Three sides and bottom are perforated to provide quickest possible drainage. Pan width 6' x 6' basket with hoist and conveyor.
Approximate weight-4200 lbs.



No. 603-B (For small plant)

Slanted bottom promotes drainage. Removable screens facilitate cleaning. Steam coils furnished in bottom.
Weight - 6' x 8' pan with coils 2450 lbs.
Without coils - 1650 lbs.



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