



HAARSLEV™

Processing Technology

COMPACT COAGULATOR

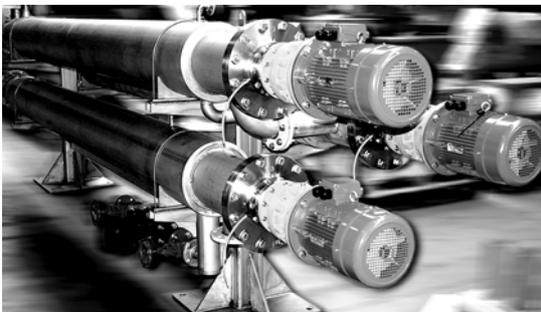
Product brochure



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COOKS LIQUID FISH AND ANIMAL-BASED RAW MATERIALS SO THEY COAGULATE EFFECTIVELY.

The Haarslev Compact Coagulator is a horizontal, self-cleaning heat exchanger that uses indirect steam heating to cook, preheat or coagulate relatively liquid fish and animal-based raw materials so they are cooked in accordance with your requirements for effective downstream separation.

This space-saving cooker is a continuous-feed unit, normally with multiple cooking tubes connected in series. Your relatively wet raw material – often a slurry or in some other viscous state – is pumped through these narrow tubes. Steam flows through the casing in the opposite direction and very quickly heats the slurry to the required temperature. This means it can exit the cooker much quicker than with

traditional screw-type cooker units, and wet inputs are exposed to high temperatures for only a very short time – significantly boosting the quality of your output.

BENEFITS

- Can exploit waste heat from other processes enables you to reduce energy consumption by as much as 80%
- Gentle, homogeneous cooking with rapid heating of the input, which is only very briefly exposed to high cooking temperatures
- Makes it possible to produce ultra-high-quality protein products with high revenue potential
- Exceptional thermal efficiency and low energy consumption, helping you reduce operating costs
- Scraped-surface paddles remove internal build-up and keep cleaning and maintenance costs down
- Compact units that are ideal for shipboard installation or to provide supplementary cooking capabilities
- Easy to disassemble for inspection and maintenance
- Vertically stacked for narrow passages



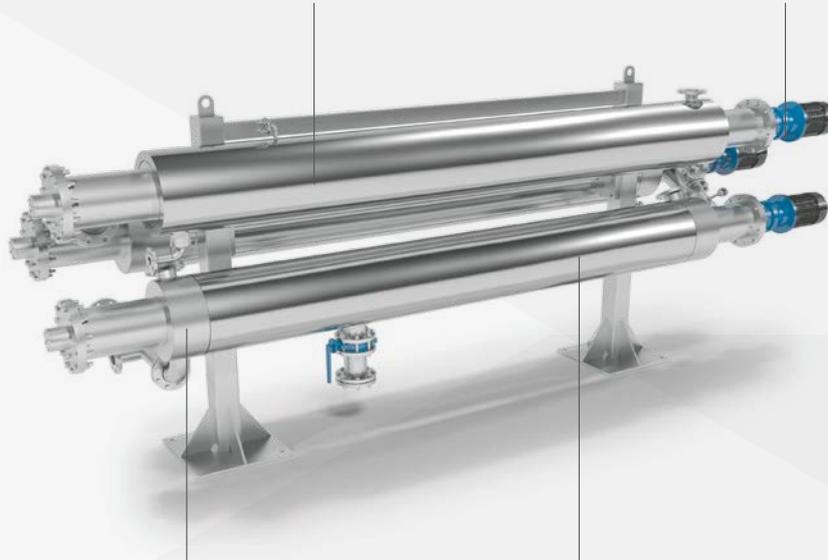
APPLICABLE FOR:

- **Cooking relatively wet fish and animal-based raw materials**
- **Meat rendering plants**
- **Poultry rendering plants**
- **Shipboard processing setups**

**CONTINUOUS FEED OF RELATIVELY
WET FISH, MEAT OR POULTRY INPUTS
OF VIRTUALLY ANY KIND**

Rapid heating of the input, with only very brief exposure to high cooking temperatures

Cooking tube containing a rotor driven by a direct-coupled gear motor



Steam heating by counter-flow, with no direct contact with the input material

Waste heat pipes can heat material to over 60°C, drastically reducing steam production costs

**COOKED PRODUCT READY FOR
DOWNSTREAM MECHANICAL OR
CENTRIFUGAL SEPARATION**

TYPE*	NOMINAL CAPACITY (t/h)/(1000 lb/h)		STEAM CONSUMPTION** (kg/h)/(lb/h)		NUMBER OF PIPES (waste heat/steam)	MOTOR POWER (kW)/(hp)		WEIGHT (kg)/(lb)		DIMENSIONS*** (mm)/(ft-inch)					
										Length (L)	Height (H)	Width (W)			
CC-1	3,0	6,6	490	1,080	0/1	5,5	7,5	1,000	2,205	5,900	1'9" 5"	1,080	5' 7"	780	3' 4"
CC-3	9,0	19,8	1,480	3,262	0/3	11,5	17,5	2,800	4,850	5,900	1'9" 5"	1,680	7' 3"	1,100	3' 5"
CC-5	15,0	33,0	2,470	5,445	0/5	20,0	27,5	4,700	7,935	5,900	1'9" 5"	2,230	8' 11"	1,100	3' 5"
CC-7	21,0	46,3	3,450	7,605	0/7	28,5	37,5	6,550	11,025	5,900	1'9" 5"	2,840	10' 6"	1,100	3' 5"

* Configuration examples. Type and capacity is always configured to match customer needs and requirements.

** Based on inlet temperature of 10°C, out of waste heat pipes at 60°C and steam heated pipes will bring the material to 95°C.

*** All statements of dimensions are approximate.



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PROCESS IS POTENTIAL

HEAD OFFICE

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