



ROLLER CRUSHER



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MAKES SURE PARTICLES OF COOKED ANIMAL BY-PRODUCTS HAVE A CONSISTENT SIZE BEFORE THEY'RE SENT FOR FAT SEPARATION IN DRY RENDERING PROCESSES. The Haarslev Roller Crusher makes sure particles of cooked animal by-products have a consistent size before they are sent for fat separation in dry rendering processes. A roller crusher is particularly effective in breaking down the biggest particles of bone, because bone is relatively brittle and therefore easier to crush. Any particles in the greaves exiting the roller crusher unit have been reduced to a maximum size of about 25 mm.

Another big practical advantage is that any larger pieces of metal that might be present are caught in this roller crusher, instead of damaging the fat screw presses elsewhere in your processes.



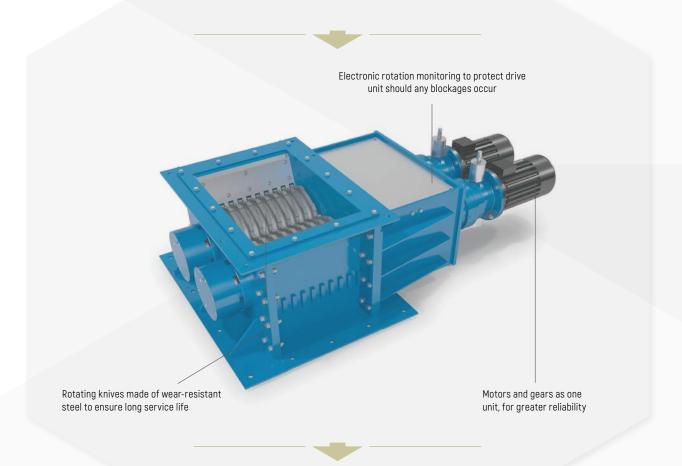
APPLICABLE FOR:

- Upstream from fat separation in dry rendering processes
- Upstream from fat screw presses, as a protective measure

BENEFITS

- Less wear on downstream screw presses because bone particles are smaller
- Lower maintenance costs for fat screw presses
- Long service life because key components are made of wearresistant steel

COOKED ANIMAL BY-PRODUCTS



FAT SCREW EQUIPMENT

TYPE	CAPACITY		ANVIL GAP		MOTOR POWER		INLET DIMENSION*		OUTLET DIMENSION*		WEIGHT	
	(t/h)/(lb/h)		(mm)/(hp)		(kW)/(hp)		(mm)/(hp)		(mm)/(inch)		(kg)/ (lb)	
RC 10	5 - 12	1,000	20 - 25	1	2 x 7.5	2 x 10	520 x 736	20.5 x 29	520 x 736	20.5 x 29	1,800	3,968

^{*} All statements of dimensions are approximate.





PROCESS IS POTENTIAL

HEAD OFFICE

Haarslev Industries A/S · Bogensevej 85 DK-5471 Søndersø · Denmark Telephone: +45 63 83 11 00 Email: info@haarslev.com www.haarslev.com

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