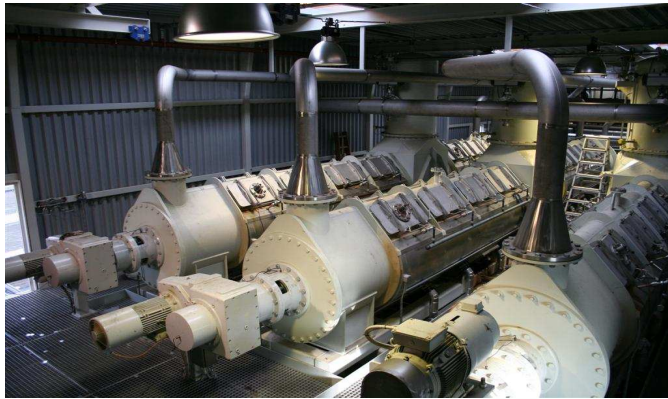




Indirect Cooker



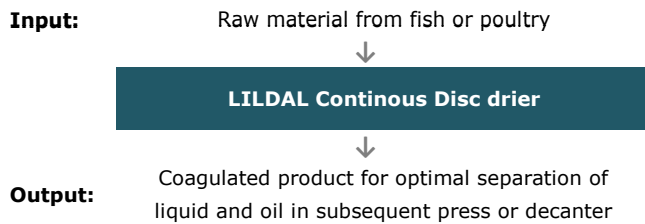
Design

The Lildal Indirect Cooker is applicable in processes where high yield from the raw material is required. The gentle and homogeneous way the raw material is processed in the cooker maintains the valuable proteins in the fish meal and gives an oil of high quality when processed in a subsequent press or decanter. Especially in the fish meal industry is it important to cook the fish gentle because fish is a very fragile raw material. This is obtained in this construction where the heating is indirect in small volumes making it easy to control the process.

The Lildal Indirect Cooker consists of a stator housing with steam heated jacket and a screw rotor with continuous flights indirectly heated by steam. The stator jacket is divided into sections, enabling uniform distribution of steam by means of a steam manifold. Again to secure a high degree of process control and gentle cooking of the product. Condensate from the jacket is discharged through a condensate manifold.

The housing of the Lildal Indirect Cooker is equipped with hinged hatches with counterweights for efficient inspection and cleaning. End plates are equipped with stuffing boxes. The rotor is supported in both ends only by means of roller bearings. One or both axels is hollow according to application to make it possible for the steam to enter the heated screw and for condensate to leave. The drive line consists of a shaft mounted gear with direct mounted motor.

Process



Design Features	Customer Benefits
Indirect steam heated screw	Gentle and homogeneous cooking of the raw material
Small volumes heated continuously	Gentle and homogeneous cooking of the raw material
Evenly distribution of steam in jacket	High degree of process control
Evenly distrib. condensate outlet from jacket	High degree of process control
Stuffing boxes in each end plate	High degree of tightness and low maintenance
Hinged hatches along the stator housing	Easy inspection and cleaning
Roller bearing housings in both ends	Simple construction
Shaft mounted gear with direct coupled motor	Efficient drive line with low maintenance
Insulated stator with stainless steel shield	Minimum energy loss

Distributor/ Agent



Productinfo

Indirect Cooker, continued

Technical specifications

Dimensions

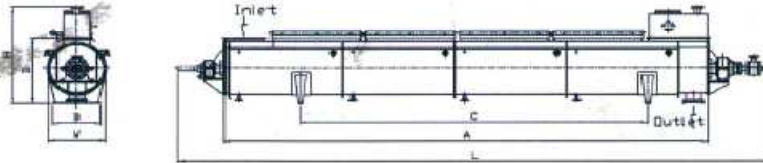
Available with heating surfaces for processing of
2 to 46 ton/hour raw material
Size depends on product and capacity - please ask us



Configuration

Standard	Options
Rotor in mild steel	Adjustable outlet gate valve
Stator in mild steel	Inlet hopper
Shaft mounted gear box with directly mounted motor	Level sensor with controller for feed control to cooker
Hinged hatches along the stator for easy	Level sensor with controller for feed control in cooker
	Inspection and service platform
	Rotary steam joint
	Armature for steam and condensate
	The cooker can be equipped with condensate discharge in both ends particularly suitable in fish applications where high degree of process control is a must
	Frequency converter for high degree of process control

Dimensional and capacity data



Cooker type	Capacity [ton/hour]	Dimensions [mm]							Weight [ton]	Volume [m ³]
		L	H	W	A	B	C	D		
LC0603	2	4520	1735	680	3140	680	1400	1340	1,4	
LC0605	4	6935	1430	775	5330	650	2730	1310	3,4	7
LC0806	6	7095	1735	940	5550	680	2950	1480	7	10
LC1108	14	10260	2250	1184	8000	1000	5200	1500	11,7	18
LC1110	18	12260	2250	1184	10000	1000	7200	1500	14,6	21
LC1112	21	14260	2250	1184	12000	1000	9200	1500	17,5	25
LC1114	25	16260	2250	1184	14000	1000	11200	1500	22,8	28
LC1314	30	16532	2305	1376	14000	800	11400	1555	30,0	35
LC1612	35	14560	2820	1662	12000	1300	6800	2070	25,7	50
LC1614	40	16560	2820	1662	14000	1300	8800	2070	30,0	56
LC1616	50	18560	2820	1662	16000	1300	10800	2070	34,3	63

Certification

The rotor is approved in accordance with the European Pressure Equipment Directive PED 97/23,

In general does the equipment from Lildal comply with applicable European standards



Lildal

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