



AE-160 BATCH COOKER

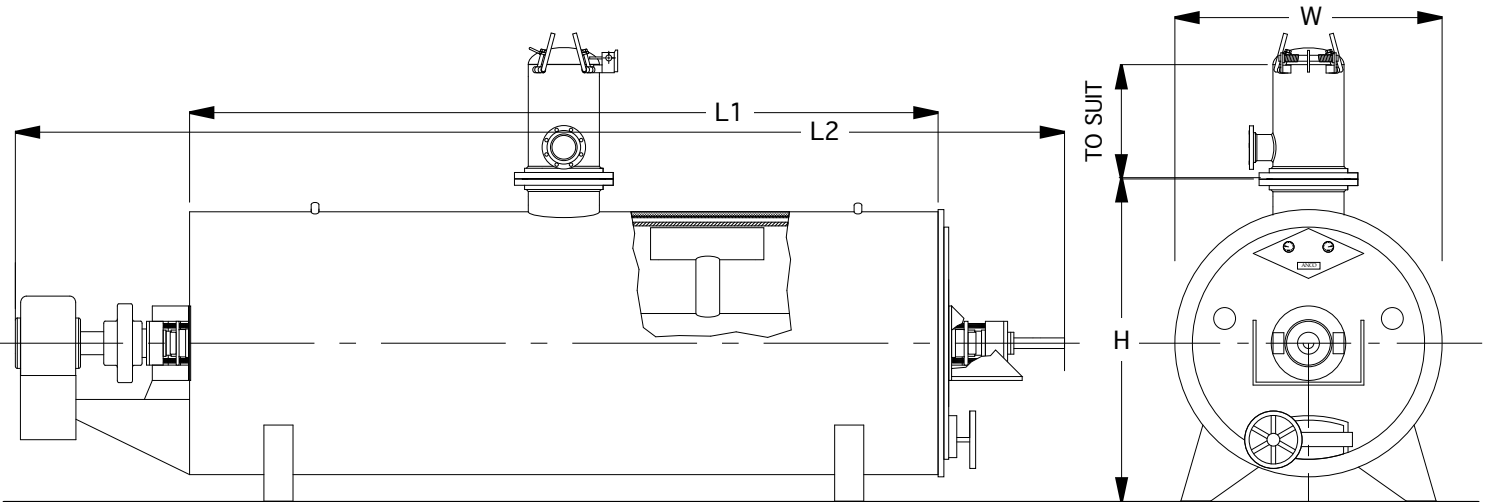


FEATURES- Capacities upto 10,000 lbs/batch.

- The ANCO® model no. 160 batch cooker, a “new” design that makes it more cost effective to replace older units, than to “re-shell” older high maintainance units.
- Optional removable front head for drying at atmospheric pressure.
- Standard “Shaft mounted” Pow-R-Pak Gearbox.
- Optional Steam Heated Shaft, for additioal heat transfer area.
- Internal pressure design allows it to be used for multitude of hydrolyzing and sterilizing applications. Applications range from the food & chemical industries to the rendering industry whether it be feathers, hair, viscera / offal or blood.
- **Constructed from the strongest materials including high grade 90,000 psi pressure vessel quality steel as the standard for the inner shell jacket, and manufactured per ASME code’s stringent guidelines provides for exceptional safety, durability, longevity, performance & overall value.**
- Variable pressure rating design and specialized material construction (304-316 stainless steel) can be provided to accommodate customer’s needs.

MODEL 160 DESIGNED FOR A FEATHER HYDROLYZER APPLICATION

OPTIONS- The model no. 160 can be equipped with a multitude of options: automatic inlet & outlet material closures, moisture/temperature sensors, weighing cells, variable speed agitator, time/temperature sterilization chart recorders.



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Contact **ANCO-EAGLIN** for information about processing capacity and HP requirements for you particular application. The seller makes no warranties, express or implied including but not limited to the implied warranties of the merchantability and fitness for a particular purpose except expressly stated in seller’s contract or sales acknowledgement form.



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