



Continuous Cooker / Drier



RENDERING DIVERSITY

ANCO-EAGLIN couples the best component fit for your material-processing needs with our ability and expertise. The ANCO Disc Drier/Cooker offers diversity and versatility, with options for either batch or continuous processing. Our range of sizes assures a solution to fit your needs.

DEPENDABILITY

ANCO has been providing innovative and common-sense solutions to the reclamation industry for more than 90 years. In many applications, the proven batch cooker still provides the best alternative for small or unique rendering needs, and concerns about sterilization have increased their use and popularity. By incorporating continuous equipment with the traditional batch cooker, you can be confident that your product is at its best. ANCO has been in the continuous cooker business for over 35 years, and many of those original cookers are still in operation today.

DESIGN

The unit consists of three basic components: the stator, the rotor and the drive train. All ANCO cooker and dryers are designed and constructed according to ASME Code VIII Division 1 for Pressure Vessels, PED, TÜV, Lloyd's or in accordance with pressure vessel regulations in the country in which they are operated.

The ANCO Disc Drier/Cooker design was developed through finite element analysis and coordinated with RnD with AMSE inspectors to improve pressure rating. ANCO has improved on that technology to produce one of the longest-lasting, highest-efficiency disc units.

Based on each customer's specific criteria, ANCO designs, manufactures and installs complete Rendering Plants worldwide.

ANCO Disc cookers and dryers are designed to handle a wide range of products to meet the drying requirements of various industries. Our engineers have many years of hands-on experience and will design a system to your exact specifications.

FEATURES

ANCO's unique disc design allows for:

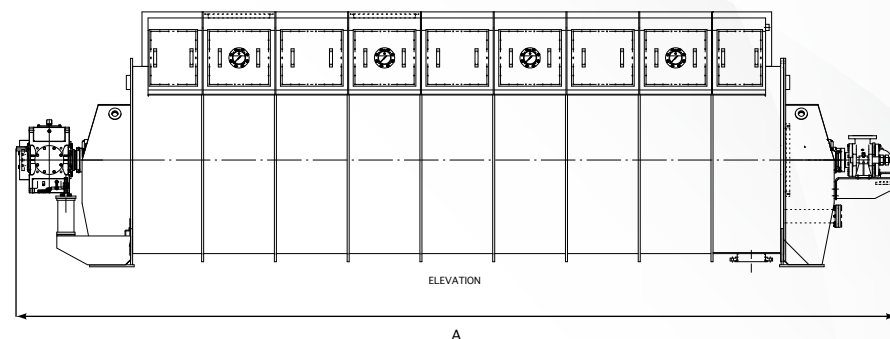
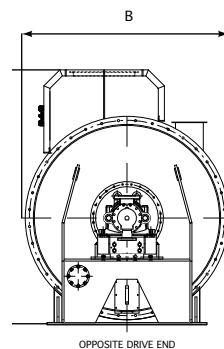
- Higher pressure ratings compared to other manufacturers
- Larger spacing between discs to allow for more product agitation and increased heat transfer
- Low HPs demand
- Low RPM design to reduce wear, electrical usage and fines of dried product
- Heavy-duty, shaft mount gearbox provides a high safety factor

REPLACEMENT ROTORS

ANCO can supply replacement *Disc Rotors for Atlas Stord, Hetland, Haarslev Disc Driers and Dupps Supercookers.

*Due to ANCO's disc design, ANCO replacement rotors may not have identical heat-transfer surface areas. We will provide the surface area of the replacement rotor upon request.





Specifications: Continuous Cooker / Drier



MODEL	HEATING SURFACE M ² / FT ²	POWER HP	LENGTH (A) IN / MM	WIDTH (B) FT & IN / MM	HEIGHT (C) FT & IN / MM	SHIPPING WEIGHT LBS / KG
AE-20	30 / 323	40	288 / 7315	72 / 1829	112.5 / 2858	30,000 / 13,607
AE-60	60 / 645	40	288 / 7315	72 / 1829	100 / 2540	45,000 / 20,412
AE-100	100 / 1076	60	375 / 9525	77 / 1956	100 / 2540	66,000 / 29,940
AE-130	130 / 1400	60	281 / 7163	95 / 2413	125 / 3195	85,800 / 38,918
AE 165	165 / 1776	75	357 / 9068	95 / 2413	125 / 3195	95,100 / 43,137
AE-200	200 / 2152	100	400 / 10160	95 / 2413	125 / 3195	117,000 / 53,070
AE-260	260 / 2799	125	433.5 / 11011	100 / 2540	126 / 3200	99,500 / 45,132
AE-320	320 / 3444	125	533 / 13538	100 / 2540	126 / 3200	122,500 / 55,565
AE-400	400 / 4305	150	439 / 11150	159 / 4020	142 / 3600	153,883 / 69,800
AE-440	440 / 4736	200	483 / 12250	159 / 4020	142 / 3600	165,346 / 75,000

Larger sizes are available upon request.

Dimensions and weights are for reference only and may vary according to materials of construction and final design.
Due to ongoing improvement, specifications are subject to change.