AGRICARNITEC®
SANTINI & C. S.r.l.

PLANTS FOR THE PROCESSING OF BY-PRODUCTS OF SLAUGHTER

» Continuous dryer type ACT

E50 - E80 - E100 - E180 - E220 - E280 - E300 - E400 - E500

The non-stop indirect steam drier is particularly suitable to dry powdered meat with a low fat percentage.

Easy installation

High resistance to usury

Adjusting

Conveyance

Maintenance

Transmission

Receiving hoppers
Conveyor belt with metal detector
Shredder
Bone crusher
Mincer
Elliptical rotor pump
Screw conveyor
Pneumatics conveyor
Continuous/Discontinuous hydrolizer

Discontinuous cooker sterilizer
Continuous cooker
Continuous pre-heater
Continuous dryer
Air and water condenser
Continuous single screw press
Continuous double screw press
Feather and bristle press
Line for blood coagulation

Continuous cooler for meal
Mixer
Hammer mill
Vibrating separator
Solids and liquids storing silos
Electrical panel
Scrubber system
Steam generator
Evaporators

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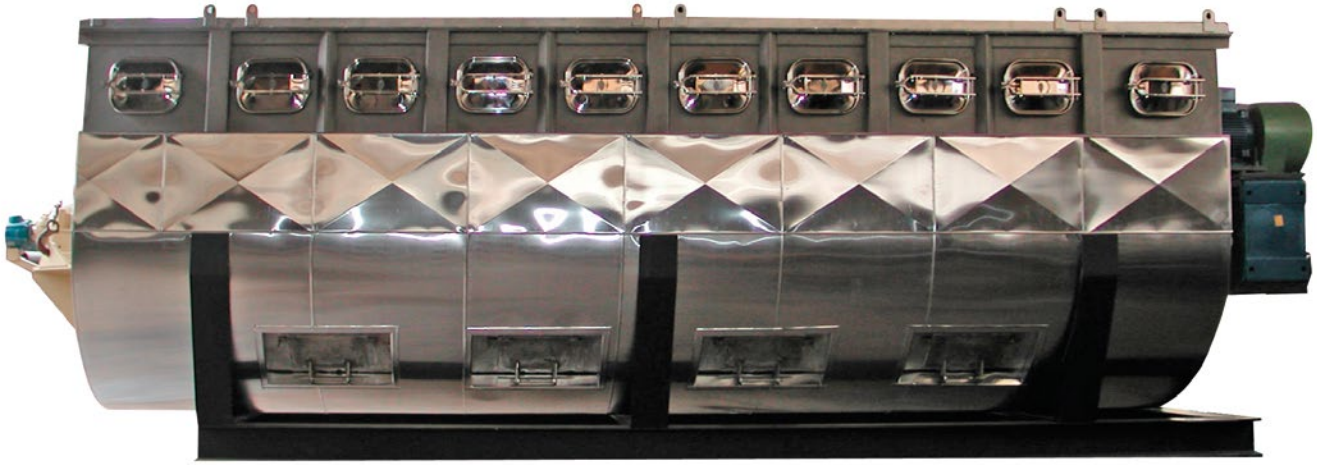
INSTALACIONES PARA LA ELABORACION DE SUBPRODUCTOS DE LOS MATADEROS

» Continuous dryer type ACT

E50 - E80 - E100 - E180 - E220 - E280 - E300 - E400 - E500



Characteristics

The drier presents the following characteristics:

• **Easy installation:** The machinery, included the whole transmission gearing, is assembled on a strong bed so as to make a single monobloc.

• **High resistance to usury:** Its strong structure, the use of special alloyed and stainless steels, the use of parts forged for high mechanical resistance enable it to last a long time and to reduce fixed and maintenance costs.

• **Adjusting:** A microprocessor controls the adjusting and automation system during all the processing steps and functions (feeding, heating, product outlet). It enables to save electric power, to reduce staff employment and it guarantees a constant quality control.

• **Conveyance:** Many superior-inferior check ports make it possible to check the product stand during the processing phases and to have an easy access to the axle during the cleaning and the ordinary maintenance.

• **Maintenance:** Maintenance costs are reduced to their minimum thanks to the easy installation of coupling and assembling parts.

• **Transmission:** The motion of the main axle is guarateed by an electric motor equipped with a hydrodynamic security coupling, which is suitable to avoid transmission work overcharges, and by a right-sized parallel axled gear reduction unit.

Working

The product drying process takes place by heating indirect saturated steam and putting in into the main axis of the machinery by means of a suitable rotary. siphon-joint. The product's stay period inside the machinery is governed by the inclination of the conveying blades situated on the axle and by the automatic/manual control of the outlet port. The non-stop drier is supplied with all the necessary fitting (valves, temperature feelers, control and checking instrumentation), electro-ventilator, centrifugal separator, scrubber group to directly condense processing steam and to reemploy hot air.

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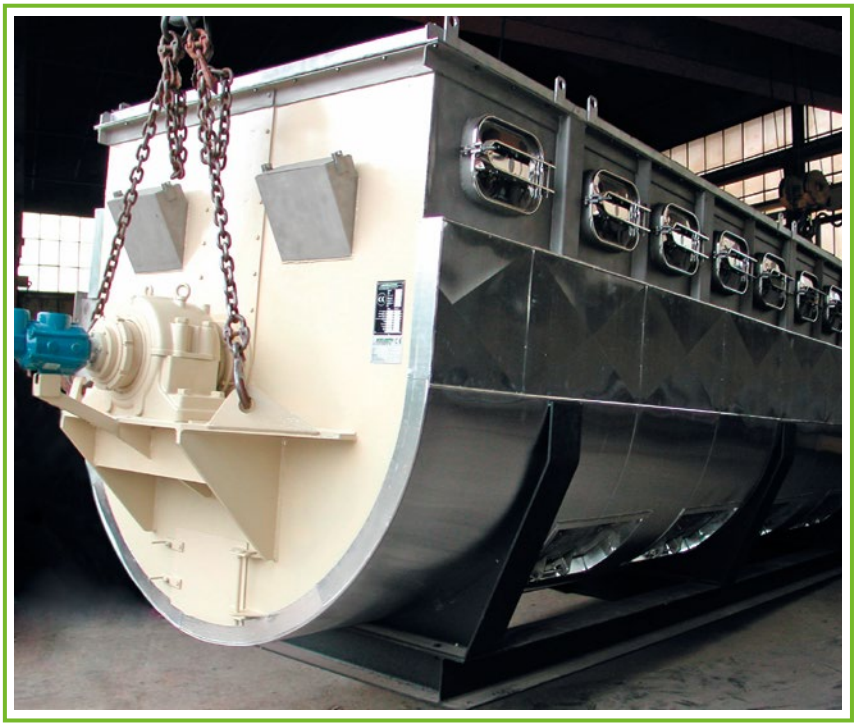

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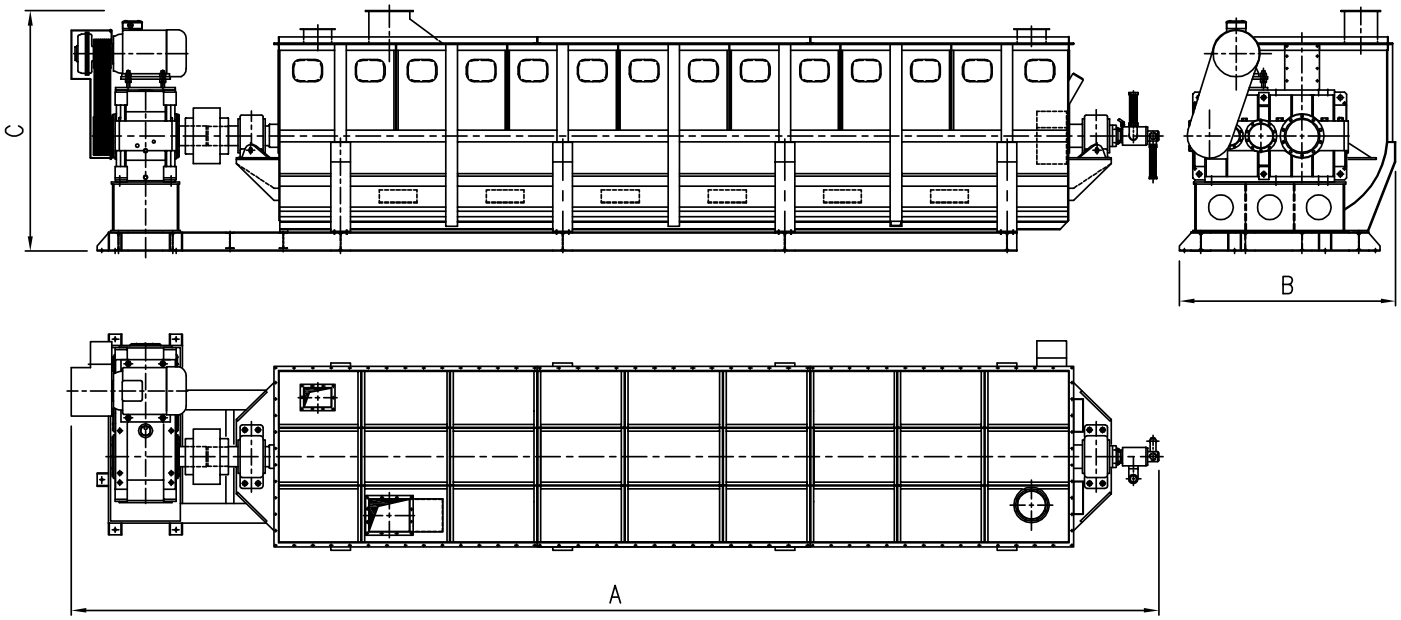
PLANTS FOR THE PROCESSING OF BY-PRODUCTS OF SLAUGHTER

Technical data

A few technical capacity data and dimensional



ACT	E50	E80	E100	E180	E220	E280	E300	E400	E500
H_2O Evaporation (Kg/h)	380	600	750	1300	1650	2000	2200	3000	3700
Consuption (a 7 bar) (Kg vap./h)	520	820	1000	1750	2230	2800	3000	4100	5000
Weight (Kg)	8000	11000	14000	18000	25000	30000	33000	55000	70000
Power (KW)	11	22	30	45	55	75	90	110	150
A mm	6250	7250	7900	8300	9700	11300	13300	15100	14100
B mm	1750	2050	2100	2350	2600	2650	2650	2700	3000
C mm	1850	2150	2450	2750	3000	3000	3000	3400	3600

The dimensions and datas are purely indicative. The constructor reserves itself the right to modify them, in case thecnical-functional needs require it.

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