SAVE ENERGY AND IMPROVE CAPACITY AND YIELD

WITH THE CORE COOKER CONTROLLER CORE-COOK

CORE

THE CONTROL CHALLENGE

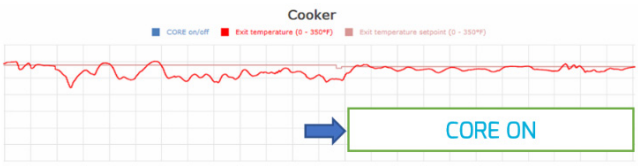
Industrial cookers are used in a wide range of applications. In the production of animal by-products, the amount of water to be removed may be sizeable and cooking is a highly energy consuming process.

It is therefore important to optimize the machine efficiency and the energy efficiency to the best level.

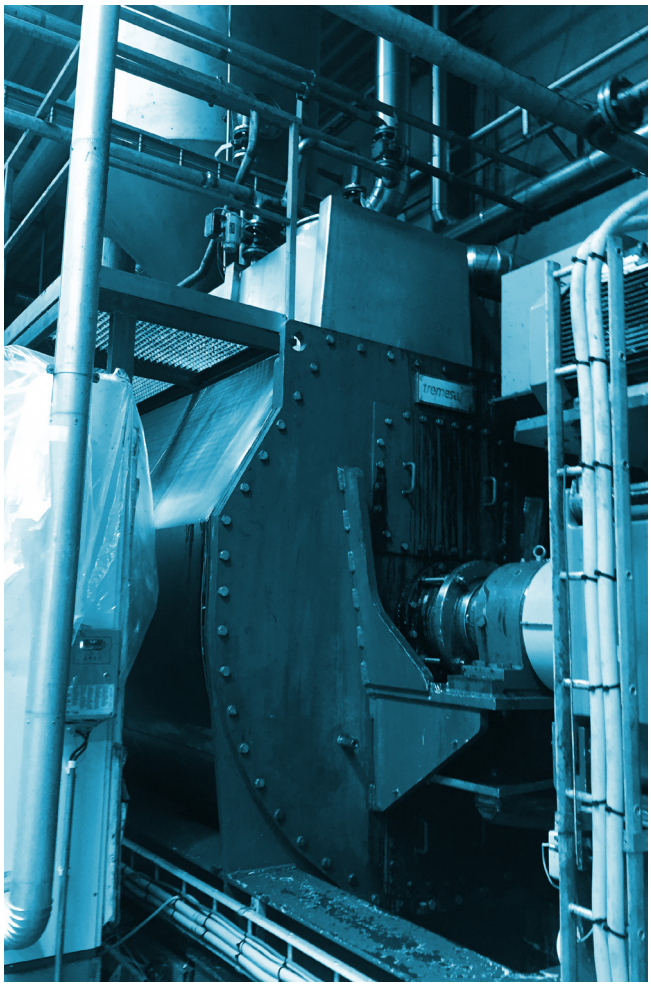
To this end the cooking process must have a consistent temperature profile and a stable level. Large temperature variations, especially at discharge, means loss of energy, and results also in larger variations in the residual moisture and thus in quality.

Aside from the reduced energy efficiency and quality, too high temperatures reduce capacity and lead to overdried products and therefore lost yield.

A stable process requires a good control of temperature in the cooker, and consequently a good control of material flows and steam pressure.



Discharge temperature from cooker stabilizes when the CORE controller is switched on.



CORE-COOK

The CORE-COOK advanced cooker controller utilizes critical information regarding process history to substantially reduce temperature variations, and thereby increase energy efficiency, capacity, quality and yield.

CORE-COOK continuously collects and uses parameters such as feed, discharge, amps, steam pressure and weight or level to adjust the flow through the cooker (feed/discharge) and the applied steam pressure in order to achieve a stable discharge temperature and a stable level or weight in the cooker.

Prior to installation, CORE always provides an analysis of the potential for energy savings and the potential for increased capacity and yield.

CORE projects generally have a payback period between 6 months and 1 year.

The CORE-COOK controller is delivered on a separate PLC and with the communication units needed.
The controller is implemented swiftly and commissioned without disturbing production.