

MAVITEC



After Sales Services

Spare parts

Premium materials and a perfect fit in your machinery. Mavitec keeps a large stock of essential spare parts, which are ready to ship within 24 hours. The spare parts are located at several locations around the world for fast shipping. Warehouses are located in the Netherlands, Turkey, U.S.A. and Russia.

Stock management

We work with advanced business software for efficient stock management in order to minimize downtime and reduce operational expenses. We advice on which spare parts should be kept in stock and essential spare parts are available anytime and at short notice.

Electrical solutions and services

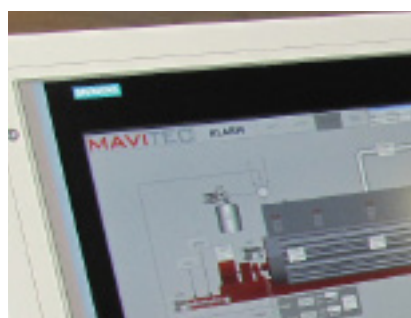
Control panels are designed, programmed and built in-house. Our in-house electrical specialists are able to serve Siemens and Mitsubishi installation. Besides providing service, our teams can also assist you with installation jobs or turnkey projects.

Service contracts

Mavitec offers service contracts in order to minimize downtime and reduce overall costs. Our service teams conduct inspections on a regular basis several times a year. After inspection we provide a full report with our findings and recommendations. Service contracts are available for mechanical as well as PLC / electrical or a combination of both. Check with our sales department for the options.

Emergency service 24/7

Service locations all over the world serve customers locally and on short notice to ensure quick support, reduced traveling times and support in local languages. 24/7 emergency service for both mechanical and PLC / electrical issues.



Contact information

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MAVITEC

Maximize the value of your by-products!

Containerized Batch System

'The Plug & Play Rendering Solution'



The **containerized batch solution** is a fully functional rendering plant designed to process small quantities of poultry or red meat by-products. With it's small footprint this unit is suitable to be placed inside a small building or even outside if the weather conditions allow it. The container is based on a 'plug and play' system: it just needs to be connected to the water, steam and electricity supply. If equipped with defatting container the containers need to be connected.

Advantages

- For both poultry and red meat by-products
- 40' container dimensions (1 or 2)
- Easy transport & small footprint
- Plug & Play set up: only water, steam and electricity supply
- Loading capacity up to 2100 kg
- All feeding and discharge conveyors include condensing and non-condensable control, meal bagging off
- Available in carbon steel and stainless steel
- Complies with the latest 'EU' sanitation regulations and various international pressure vessel standards
- Expandable with various options

Options

The unit can be equipped with the following options:

1800 / 3500 L Batch Cooker

The 1800 L Batch Cooker has a loading capacity of 1100 kg per batch. The 3500 L Batch Cooker will increase this capacity to 2100 kg per batch.

Pressing / Fat settling

We have developed an additional container with the capability of extracting, cleaning with settling technology and storing the fat.

Pressing / Centrifuge

To optimize your fat handling: an additional container with the capability of extracting, cleaning with decanting technology and storing the fat.

Prebreaker

For red meat applications: a heavy duty prebreaker reduces raw material to 25x50 mm particles.

Weighing scale

To create a constant bag load.

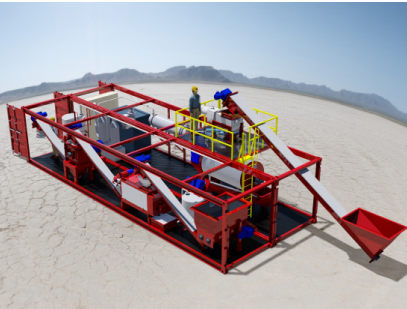
Stainless Steel

As alternative for the carbon steel execution of conveyors, hoppers, bins and tanks.

Pressure vessel coding

Our Batch Cookers are designed and built according to PED/RTN/TR CU regulation and carry the appropriate code stampings. Your country specific coding can be offered optionally.

Ask for other possibilities. If you select oil extraction, a second 40" foot container is required.



1. Loading Hopper Conveyor

2. Cooker Loading conveyor

3. Batch Cooker 1800 L or 3500 L

High efficient Batch Cooker for cooking, hydrolyzing and drying the end-product. With short batch times and the highest quality end-products.

4. Cooker Discharge conveyor

5. Greaves Bin (cooked / dry materials)

The batch cooker is discharged into the greaves bin to store the hot greaves, in order to feed the press.

6. Press feed conveyor

7. Screw Press

To extract the oil or fat.

8. Grinder feed conveyor

9. Meal Grinder

To reduce particle size.

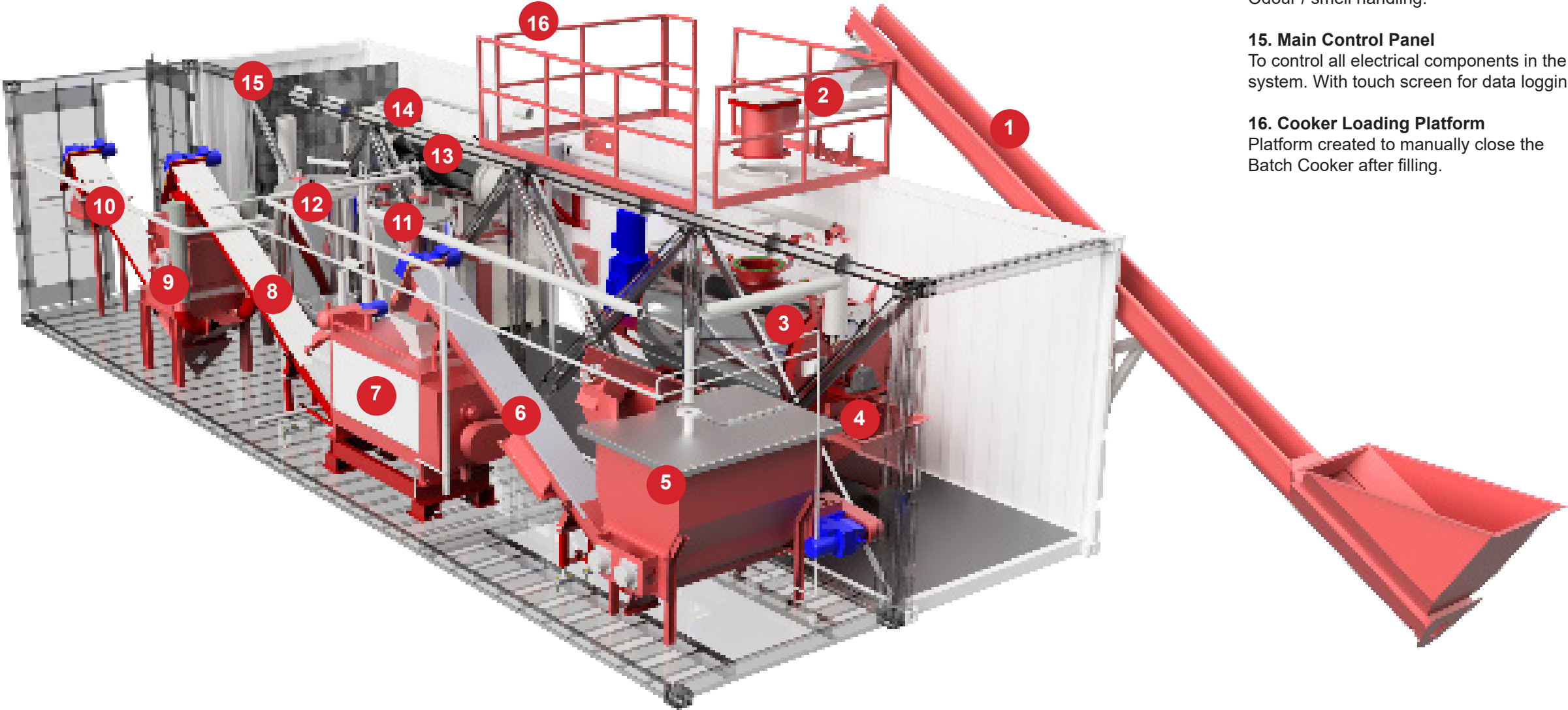
10. Bagging off conveyor

To transport the material into 25-50 kg bags.

11. Settling Tank

Separating fines.

12. Oil Storage Tank



13. Shell and Tube condensor

To cool down the vapours arising from the cooking / drying process.

14. Active carbon filter

Odour / smell handling.

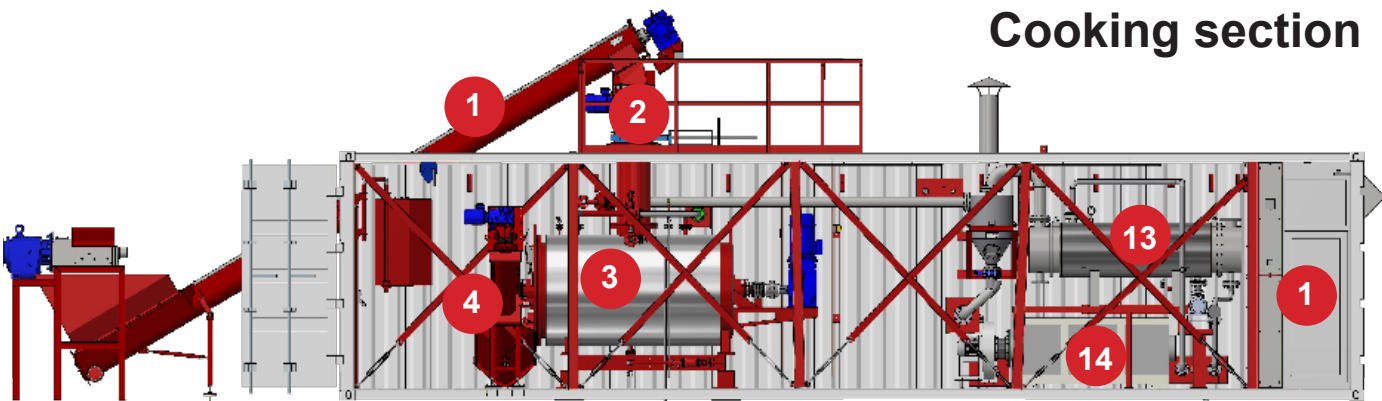
15. Main Control Panel

To control all electrical components in the system. With touch screen for data logging.

16. Cooker Loading Platform

Platform created to manually close the Batch Cooker after filling.

Cooking section



Defatting section

