SAVE ENERGY AND IMPROVE CAPACITY WITH THE
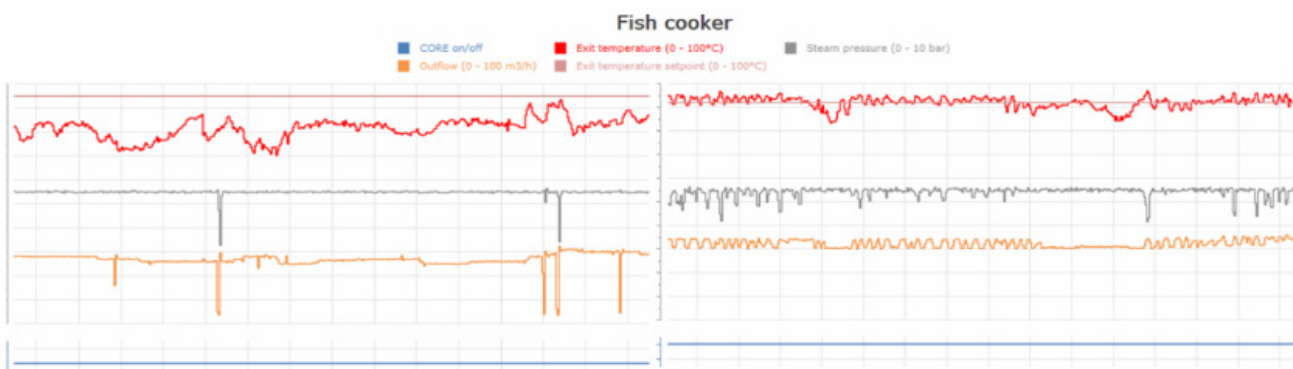## CORE FISH COOKER CONTROLLER CORE-FCOOK

CORE

THE CONTROL CHALLENGES

In the production of fish by-products, cooking to a temperature near the boiling point is generally used in the initial separation of water and oil from the raw material.

A good cooking process is when the heating time is long enough (temperature is high enough) for the fish to be sufficiently cooked and at the same time the temperature is kept below the boiling point to avoid unnecessary evaporation and waste of energy, and to ensure the fish material can be pressed.

This in turn requires a good control of temperature in the fish cooker, and consequently a good control of material flows and steam pressure.

An inadequate temperature control means unnecessary loss of energy either directly due to evaporation or indirectly due to insufficient coagulation leading to bad separation, and thus more moisture to be handled in the subsequent processes.
In both cases, quality is reduced and production time is prolonged, i.e. capacity is lost.

Fish cooker

- CORE on/off
- Outflow (0 - 100 m3/h)
- Exit temperature (0 - 100°C)
- Exit temperature setpoint (0 - 100°C)
- Steam pressure (0 - 10 bar)

It is important to keep the discharge temperature at the right level in a fish cooker.
Using CORE technology (right), this is done automatically.

CORE-FCOOK

The CORE-FCOOK advanced fish cooker controller utilizes core information regarding process history to substantially reduce temperature variations, and thereby increase capacity and energy efficiency.

CORE-FCOOK continuously collects and uses data for e.g. feed, discharge, amps, steam pressure and weight or level to adjust the flow through the fish cooker (feed/discharge) and the applied steam pressure in order to achieve a stable discharge temperature and a stable level or weight in the fish cooker.

Prior to installation, CORE always provides an analysis of the potential for energy savings, capacity gains etc. and CORE specialists only enter projects with a payback period less than one year.

The CORE-FCOOK controller is delivered on a separate PLC and with the communication units needed.

The controller is implemented swiftly and commissioned without disturbing production.