

EEC<sup>™</sup> 800 Expander-Extruder-Cooker<sup>™</sup>



The all-in-one EEC<sup>™</sup> 800 is packed with Anderson International Corp innovation and technology. Built to be the best-in-class Expender-Extruder-Cooker<sup>™</sup> machine, the EEC<sup>™</sup> 800 features advanced engineering and manufacturing platforms optimized to produce full fat soybean meal, gelatinized corn starch, textured vegetable protein, dry/semi-moist pet food, sinking/floating aqua feed and various other applications including human food to provide the highest product throughput with the lowest energy use for most applications.

# **KEY FEATURES**

- Diamonflight<sup>™</sup> Anderson's proprietary pressing worms provide optimal wear and geometry to maximize mechanical work and uptime for maximum productivity and efficiency.
- Spiral Flight Technology™ Anderson's proprietary flight arrangement optimizing mechanical work performed by Anderson equipment for maximum productivity and efficiency.
- Ecomeal<sup>™</sup> FFS Anderson's proprietary process for full fat soybean (FFS) meal using Anderson equipment and technology.
- Ecomeal<sup>™</sup> TVP Anderson's proprietary process for textured vegetable protein (TVP) using Anderson equipment and technology.
- Ecomeal<sup>™</sup> GCS Anderson's proprietary process for gelatinized corn starch (GCS) using Anderson equipment and technology.

- Sustainability Lowest carbon footprint machine featuring highest output with lowest energy consumed in smallest space.
- USDA Organic With proper raw materials and processes, mechanical and chemical-free working enables USDA Organic certification.
- Functionality Designed for either mechanical operation or human machine interface (HMI) operation using Allen-Bradley controls (AB).
- Built-to-Last Engineered to meet or exceed wear for maximum productivity with 24/7 operation of Anderson equipment backed by Anderson's industry leading 1-year standard warranty.



## **SPECIFICATIONS**

Product	Barrel Size in (cm)	Drive Type	Controls	Нр	Inputs		Dimensions <sup>(1)</sup> L X W X H in(cm)	Capacity <sup>(2)</sup> TPD (MTPD)
EEC 800a	8 (20.3)	Belt / Sheave	Mechanical	200	230/380/460V <sup>(3)</sup> 50/60/3Φ	480/320/240A	160 x 94 x 41 (407 x 239 x 104)	72 - 120 (65 - 109)
EEC 800ax	8 (20.3)	Gearbox	Mechanical	200	230/380/460V <sup>(3)</sup> 50/60/3Φ	480/320/240A	145 x 31 x 41 (368 x 79 x 104)	72 - 120 (65 - 109)
EEC 800	8 (20.3)	Belt / Sheave	Allen-Bradley	200	230/380/460V <sup>(3)</sup> 50/60/3Φ	480/320/240A	160 x 94 x 41 (407 x 239 x 104)	72 - 120 (65 - 109)
EEC 800x	8 (20.3)	Gearbox	Allen-Bradley	200	230/380/460V <sup>(3)</sup> 50/60/3Φ	480/320/240A	145 x 31 x 41 (368 x 79 x 104)	72 - 120 (65 - 109)
EEC 800s <sup>(4)</sup>	8 (20.3)	Belt / Sheave	Allen-Bradley	200	230/380/460V <sup>(3)</sup> 50/60/3Φ	480/320/240A	160 x 94 x 41 (407 x 239 x 104)	72 - 120 (65 - 109)
EEC 800sx <sup>(4)</sup>	8 (20.3)	Gearbox	Allen-Bradley	200	230/380/460V <sup>(3)</sup> 50/60/3Φ	480/320/240A	145 x 31 x 41 (368 x 79 x 104)	72 - 120 (65 - 109)

(1) Values shown are nominal and do not include accessory items like dog leg chute and cutter assembly. (2) Values shown are typical for a wide range of ECOMEAL applications. Actual results may vary. (3) Special order - 575v option available. (4) Special order - stainless steel EEC 800 for food grade (human) applications.

## ACCESSORIES

**Die Plates** – Used to produce the shape of the desired product.

**Cutter Assembly** – Used to produce the desired size of the product. Cutter assembly includes cutter, motor and base.

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Water Valves – Control the amount of water going into the product to maximize cooking and final product characteristics. Steam Valves – Control the amount of steam going into the product to maximize cooking and final product characteristics.

**Dog Leg Chute** – Used to deliver raw material to the EEC<sup>™</sup> hopper. Available with or without magnetic trap.

### **APPLICATIONS**

Anderson International Corp's EEC<sup>™</sup> 800 can process various types of products for animal, fish and human consumption in addition to other applications. The all-in-one EEC<sup>™</sup> 800 is engineered to mechanically shear, cook, and dry the material being processed. The shearing action of the Diamonflight<sup>™</sup> pressing worms breaks down and cooks proteins in the material using the High Temperature – Short Time<sup>™</sup> principle (HTST<sup>™</sup>) achieving the highest, most efficient degree of cooking without damaging the thermolabile amino-acids or dextrinizing the starches. Additionally, the frictional heat created deactivates harmful enzymes producing highly digestible, safe meals and feeds especially for monogastric organisms.

#### Some of the more common applications for the EEC<sup>™</sup> 800 are:

**ECOMEAL™ FFS** Full Fat Soybean Meal

**ECOMEAL™ GCS** Gelatinized Corn Starch

**ECOMEAL™ TVP** *Textured Vegetable Protein* 







**ECOMEAL™ PFD** Pet Food – Dry/Semi-Moist

**ECOMEAL™ AFF** Aqua Feed – Floating

**ECOMEAL™ AFS** Aqua Feed – Sinking







For best results with Anderson International Corp equipment, always use Anderson Genuine Parts. Visit <u>www.andersonintl.com</u> for more details. ©2023, Anderson International Corp. All rights reserved.



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