



PALM FRUIT STEAM COOKER

This machine, designed by our partner CODEART, is ideal for the transformation of the palm oil fruit in rural areas. Its simple and robust design makes it an essential tool to help develop this sector.



Model CU250
Diameter: 76cm
Height: 150cm
Volume: 340L
Capacity: 250 KG
Cycle: 1h30

This machine is used to cook the palm oil fruit before it is squeezed to extract the oil.

An output channel is used to guide the flow of nuts to a container or even better, to a wheelbarrow to facilitate their transport to the palm oil press.

This machine can be built and maintained locally by mechanics trained by our technical service.

The cooker is a part of the palm oil fruit processing chain. This chain inspired by the traditional ancestral method is easily appropriated by artisans. It also includes a press and a clarifier.





Operation

The fruits rest on an inclined grid, above the cooking water. When boiling, the vapors produced go through the fruits and ensure their cooking. The vapors then condense on the lid and the walls and go back down to the bottom to be heated again.

The lid prevents vapor loss and ensures a consistent temperature within the cooker.

The grid is inclined to allow easy evacuation of the cooked nuts, through a trap operated by a lever.

Advantages

- ✓ Users have solid equipment. The cooking tank and the firing part are made of 3mm thick steel.
- ✓ The handling of fruits is facilitated. The operator feeds the cooker by pouring the fruit into the cooker (height of 1,5m).
- ✓ Low environmental impact through the burning of plant residues: palm nut fibers.
- ✓ A chimney ensures the good combustion of the fibers.



Fibers (right) can be used to enrich soils or as fuel



T4D offers technical training services related to the machines provided.

T4D also offers additional equipment such as a press, a clarifier or a palm nut crusher.

FOR ANY INFORMATION CONTACT US: info@t4d.tech