MULTI-CONTINUTHERM - THERMAL SCREW COOKING SYSTEM

Blentech's continuous cooker systems are versatile. When capacity requirements are high, cookers can be configured to work in multiples to increase output to packaging systems. This multi-cooker arrangement lowers capital costs compared with multiple single machine units because oil and water handling systems can be shared. It also lowers labor requirements because a single operator can oversee multiple machines. Each cooker can be configured for a wide variety of uses from blanching to steaming and even oil frying. The ContinuTherm style configuration has been proven over decades of use in applications such as oil fried meat crumbles, tallow cooked bacon, water cooked pasta/rice and even steaming applications. The system's proven residence time and flow control is precisely engineered to deliver consistent high yields with minimum waste. Multicooker systems with throughputs higher than 20,000 lbs/hr. Optional integrated oil handling, booster heater, water recirculation and separation systems are available.

BENEFITS TO USER

- Lower capital cost than multiple single cooker systems
- Lower floor space requirements
- Consistent cooking conditions
- Optimized yield
- Easy to Clean
- Low labor requirements

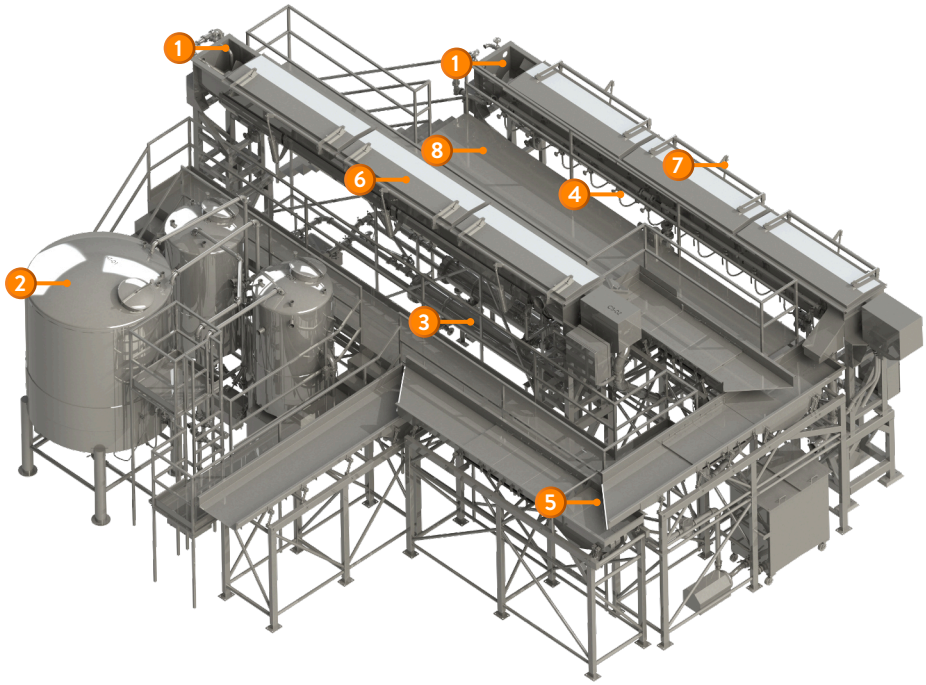
CONFIGURABLE FEATURES TO MEET PRODUCTION NEEDS

- Water or oil recirculation systems
- Booster heating systems
- Forming solutions
- Separation systems
- Integrated platforms
- Automated recipe control and paperless reporting
- Clean assist systems

HIGHLIGHTED FEATURES

1. Configurable with various forming or feeding devices.
2. Overnight oil/tallow holding systems.
3. Closed loop oil recirculation and heating system.
4. Configured for cooking with steam or oil.
5. Integrated conveying and separation systems for custom installations.
6. Clean assist systems simplify cleaning.
7. Air operated covers for easy access.
8. AutoChef control system precisely controls the process.

Our engineers offer complete systems design services including P&IDs, System Layouts, Functional Descriptions, Automation Architectures and Performance Calculations.



Blentech CORPORATION

AVAILABLE FOR TESTING AT BLENTECH'S INNOVATION CENTER

2899 DOWD DRIVE, SANTA ROSA CA 95407 | T: 707.523.5949 | BLENTECH.COM | F: 707.523.5939