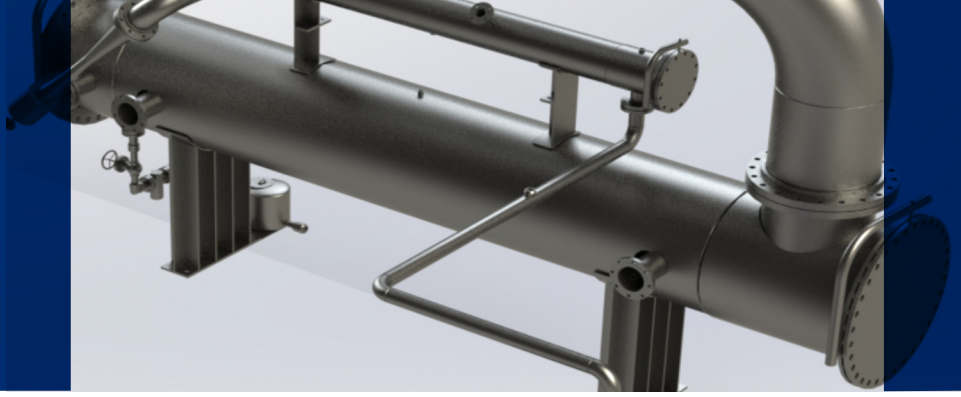
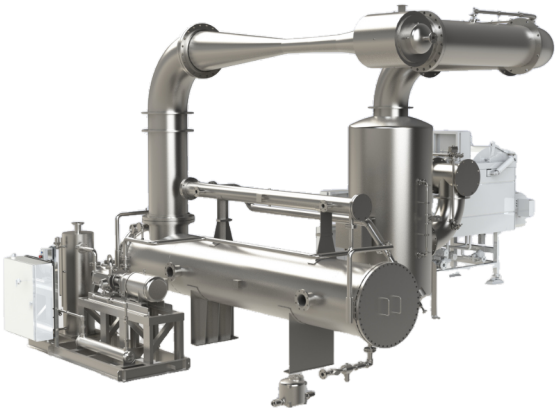
VACUUM COOLING TECHNOLOGY



BLENTECH SOLUTION

Blentech has developed a solution to rapidly and efficiently cool various food items from food slurries to cooked meat. Blentech's vacuum cooling system is capable of drastically cutting down cooling times compared to conventional cooling methods.

Blentech is experienced with vacuum cooling systems and has proven its implementation can save production time and costs in many large-scale processing operations.



SCIENCE BEHIND VACUUM COOLING

The cooling procedure is created by lowering the boiling point of the moisture in the foods using vacuum pumps to lower pressure. As water evaporates, latent heat is taken away from the product and cooling is achieved. The generated vapor is removed by a vacuum pump, steam ejector, and condenser unit. Unlike traditional cooling methods, vacuum cooling rates are not affected drastically by the sample size, so cooling rates of large batches will not differ much from smaller batches.

INTEGRATION WITH BLENTECH COOKERS

Our vacuum cooling systems are easily integrated with any of our cookers that are constructed for vacuum. Once the product is done cooking, it can be efficiently cooled right away in the same unit. This reduces costs for a separate holding unit and also reduces time needed to transfer the product.

INTEGRATION WITH BLENTECH COOKERS

INCREASED PRODUCTION THROUGHPUT

Faster cooling rates for batches will ultimately benefit production rates allowing for more product in a shorter time period.

MINIMIZING MICROBIAL GROWTH

Cooked meats can be cooled down at a faster rate preventing any bacterial growth.

EASY INTEGRATION

Our cooling system can be simply integrated with any of our cookers allowing for cooking and cooling in the same unit. This design saves costs and time needed to transfer materials.

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