



The CheezTherm™ Cooking System

The Blentech CheezTherm cooking system is the ideal thermal processor for dairy, processed and analog cheese applications.

Applications

Blending, Cooking, Vacuum Cooking/Cooling, Evaporation/Concentration, De-aeration

Low-to-High Viscosity: Cheese & dairy products, cheese slurries, sauces, cheese spreads, flavored cream cheese, starch slurries, tomato paste brix standardization, etc.

Highlights

- Patented dairy-approved spring-loaded direct steam valves for steam injection into the product in a 360° radial pattern for uniform heat distribution. Specially engineered low velocity steam valves are available for shear sensitive applications.
- Over 26 years of proven engineering and manufacturing for maximum life with minimal maintenance and spare parts requirements.
- Product versatility from processed/analog cheese products to starch blends and spreads.
- Fully customizable with over 40 proven options.
- Designed for easy cleaning; meets and exceeds current 'Good Sanitary Design' guidelines.
- PLC platform choices with multi-recipe and Ethernet capability.
- Voltage and component choices to meet global energy standards.
- Services available for complete system integration.



CheezTherm™ Cooking System

"200 Years Formed In Steel"

www.Blentech.com

Key Components

Dual Velocity Steam Injection: Design of high and low velocity steam injectors allows custom control of 360° radial steam addition and shear force into the product.

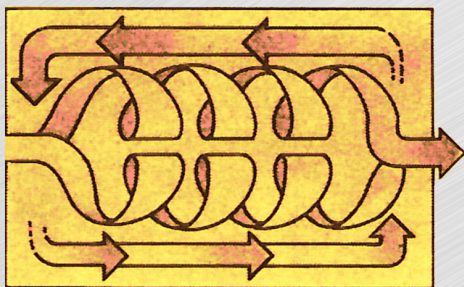
Solid Auger Agitation: Twin solid screw agitators blend the cheese while imparting a controlled shearing action. The agitators move the cheese in opposite directions continuously stretching the cheese allowing texture development.

Mixing and Hydration: The blending action and variable RPM of the twin agitators kneads the energy and moisture into the dry ingredients, promoting proper and uniform hydration.

Conical Product Hopper: Integration of separate scraped surface jacketed surge hopper to maintain product temperature for filling equipment.

De-aeration: Vacuum de-aeration of molten cheese for smooth finished product.

Thermal Cycling: Blentech has engineered a proprietary thermal expansion system that allows the cooker to move free of restriction during thermal expansion and contraction.



Model	Working Volume (L)	Working Volume (ft³)
CC-0010	5.38	0.19
CC-0025	15.29	0.54
CC-0045	29.45	1.04
CC-0100	65.13	2.30
CC-0150	81.84	2.89
CC-0250	150.93	5.33
CC-0300	189.44	6.69
CC-0400	238.44	8.41
CC-0500	294.78	10.41
CC-0600	336.67	11.89
CC-1000	556.14	19.64
CC-1200	667.43	23.57

**Working capacity measured to the top of the agitator.*

Standard Features: Variable frequency drive, direct steam injection poppet valves, auto-reversing dual horizontal solid flight agitators with dual direct drives, LipSeal shaft seal system, dual discharge doors, hinged top cover, pushbutton controls, T-304 stainless steel on all product contact surfaces (CC-0100 and smaller), T-316 stainless steel on all product contact surfaces (CC-0150 and larger), oscillated sanded #2B finish on product contact surfaces, T-304 stainless steel construction on non-product contact surfaces with glass

Options: Blentech offers over 25 different options to meet customer process requirements with solutions designed to satisfy those special process needs.



Blentech
CORPORATION

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