



The ContinuTherm™ Cooking System

The ContinuTherm thermal processor is a versatile continuous cooking system configurable for a broad range of products. With the appropriate custom modifications, the ContinuTherm can produce almost any product on a continuous basis.

Applications

Continuous Blanching, Steaming, Water Immersion Cooking, Oil Immersion Cooking, Authentic High Temperature Stir-frying, Searing/Saut  ing

Water Immersion: pasta, rice, vegetables, pizza topping, meatballs, meat, poultry, etc. Heating is typically via direct steam or by indirectly via jacket.

Hot Oil Immersion: pizza toppings, meatballs, bacon bits, meat, poultry, etc. Hot oil immersion cooking develops browning and flavor notes that other methods of cooking cannot replicate.

Saut  ing and Stir-Frying: meat, poultry, vegetables, fried rice, etc. VersaWok technology is applied to the ContinuTherm, resulting in a continuous system that is capable of creating authentically stir-fried products on a continuous basis via thermal oil jacket.

Highlights

- Product versatility and high value applications such as continuous stir-frying, bacon-bit cooking, onion-caramelizing, etc.
- Thermal flexibility with the direct steam diffusers or the option of circulating steam, thermal oil, chilled water or glycol coolant through the jacket and hollow screw.
- Results on pizza toppings indicate that the ContinuTherm process improves yields versus processing in continuous ovens.
- 26 year of proven engineering and manufacturing for maximum life with minimal maintenance and spare parts requirements.
- 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.



ContinuTherm™ Cooking System

"200 Years Formed In Steel"

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Key Components

Proprietary Construction Techniques: Thermal jacket and optional scraper assembly designed to increase heat transfer efficiency and drive down process times and operating costs.

Energy Conservation: The cooking medium is separated from the product at discharge and is filtered, re-heated and re-circulated to conserve residual energy.

Uniformity: Direct steam diffusers are designed for even distribution of steam throughout the product for uniform cooking.

Temperature Control: Product temperature sensor(s) and modulating valve(s) allow precise thermal control.

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

High Heat-load Requirements: Increasing the vessel's heat transfer surface area allows the ContinuTherm to satisfy the enormous heat load requirements for moisture evaporation required for bacon bits and other products.

Production Rate Flexibility: Variable in-feed rate and residence time allow flexible production rates within design constraints

| Model | Throughput (lbs/hr) 5min | Throughput (lbs/hr) 15min | Throughput (kgs/hr) 5min | Throughput (kgs/hr) 15min |
|---------|--------------------------------|---------------------------------|--------------------------------|---------------------------------|
| CS-0906 | 225 | 75 | 102 | 34 |
| CS-1210 | 750 | 250 | 340 | 113 |
| CS-1410 | 1,050 | 350 | 476 | 158 |
| CS-1810 | 1,800 | 600 | 816 | 272 |
| CS-2212 | 3,300 | 1,100 | 1496 | 498 |
| CS-2412 | 3,900 | 1,300 | 1769 | 589 |
| CS-2420 | 7,200 | 2,400 | 3265 | 1088 |
| CS-3016 | 8,700 | 2,900 | 3946 | 1315 |
| CS-3024 | 13,500 | 4,500 | 6123 | 2041 |
| CS-3618 | 15,000 | 5,000 | 6803 | 2268 |
| CS-4020 | 19,500 | 6,500 | 8845 | 2948 |
| CS-4220 | 21,000 | 7,000 | 9525 | 3175 |
| CS-4822 | 30,000 | 10,000 | 13607 | 4535 |

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

Standard Features: Variable speed direct drive, direct steam injection system, RTD temperature sensor with readout, pushbutton controls, modulating steam valve, hinged top cover, drive interlocked safety grates, auto-reversing solid flight agitator, shaft seal system, centrifugal pump and pipework to recirculate cooking medium, T-304 stainless steel construction with glass bead satin finish.

Options: Blentech offers over 15 different options to customize ContinuTherm systems to meet customer process requirements with solutions designed to satisfy special process needs.



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