

ContinuTherm[™] Cooking System

"200 Years Formed In Steel"

www.Blentech.com



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/Sautéing

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.

Sautéing 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 toppingsindicate 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' quidelines.
- PLC platform choices with multi-recipe and Ethernet capability.
- Voltage and component choices to meet global energy standards.
- Services available for complete system integration.













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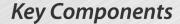




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Proprietary Construction Techniques: Thermal jacket and optional scraper assembly designed to increase heat transfer efficiency and drive down process times and operating costs.

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

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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 satinfinish.

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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