



## The SteamTherm™ Blending Cooker

*The SteamTherm represents the modernization of full absorption batch grain cooking. The system handles a wide variety of grains with ease, including jacket heat cooking for staged recipes.*

## Applications

**Blending, Direct and Indirect Steam Cooking,  
Searing / Sautéing, Vacuum Cooking /  
Cooling / Concentration, Cryogenic Cooling  
and Jacket Cooling**

Short-to-long grain rice (parboiled or raw), pasta,  
quinoa, polenta and a variety of other grains.

Staged recipes such as risotto, biryani, paella, pilaf,  
sweet/savory pie and quiche fillings, curries, chili,  
soups, stews, sauces, macaroni and cheese, pasta etc.

## Highlights

- Optimized length to diameter ratio and discharge geometry to preserve particulate integrity during discharge.
- Patented 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.
- Single hybrid segmented paddle-ribbon agitator that horizontally mixes product in two opposing directions for improved mixing compared to hemispherical-type kettles.
- Optional jacket and scraper assembly for sautéing ingredients for staged recipes (risotto, biryani, pilaf, paella, ect.)
- Product versatility from rice/grain products to sauces and slurries (with customization).
- 26 year of proven engineering and manufacturing for maximum life with minimal maintenance and spare parts requirements.
- Fully 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.





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"200 Years Formed In Steel"

[www.Blentech.com](http://www.Blentech.com)

## Key Components

**Auto-Reversing Horizontal Agitation:** Specially engineered agitators and trough geometry for uniform cooking and elimination of "dead-zones".

**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.

**Product Integrity:** Optimized system geometry with a wide diameter, short tub length and an extra-large discharge door to minimize pressure on the fragile grains during discharge.

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

**Disc-seal:** Blentech mechanical shaft seal system is easily cleanable and dismantled without tools. The seal system eliminates wear on the agitator shaft, and has proved long lasting.

Model	Working Liters	Working Capacity (ft³)
ST-36024	233	8
ST-36036	458	16
ST-45048	630	22

**Standard Features:** *single agitator with spiral ribbon/paddles*, variable frequency direct drive, direct steam injection system, RTD temperature sensor connected to PLC system, hinged top cover, drive interlocked safety grate, auto-reversing single segmented ribbon-paddle agitator, shaft seal system, single extra-large air-operated discharge door, T-304 stainless steel construction with glass bead satin finish, standard steam control package.

**Options:** Blentech offers over 20 different options to meet customer process requirements with solutions designed to satisfy those special process needs.



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