

CONTINUETHERM.CP(o)

STEADY-STATE OIL
COOKING
TECHNOLOGY



MEAT CRUMBLES



BACON BIT



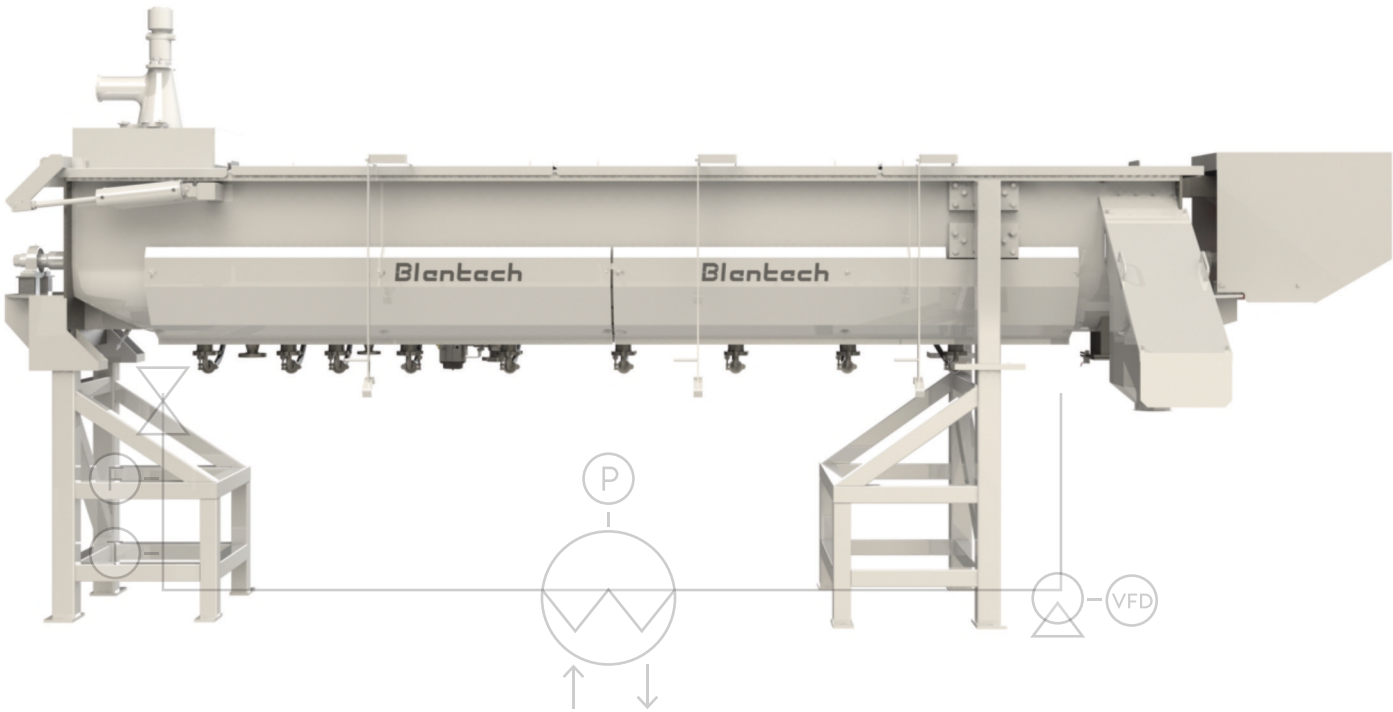
SAUSAGE



ONIONS



SHREDDED MEAT



Further expanding the ContinuTherm family, the ContinuTherm.Cp(o) adds the heat transfer ability of oil to cook your product. This machine adds versatility to the line with its capability to gently cook in oil or water. Create natural brown colors and authentic fried flavors. Effectively cook below the smoke and flash point of your cooking oils while keeping them fresher, longer by using lower temperatures and removing fine particles. If product size restricts what you cook, turn to Blentech's ContinuTherm.Cp(o) for the ability to cook without clogging screens. Its simple and versatile design reduces cleaning times while lowering maintenance and running costs to maximize ROI and improve product quality.



INFED CONSTRUCTION

- Technology ensures submersion for even the most buoyant product.
- Prevents the formation of clumps.
- Utilize lifting bars for even heat distribution.



SCALABLE IN LINE HEAT EXCHANGER

- Accommodates a wide range of temperatures and throughput.
- Eliminate fire risk by frying under your oils flash point reducing oil breakdown.



AUTOMATION

- Intuitive interface.
- Programming for precise process control to obtain consistent, scalable results.



CONTROLLED RECIRCULATION SYSTEM

- Keep your oil 50% longer by removing proteins and reduce lipid oxidation.
- Prevent over and under cooking.



EASY CLEANING

- Wash down machine easily with evenly spaced ports.
- Minimize downtime by maintaining thermal processing temperature throughout the machine.
- Avoid time consuming screen cleaning.



THERMAL CYCLING

- Free movement of body extends equipment life.
- All components designed to handle high thermal stresses.

COMMON UPGRADES

- Automated raw material handling options include bag unloaders, feeders and conveying systems.
- Fluid recycling system for fine particles from the cooking medium.
- High speed recirculation loop with booster for frozen products.
- Post cook material handling system with oil removal through centrifuge or screen and cooling options.
- Overnight oil holding and supply system to allow for cleaning.

“Blentech has played a vital role in our company's growth through the superior engineering of their equipment and their customer support.”

- Pablo Hernandez, V.P. of Operations at Surlean Foods

Throughputs vary from 225-30,000 lb/hr with 5 min residence time 100-13,500kg/hr with 5 min residence time



2899 DOWD DRIVE, SANTA ROSA CA 95407
T: 707.523.5949 | BLENTECH.COM | F: 707.523.5939

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