

CHEEZTHERM

OPTIMAL PROCESSING
FOR A VARIETY OF
CHEESE PRODUCTS



STRING CHEESE



CHEESE SAUCE



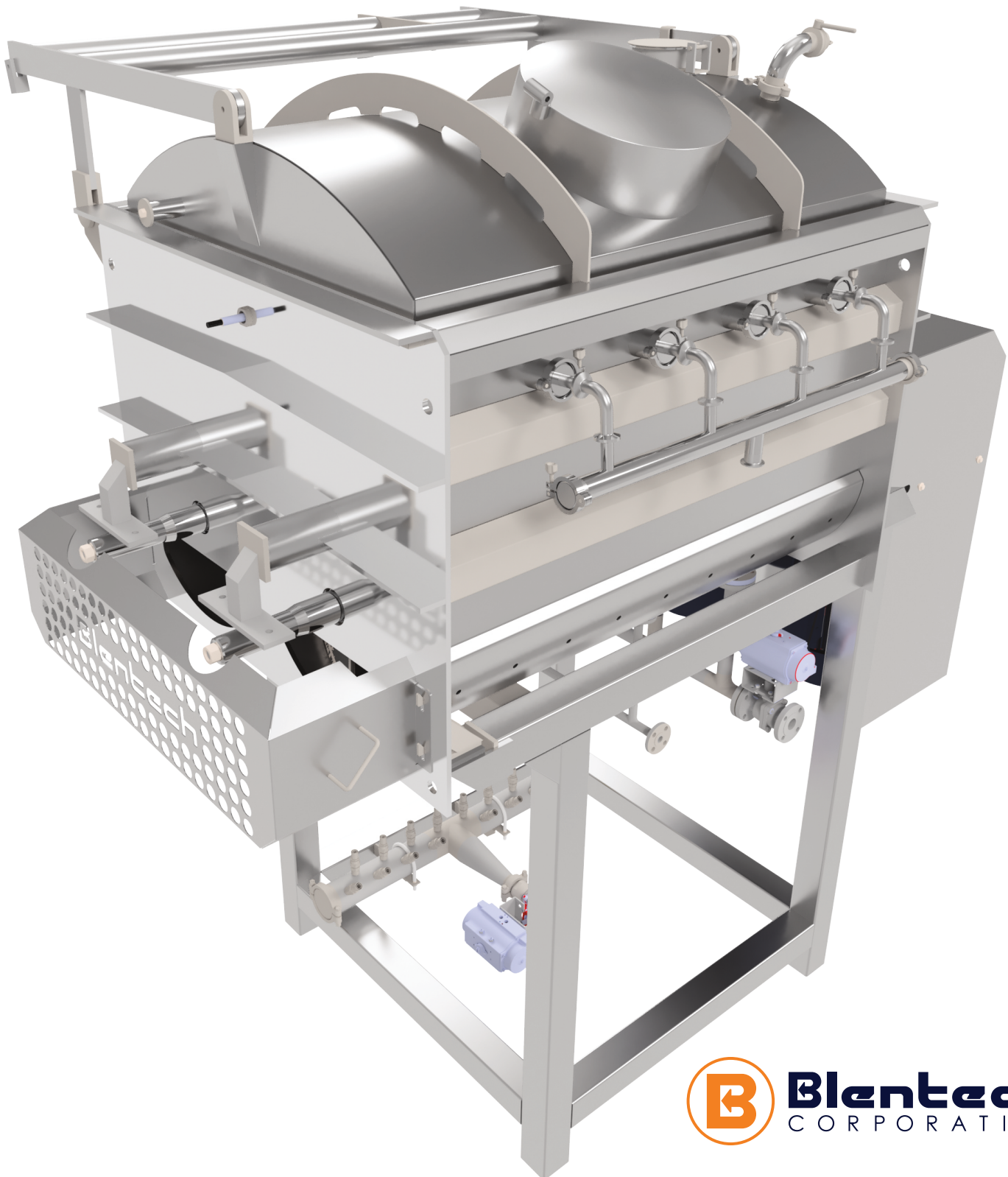
SLICE OVER SLICE



BLOCKS



DIPS & SPREADS



Blentech finds ways to support companies all over the world with innovative solutions. The CheezTherm is our offering for simple, day-to-day cheese processing. We understand the requirements for optimal production. Using our experience, we determined the needs of our customers and provide complete automation and technology for premium quality foods. Making processed and analog cheeses has never been so easy and seamless.



DUAL AGITATOR

- Low and medium shear maintains protein starch matrix integrity.
- Scientifically proven to produce authentic texture cheese product .



SAFETY FEATURES

- Guarding allows safer employee environment.
- CE grade standards.



AUTOMATION

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



VARIABLE SPEED

- Easily adapts for different products.
- Reduces inconsistencies through homogenous mixing.



TEMPERATURE CONTROL

- Suitable for wide range of heating rates.
- Radial steam infusion avoids localized overheating.



DIRECT STEAM INJECTION

- Interchangeable injectors for a wide range of products.
- Gentle heating preserves protein structure while increasing starch hydration.

COMMON UPGRADES

- Jacket provides consistent heat for cooking applications.
- Onboard CIP package for reduction of cleaning times.
- Vacuum de-aeration upgrade improves product quality by removing air bubbles and pockets.
- Steam filtration for your culinary steam eliminates any impurities.
- Various automated loading and unloading solutions reduce labor needs.

“We chose Blentech because of its reputation and robust construction, with good support for spare parts. I have had good experience with their well-built and reliable equipment.”

- Roberto Quiroz, Director of Maintenance and Projects, Quesería Dos Lagunas

■ Sizes vary from 1.4 gallons to 286 gallons (5 liters to 1083 liters).



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For full product details please visit us online:
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