

INFINITY COOKER

OPTIMAL THERMAL
PROCESSING FOR A
VARIETY OF PRODUCTS



CHEESE PRODUCTS



DIPS



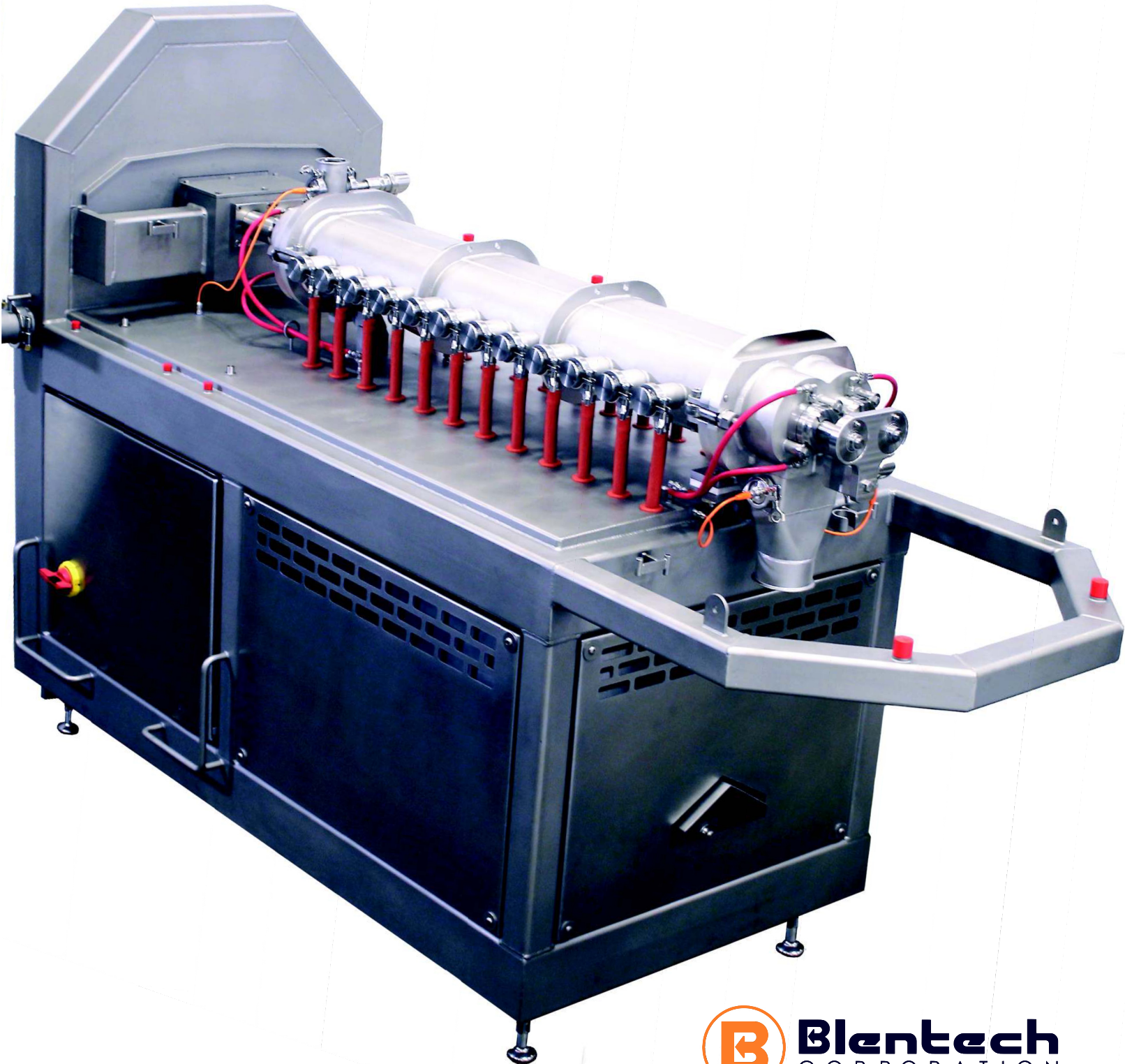
PIE FILLING



SOUPS & SAUCES



SPREADS



The Infinity Cooker is a fully continuous direct steam injection cooker with precise temperature control and unlimited possibilities. This proprietary technology reduces labor and increases product consistency across the board positively impacting your bottom line. The Infinity Cooker meets USDA and USDA Dairy standards and it's possible to attain large scale production while reducing energy and labor needs.



INTERMESHING AGITATOR

- Consistent cooking by achieving plug flow with all products at low RPM.
- Reduces vortexing resulting in homogeneous product.



SAFETY FEATURES

- CE grade standards.
- Interlocked guarding increases employee safety.



AUTOMATION

- Easily configurable program control all cooking parameters.
- Integrates with up-stream, down-stream, and ancillary production equipment.



SMALL FOOT PRINT

- Wide range of throughput capacities for smaller production areas.
- Less energy, labor and maintenance.



PRESSURE COOKING

- Reduces cook time for even the thickest products.
- Increase shelf life of your products with UHT conditions.



MULTI-ZONE STEAM INJECTION

- Zonal temperature control achieves a precise $\pm 1^\circ\text{F}$.
- Radial steam infusion avoids localized overheating.

COMMON UPGRADES

- Vacuum flash cooling for rapid dewatering and chilling.
- Integrated pump feeders to feed even the most pasty suspensions and solid products.
- Premixing / standardization for uniform production for processed cheese products as well as other foods.
- Integrated instrumentation for advanced process control such as pH and conductivity.
- Integrated back pressure control to attain fully cooked product.
- Hold tubes allow complete gelatinization temperature and time for your product.
- Various cooling options including tubular and scrape surface heat exchangers.

“As part of a \$2 Million per year process improvement opportunity, I worked with Blentech to install a customized continuous cooking and cooling system for production of 4,000 lbs per hour of a starch-based food product. The Infinity Cooker was the best choice for this process because it provided uniform cooking at all temperatures and pressures at the desired production rate. Blentech’s team provided a custom, fully-automated solution that was easy to operate and that reliably generated high-quality product. The end result was not only a system that saved two million dollars per year, but also a system that increased existing production capacity and paved the way for new product development.”

- J.R. Malena, Plant Manager

Capacities ranging from 1500-24,000 pounds per hour (600-11,000 kg per hour).



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

For full product details please visit us online:
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