

# STEAMTHERM

FULL ABSORPTION  
BATCH RICE  
COOKER



VARIOUS GRAINS



WHITE RICE



FRIED RICE



RISOTTO



READY MEAL



The Blentech SteamTherm single agitator cooker is ideally suited to be part of your ready meal cooking system. As many expanding businesses know, there are many ways of doing the same job. With the SteamTherm you can scale up effectively, spending less on different pieces of equipment and saving floor space. Blentech does not sacrifice thorough, even cooking or excellent particulate integrity and neither should your company. The SteamTherm design takes advantage of its small footprint by providing multiple operations in a single unit. Our customers value the benefits of minimal yield loss, highly efficient heat transfer that reduces cooking times and reliable product consistency. All water added for rice cooking is fully absorbed into the product allowing this process to have zero waste of utilities.



#### SEGMENTED RIBBON AGITATOR

- Gentle agitator design preserves particulate integrity.
- Minimal agitation for careful discharge.



#### SAFETY FEATURES

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



#### AUTOMATION

- Easily configurable program controls all cooking parameters.
- Programming for precise control to obtain consistent, scalable results.



#### DISCHARGE DOOR AND BODY

- Complete product unloading through 40% larger discharge door.
- Proprietary design optimizes cooking volume to promote even hydration.



#### DISC SEAL

- Stops product leaks and drives down cleaning times.
- Eliminates agitator shaft wear for product longevity.



#### DIRECT STEAM INJECTION

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

#### COMMON UPGRADES

- Pasta drain door removes excess water after cooking.
- Recipe management for ease of access and batch consistency.
- Ingredient addition systems for recipes that include liquid, powder and solid inclusions.
- Integrated cooling options to improve efficiency and ensure product safety.
- Onboard CIP package reduces cleaning time
- Wok package for batch stir frying and sauteeing of vegetables, meats for prepared rice dishes.

*“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

Working volume varies from 120-375 gallons (454-1414 liters).



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For full product details please visit us online:  
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