

CONTINUETHERM.K

STEADY-STATE
STIR FRYING
TECHNOLOGY



MEAT CRUMBLES



FRIED RICE



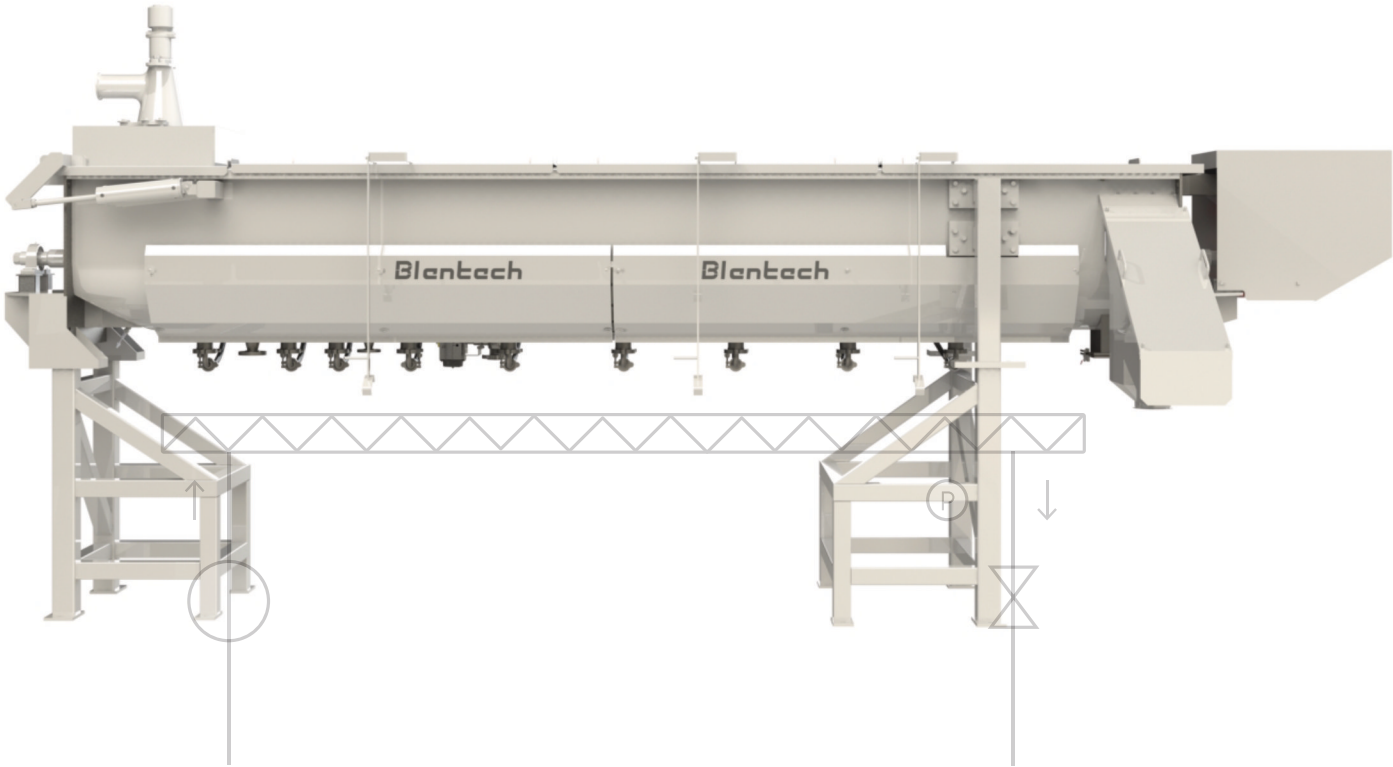
DICED MEAT



VEGETABLES



CARAMELIZED
ONIONS



With features borrowed from our VersaWok batch stir-fry cooker, we have devised the ContinuTherm.K capable of continuous sautéing or stir-frying of diced meat, poultry, onions, peppers and other vegetables as well as fried rice. Much like its counterpart, the VersaWok, it's designed to handle the most extreme temperature in foods. High-pressure steam heats the jacket sufficiently for most sauté applications while thermal oil will generate temperatures appropriate for stir-frying. Fast agitation action mimics the distinctive mixing and tossing action of wok cooking for authentic sautéed and stir-fried products. The ContinuTherm.K highlights Blentech's patented scraper system that inhibits burn-on allowing shift-long run times.



SOLID FLIGHT AGITATOR

- Contains product in cooking area to ensure thorough heating.
- Promotes product integrity.



SAFETY FEATURES

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



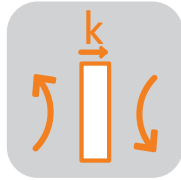
AUTOMATION

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



SCRAPERS

- Long life ensured by proprietary high temperature polymer blend.
- Prevent burn on to allow for minimal cleaning time.
- Improves heat transfer efficiency up to 40%



HIGH TEMPERATURE JACKET

- Rapidly reach high cooking temperatures, **up to 600F (300C).**
- Even temperatures across flow channels ensures even browning.



THERMAL CYCLING

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

COMMON UPGRADES

- Thermal oil heating and cooling skid to manage cooling rates reducing thermal stress and minimizing burn on.
- Load cells for precise control over product moisture loss and yields.
- Surface finish reduces burn on and clean time.
- Recipe management for ease of access and batch consistency.
- Vacuum stir-frying options for accelerated moisture removal and improved product texture.
- Onboard CIP package reduces cleaning time.
- Ingredient addition systems for recipes that include liquid, powder and solid inclusions.
- Oil metering system for accurate dosing of cooking oil.

“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