

HYDRATHERM

PRECISION
PERFORMANCE FOR
GRAIN HYDRATION



SHORT GRAIN RICE



VARIOUS GRAINS



OTHER RICE



FLAVORED RICE



MEDIUM GRAIN RICE



After years of experience with rice and grains, Blentech rethought how to cook the most consumed starch in the world. HydraTherm was engineered specifically to process not only all Asian style rices but also flavored rices such as pilaf independent of water and temperature needs. In addition, it can process mixed grains with addition such as quinoa and vegetables. The HydraTherm's sanitary design reduces resources used for cleaning as well as material handling. Our sophisticated automation reduces labor and product handling promoting food safety. This technology makes eating rice more sustainable by eliminating starchy wastewater during cooking and yield loss from inefficient design. Feel good about the grains you serve when you cook them on a Blentech HydraTherm.



HYBRID AGITATORS

- Intermeshing agitator gently convey and prevents particle breakage.
- Solid ribbon and paddle configuration promotes uniform mixing for even hydration.



SAFETY FEATURES

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



AUTOMATION

- Programming for precise control to obtain consistent, scalable results.
- Automatically adjusts to cooking parameters.
- Accurate temperature control achieves a precise +/- 1 degree F.



PRECISION MOISTURE CONTROL SYSTEM

- Consistent yield through accurate water dosing.
- Automatic compensation for inclusions and infusions.
- Eliminates starchy wastewater.



ZONAL CONTROL

- Precisely adds steam and water for full absorption cooking.
- Multizone (isolated) control of steam and water throughout the length of the cooker



SANITARY STEAM INFUSION HEADER

- Proprietary header reduces cleaning time.
- Gentle but complete gelation of starch increases shelf life.

COMMON UPGRADES

- Pneumatic lift to elevate agitators for faster cleaning.
- Raw material handling equipment for unloading, washing and soaking.
- Ingredient addition options for recipes that include liquid, powder and solid inclusions.
- Equilibration conveyer for consistent moisture control.
- Steam filtration for culinary steam eliminates any impurities.
- Various cooling options including cryogen, air and water.
- Oil infusion and ingredient addition systems available.

“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 253-5185 lb/hr (115- 2352 kg/hr)



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:
SEARCH: HYDRATHERM