

Steam-Therm

STATE-OF-THE-ART RICE COOKING SYSTEM

The Steam-Therm is the modern way to cook rice. This PLC controlled system automates the cooking of all types of rice—long grained, basmati or short grained "sticky rice." The Steam-Therm system can sauté ingredients for recipes to create exotic specialty rice. It can be programmed to cook sauces automatically to complement rice for ready meals. It is the complete machine for almost all rice-based products.

Flexible Design

Blentech can design the Steam-Therm to produce hydrated rice like your existing rice cooking process. Whether you use the full absorption cooking method or the excess water cooking method, whether the rice is hydrated in a flavored cooking liquid or colored liquid, Blentech has the technology to design the Steam-Therm to your cooked rice specifications. The Steam-Therm can be designed with direct steam injection heating or jacket heating. It can also be designed to vacuum chill or water-cool the product.

Fragile Rice Kernels

The basic objective of the Steam-Therm design is to minimize any damage to the fragile cooked rice kernels. Cooked rice is much more difficult to handle in large production batches. The

weight of the hydrated rice is more likely to crush the soft kernels during agitation and discharge. The Steam-Therm is specially designed with a short tub length, large diameter, and an extra large discharge door. The agitator paddles are large to push the rice through the oversized door with fewer revolutions and minimum pressure on the fragile rice kernals.

Precise Control System

The key to quality rice is controlling the cooking parameters. Water and oil

addition, cook or chill temperature, agitator rotation and RPM are all PLC controlled. The PLC software program is designed with specific process steps that can be selected in any order to build a recipe with up to fifteen separate steps. Up to fifteen individual recipes can be stored for future production runs.

