

CONTINUETHERM MULTICHEF

3-in-1 CONTINUOUS COOKER

DEEP FRY • BLANCH/BOIL • STIR-FRY



DEEP FRYING IN OIL

When configured as a low temperature deep frying system with cooking oil heated to 100°C (or 212°F) with either high pressure steam or thermal oil, the ContinuTherm MultiChef is ideal for frying ground beef pizza crumbles, meatballs, or chicken and beef fajita strips. A crispier texture and richer, brown finish can be achieved by raising the oil temperature up to 180°C (or 360°F) and increasing the cooking residence time. At these higher temperatures it is even possible to fry bacon bits.

Creating pizza topping crumbles with a natural, "homestyle" look is made easy using Blentech's new crumble former creates pizza topping crumbles with a natural, random shape. At the heart of this device are two die plates with a series of matching round holes. One plate oscillates against the second, stationary plate while the meat is pumped through the holes generating a continuous stream of randomly shaped (but evenly portioned) crumbles. With a quick speed adjustment, pizza crumbles can be formed in sizes from 9 mm (3/8 inch) up to 20 mm (3/4 inch) diameter.

Continuous production has typically meant expensive and complex processing machinery dedicated to manufacturing a single product at high volumes with long production runs.

At Blentech, we are redefining this *conventional thinking* with the new features we have developed for our ContinuTherm MultiChef continuous cooker. The improved functionality enables processors to fry pizza topping, meatballs and other products, cook rice or pasta and blanch vegetables - or stir fry vegetables, onions and diced beef—all in the same machine!

This is accomplished with a sophisticated dual use (steam or thermal oil) indirect heating system complemented with direct steam injection capability. A multi-recipe PLC control package ties the system together managing temperature set points and allowing for the independent selection of speed and forward, reverse and pause durations to create any desired process residence time.

COOKING AND BLANCHING WITH DIRECT STEAM

Pasta and rice are cooked in water heated by direct injection of steam through low velocity diffusers mounted in the bottom of the ContinuTherm MultiChef trough. The MultiChef can quickly blanch vegetables and seafood in the same way.

The cooking water is adjusted to recirculate through the ContinuTherm MultiChef at the same rate that the auger screw conveys the product through the cooker. This creates a very gentle, uniform forward flow which keeps particulates from being caught between the screw flights and the trough.

AUTHENTIC STIR-FRYING

Authentic stir-frying requires heating surface temperatures approaching 300°C (600°F). The ContinuTherm MultiChef will replicate wok-style cooking on a continuous basis by pumping hot thermal oil through its serpentine flow jacket to stir-fry onions, peppers and other vegetables or diced meats, poultry and seafood.

The patented bi-directional scrapers mounted on the auger flights continuously sweep the heat exchange surfaces to minimize burn-on. With appropriate speed, forward and reverse settings, they also generate a gentle tossing action just like that used by a wok chef for even cooking.

The MultiChef is the perfect processing tool to serve a market that demands variety and flexibility. It can be equipped with options to cook with one or more of the three different cooking methods—water blanching, oil deep frying and stir-frying. The ContinuTherm MultiChef is a unique, versatile, continuous cooking system—a must for the progressive food processor.

