

# CheezTherm

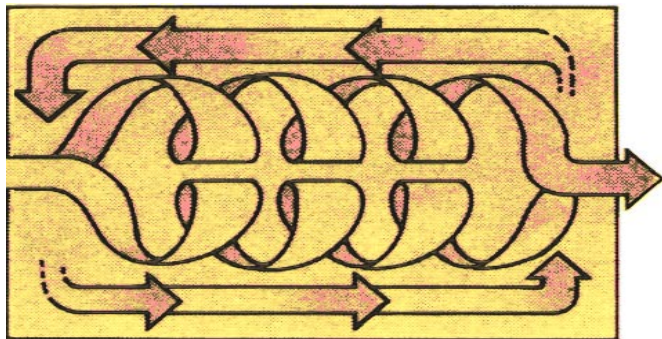
## Twin Agitator Cheese Cooker

### The Modern Way to Cook Processed and Analog Cheese

The Blentech **CheesTherm** cheese cooking system is the modern way to cook processed or analog cheese. This system utilizes twin horizontal agitation technology that has proven to produce exceptional finished products over a variety of processed and analog cheese formulations.

### Blending Action Adds Quality

The counter-rotating twin screw agitator design combined with the unique solid screw flites gently blends the cheese while it imparts a shearing action that improves the quality. The 'double action' of the two adjacent agitators moves the cheese in opposite directions continuously stretching the cheese resulting in a natural 'chicken breast' texture. The finished cheese separates in 'strands' as it is pulled apart.

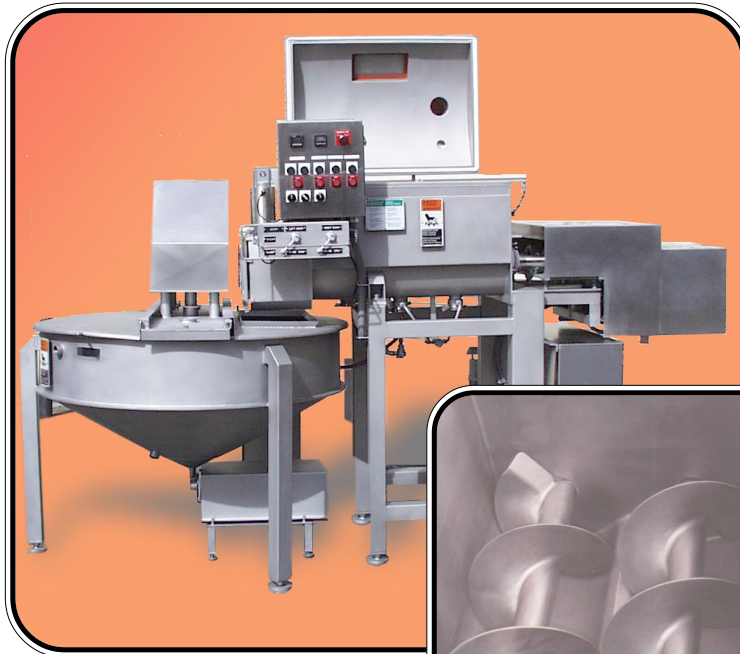


'Double Action' reduces cooking time and distributes steam more evenly for maximum efficiency.

The agitator flites move the cheese around the vessel in a counter-clockwise direction while folding it together in the center preventing aeration. The blending action thoroughly combines the ingredients together giving the final product a smooth, natural texture.

### Unique Steam Injectors

The key to even heating is the spring actuated poppet steam injector valves. Shaped much like automobile engine valves, the Blentech proprietary steam injectors are held closed by a coil spring to keep the melted cheese from seeping down into the mechanism. The steam pressure pushes the valve open during cooking, diffusing the steam flow in a 360 degree fan to distribute the heat. The blending action and rapid RPM of the counter rotating twin agitators quickly 'fuse' the steam and cheese particles together.



### Blentech Builds Complete Systems

Production **CheesTherm**s are manufactured in sizes

from 150 lbs to 2000 lbs capacity. Laboratory sizes are available from 10 lbs to 150 lbs. The cookers can be equipped with variable speed agitator drive systems and a PLC system to control the cheese temperature throughout the cook cycle. A variety of other useful options are available to automate cheese processing.

Blentech also manufactures cheese blenders, loading conveyors, discharge scraped surface and jacketed pump hoppers and twin screw pump feeders.

**Blentech** has years of process experience and can provide the aggressive processor with a state-of-the-art cheese cooking center.



**Blentech**  
corporation

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