



**TECNOCEAM** S.R.L.  
VEGETABLES PROCESSING PLANTS

## DRUM COOKER-BLANCHER-CT

The machine is suitable to cook – in heated water by steam inlet – of fruits and fresh vegetables (whole or in pieces), legumes and pasta. The cooker can also be used to blanch potatoes to be frozen, to change the PH of pickles and to accelerate dried product rehydration (tomatoes, chickpeas, etc.).

### TECHNICAL SPECIFICATIONS

**Approximate production range:**  
(variable according to machine  
sizes, product type, process settings)  
2,000 – 5,000 kg/hr





# DRUM COOKER-BLANCHER-CT

## MANUFACTURING CHARACTERISTICS:

The machine, completely made of stainless steel, consists of the following essential parts:

- A robust frame to support all machine components equipped with height-adjustable feet;
- Loading hopper to insert the product into the cooker;
- Steam inlet system – managed automatically by a modulating valve – for water heating;
- Containment/cooking product tank equipped with liftable doors for inspection/cleaning, water level sensor for monitoring and automatically keeping the operating level, temperature sensor PT100 to constantly control the water temperature and full exhaust valve;
- Screw auger for product transportation inside the tank, enclosed in a containment drum made of pierced sheet;
- Tray with overflow exhaust and automatic valve for cooking water filling and refilling into the main tank (by means of level sensor and automatic valve with actuator);
- Washing collector consisting of a manual valve and pierced piping for water-spraying injection;
- Control panel;
- Safety devices in compliance with the EU regulations. Components subject to high temperatures are duly insulated or protected with carters.

The transmission of different movements is obtained by means of a pneumatic system and electric motors.

NOTE: all machine components meant to be into contact with foodstuff, comply with current EU regulations on this subject.





## OPERATING PRINCIPLE:

After the tank has been filled with water, the product is inserted into the cooker by a loading hopper and passes through the machine proceeding inside a variable-speed screw auger.

Steam is automatically injected into the tank to heat the water and to reach/keep the pre-set temperature from the control panel.

The product is cooked into heated water and is finally transported by the auger into the unloading hopper to be sent to the next processing stage.

At the end of the cycle it is possible to carry out the machine inner washing and the unloading hopper cleaning, using the specially provided collector.

## ADVANTAGES:

- Regular and product caring cooking;
- Possibility to adjust cooking settings from the operator control panel: water temperature, screw auger speed, also the time the product stays in the tank and therefore the cooking time;
- Compact manufacturing;
- Easy access to inner components for cleaning and maintenance.
- Possibility of sizing and manufacturing configuration to suit any production needs;



OPTIONAL upon request:

Flighted conveyor for an automatic product feeding,  
PLC and touch screen control panel as an alternative  
to the electromechanical switchboard.

RELATED MACHINES:

Air/water cooling conveyor/tunnel.



Model for pasta cooking



NOTE: machine images appearing in the present folder are indicative only and could differ from the last model in production.

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