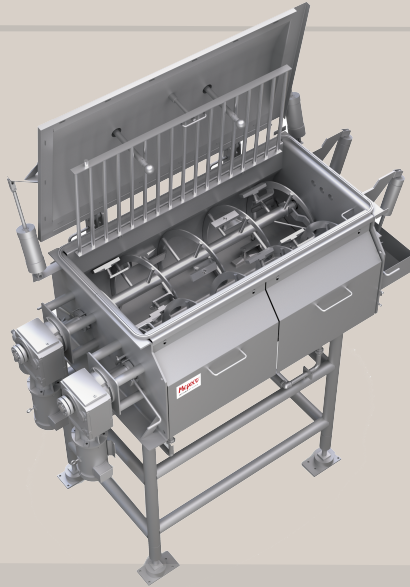
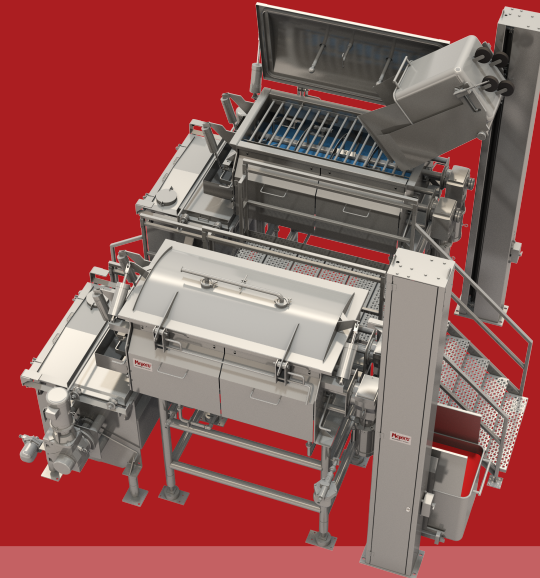


One Cooker VS Two Cookers: What is best for my Application?



One ThermaBlend Cooker

VS



Two ThermaBlend Cookers

- Less footprint than dual system
- Lower entry cost
- Batch control
- One unit for maintenance and sanitation
- Can be engineered for small or large batches

- 2 Cooker strategies reduce risk to production downtime losses
- Recipe batch flexibility; multi-recipe processing and marginal batches
- Plant layout flexibility (side-by-side, linear, different processing room locations)
- Dual cooker systems can range from small to large batch cookers

Comparing Numbers: (1) Cooker to (2) Cooker Solutions

	(1) 500 Gal. ThermaBlend Cooker		(2) 200 Gal. ThermaBlend Cooker	
	INDIRECT	DIRECT	INDIRECT	DIRECT
Production / Lbs Per Batch	3340 lbs	3340 lbs	2700 lbs (1350 ea x 2)	2700 lbs(1350 ea x 2)
Cooking Time	34 min	15 min	26 min(per cooker)	15 min (per cooker)
Lbs of Steam Per Batch	NA	321.5 lbs (321475 BTUs)	NA	130 lbs (per cooker) (129938 BTUs)
Production Per Hr (incl loading/unloading)	4,554 lbs/hr	8016 lbs/hr	4,378 lbs/hr (total)	6230 lbs/hr (total)

Application:

Fresh Ground Meat (browning with no other ingredients)
Batch cooking / blending from 40 degrees F - 165 degrees F

Assumptions:

500 gallon cookers loaded with DP3000 Dumper
Unload into vats

200 gallon cookers loaded with CD1000 Dumper
Unload into vats