

Constant Flo Steam Processor



STANDARD FEATURES

- Stainless steel T-304 construction for most applications. Special conditions are considered and engineered accordingly.
- Fully insulated steam chamber 360°.
- Stainless steel steam valve headers.
- Heavy duty stainless steel tubular frame.
- Welded construction with welds sand blasted and cleaned.
- High temperature UHMW conveyor slider bed.
- Engineered conveyor drive components utilizing top quality motor gearbox combinations designed for food plant operation.
- Optional stainless steel housed motors and high quality epoxy or stainless steel impregnated paint gearbox housings are available.
- Electronic control components housed in a NEMA 4 fiberglass enclosure.
- Digital thermometers on the process chamber for visual inspection of process temperature.
- Time-In-Process meter for constant readout of process time.

State-of-the-Art Electronic Process Control

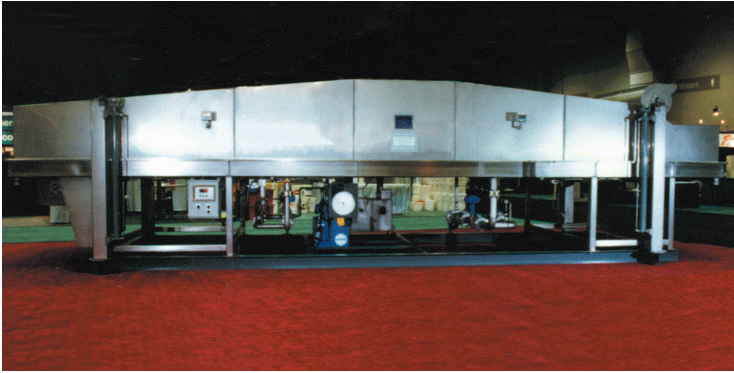
Garrouette's Constant Flo Steam Processor's state-of-the-art electronic process control (EPS) improves produce quality while saving energy and operator interface time. All CFSP-2000's are equipped with electronic process controllers with PC capabilities for easy on-line monitoring and download communication for plant engineers and line supervisors. The CFSP-2000's hydrostatically sealed environment allows it to operate at internal temperatures higher than atmospheric style blanchers, while the Steam Injection Cascade Sections (SICS) assure efficient steam/product heat transfer. With our gentle product handling infeed and discharge options you can process a variety of food products. The constant steam injection at critical points throughout the blanching process assures a top quality, evenly blanched final product. This engineered usage of steam coupled with the hydrostatically sealed environment produces energy savings and more efficient plant operation.



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INFEEED AND DISCHARGE OPTIONS

- The rotary valve infeed and discharge systems are recommended for gentle product handling of resized, cut, diced, shredded, formed and small particulate products.
- The wash tank infeed and discharge systems are at their best when introducing large products such as; leafy vegetables, squash of all varieties including pumpkin, broccoli, cauliflower, peppers, carrots, onions, potatoes, other root crops and many other vegetables.
- Garrouette can also engineer various custom infeed and various discharge systems for each application depending on the existing plant configuration.
- Custom engineered product infeed and discharge options control the product level during the processing cycle to assure consistent blanching or cooking.



Variable Processing Parameters

The Constant Flow Steam Processor provides variable processing parameters. Quick blanch or full cook, the operator has the capability to process many different varieties of products using the CFSP-2000 system. Blanch times of less than one minute and up to 30 minutes are achievable with one drive motor/gearbox combination. The state-of-the-art Electronic Process Control (EPS) with electronic PC interface allows process temperature control and monitoring from control rooms. The Time-In-Process control is always at the operator's fingertips for instant process control. Removable steam headers are also an advantage when processing a variety of food products. By removing or adding steam headers in the proper locations, additional steam savings and product quality can be realized.

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