

Continuous Steam Cooker Lobster/Crab/Shellfish



ABCO's unique continuous HEAT/HOLD cooking process has proven to be excellent for the continuous cooking of lobster, crab and other shellfish. The advantages listed below highlight product, labour and energy savings which yield a relatively short payback on initial capital investment.



ADVANTAGES:

Yield Increase – three independent tests show a possible yield increase of 7% over traditional hot water cooking

Quality Improvement – flavour retention and meat texture is noticeably improved

Better Meat Release – trials have indicated a better meat release which saves time and effort

Energy Savings – energy consumption is less than one-quarter of that used by traditional hot water cooking

Effluent Reduction – during normal operation the effluent would be one quarter of that produced by typical water cookers

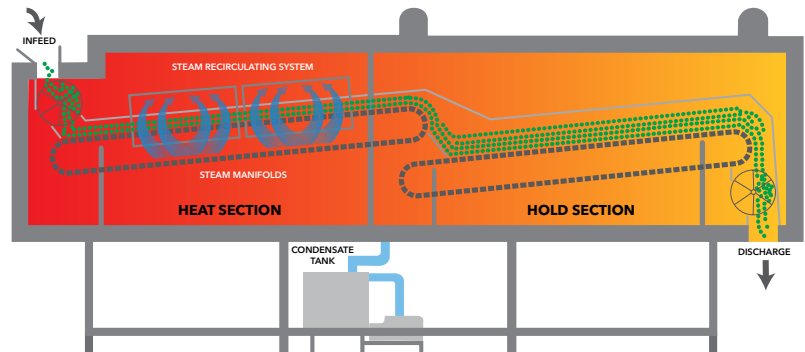
Immediate Start-up – the machine requires only 3 minutes preheat time, which saves time and energy

Consistency of Cook – by virtue of our patented HEAT/HOLD process, the degree of cook is much more consistent than other methods

Improved Plant Efficiency – due to the continuous style of operation, labour requirements are significantly less as compared to the batch style

Owner references are available on request.

“When you think STEAM, you think ABCO”



ABCO's Heat & Hold System introduces only enough steam into the HEAT CHAMBER as is necessary to heat the surface of the product. This surface heat penetrates through the product in the HOLD CHAMBER, raising the center core temperature to the desired blanch level without adding more steam.

Ask for ABCO's Heat & Hold Brochure for more information.

We work with you to design, build and install individual pieces of equipment, and complete integrated processing lines and control systems.