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Offshore Steam Cooker

CTi's "On-board" steam cooker for crab, shrimp and shellfish

Helps you to ensure that your catch retains its
best possible quality over its long voyage home.



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A strong partner. We assure value to our customers through consistency, accuracy, and product integrity. Our passion is developing the best customer-aligned innovative food processing machinery, using time-honored manufacturing principles. We take great pride in going beyond the spec to understand the application, so we can ensure that the product we provide is the right one for the job. Custom designed around your product, process and facility, our food processing cookers, and freezers provide a more uniform precision process that is repeatable, day after day.

Please note: Some of the information in this brochure may be incorrect due to changes in product specifications that may have occurred since printing. Some of the equipment described or shown may now only be available at extra cost. Before ordering, please ask your CTi Sales Representative for the latest information. The manufacturer reserves the right to make changes at any time and without notice to prices, colors, materials, specifications and models.

Offshore Steam Cooker

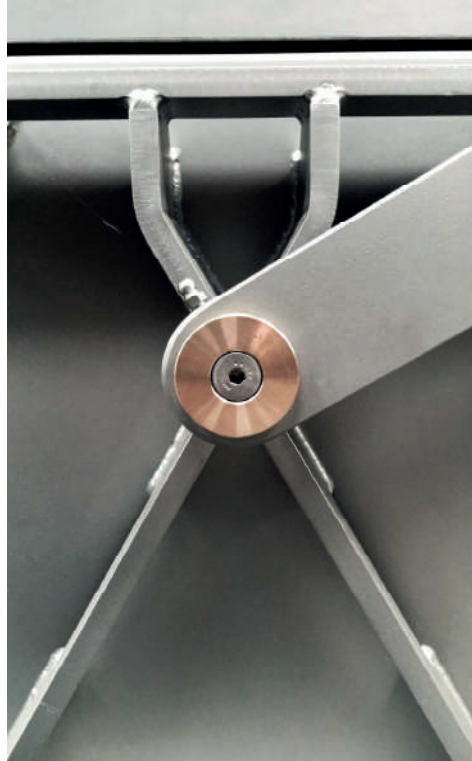
Patent No. : PR 179324

The CTi Offshore Steam Cooker is a fully automatic PLC-controlled batch cooker for use on factory trawlers.

Time of cooking and cooling as well as temperature can be individually adjusted and programmed for multi-set point cooking. Constructed from duplex steel to withstand the harsh environment of salt and heat. A minimum level of maintenance is required.

Improved Product Quality: Consistent, uniform and predictable cooked product.

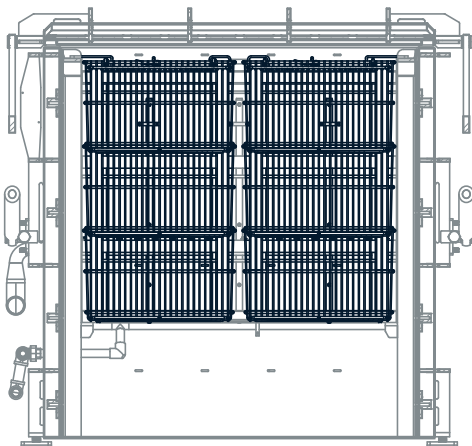
Food Safety: The Offshore Steam Cooker meets today's rigorous food safety and sanitary design principles. Easy access for cleaning and sanitization. Minimizes the risk of shell fish asthma.



The Offshore Steam Cooker can be configured to match individual requirements.



Optional: Cooling unit (recommended),
Optional: Automatic product loader and unloader.



The cooker consists of a system of baskets in which product is cooked one batch at a time. The gentle steam cooking process ensures uniform cooking. After cooking, the product is cooled and ready for freezing when exiting the cooker.

Cook and preserve your seafood precisely to your specifications, on-board.



Advantages of steam cooking compared to boiling ¹

- Quicker processing time approx. 20% faster.
- Up to 4,22 % higher yield.
- Improved product texture.
- Improved flavour composition.
- A gentler cooking.
- Improved process control.
- Multi-set point cooking, time and temperature.
- Reduced risk of blueing.
- Reduced risk of shellfish asthma.

1. Kongekrabbe – foredling og industriell bearbejding, Siikavuopio et. al. 2011