



Fruit & Vegetables

Cooker/cooler - Rice

Compact solution for the processing of rice

Cabinplant rice cooker/coolers are known for the perfect cooking results thanks to the use of special piping systems resulting in perfect distribution of cooking and cooling water onto the product. Low water consumption and high cooking yield are also essential benefits of using the Cabinplant rice cooker/coolers.

The rice is distributed on a belt and then sprayed with a huge quantity of recirculated steam heated water before it enters into the cooling section where it is chilled with a combination of air and water. Everything is carried out on the same belt which is an advantage in respect of bacteriology as the belt is heat-treated continuously. The rice is then dried or frozen.

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Cabinplant®

Cooker/cooler for rice



Improved quality of your rice

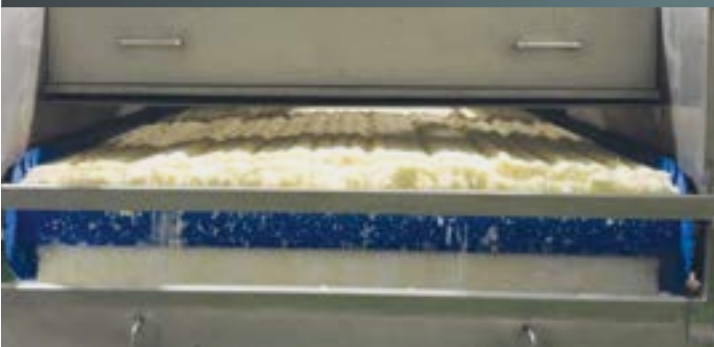
Rice cooker/cooler above is designed for 2 t/h of finished cooked and chilled rice. With a belt width of 2,000 mm and a cooking time of approx. 16 min., the weight gain is approx. 235%. If the rice is soaked prior cooking, a weight gain of up to approx. 265% is possible.

The machine is shown with a top-lift system for easy access during cleaning.

Capacity & dimensions mm

Volume in kg from	500
Length	1500
Height	3300
Width	2600

Higher yield



Advantages

- Low risk of product contamination
- No product damage
- High yield
- Uniform cooking
- Low water consumption
- Custom-made design
- Hygienic design
- Easy cleaning/inspection access thanks to top lift
- Equipped with magnet to remove metal from product.
- Dust sieve removes bits and pieces

Application

- Rice

Functionality

- Batch size from 2-30 kg
- High degree of flexibility in blanching time and temperature
- Multi-stage counter-flow water circulation
- Top lift - raisable cover section

Optional

- Use of chilled recirculated water