

Solution Spotlight: Central versus Distributed Cooking

“The investment in the cooker has an effective payback time of less than one season, measured in yield, energy savings and improved peel ability compared to a traditional central cooker.”

“Energy savings in steam compared to the old split hood cookers is close to 70-80%, and compared to our old central cooker we observed a minimum of 40% reduction.”

Lars Pedersen-G.M. of Eastern Quebec Seafoods, a division of Royal Greenland

“The Laitram FC Cooker far exceeded required cooking regulations for food safety while protecting product yield... The Laitram FC Cooker provides a more uniform and controllable cooking temperature that ensures compliance with existing regulations.”

Dr. Steve Otwell, of the University of Florida (USA) Aquatic Food Products Lab



Visit www.coolsteam.com for more information on the FC Cooker’s energy saving

Want to save energy and increase yield? Converting to central cooking with the patented Laitram Forced Convection (FC) Cooker provides sanitation savings, energy cost savings and yield gains worth \$498,500 to \$1,398,500 for every 10,000,000 lbs of shrimp and pays for itself in less than one year!

Operational Benefits

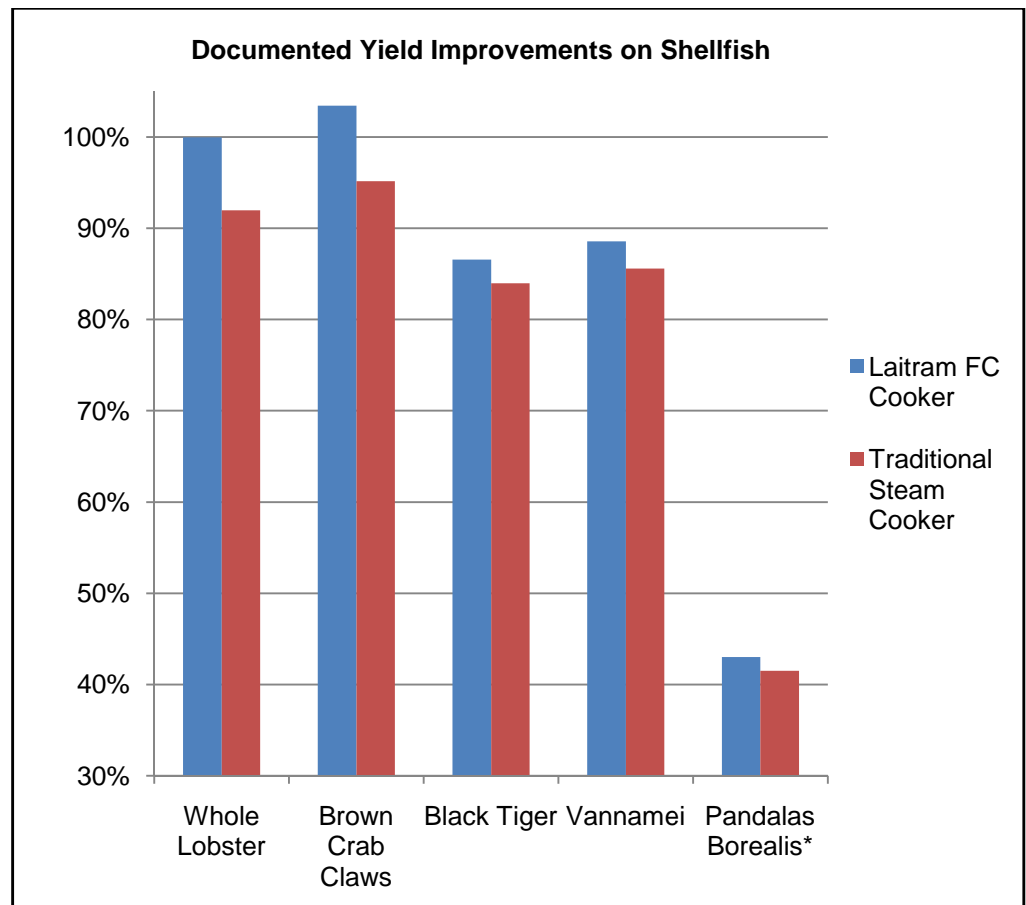
- 1) Increases yield by 1%-3%
- 2) Saves 60%-80% on energy consumption
- 3) Produces a safer product; Eliminates cold spots
- 4) Trackability
- 5) One high/low risk area, One HACCP control point, One cooker to clean

Proven Track Record

- 1) 15 successful central cooking installations for North Atlantic Shrimp
- 2) Revolutionized Thailand market with over 50 FC cookers installed.

Laitram’s Customer Satisfaction Guarantee

- 1) Unconditional 90-day offer to refund the full purchase price of the equipment.
- 2) Full complimentary technical support available during 90-day period.

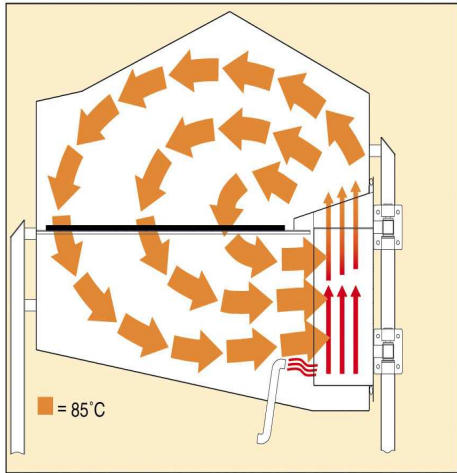


*Based on hand peeled lab test

FORCED CONVECTION COOKING THEORY

Steam cookers typically operate at 100C. The Laitram FC Cooker can achieve a controlled cooking temperature range between 60-100C. Precision steam injection and circulation of a lower temperature steam/air mixture minimizes overcooking achieving a more consistent cook that preserves flavor and enhances yield. The sealed cook chamber, combined with lower temperatures (less steam usage), minimizes energy and steam waste when compared to open top cookers. Central cooking also allows for controlled chilling. Continuous and consistent chilling reduces tail breakage when peeling.

Forced Convection Cooking

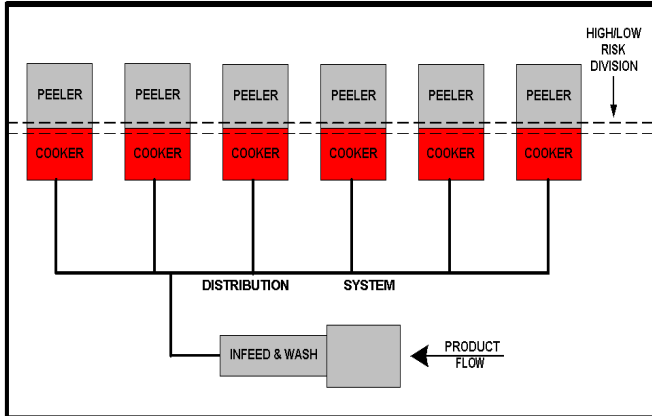


Powerful air blowers circulate a homogenized mixture of air and steam that transfers heat efficiently and uniformly. This “wind-chill” effect results in a more consistent cooked product and reduced steam usage.

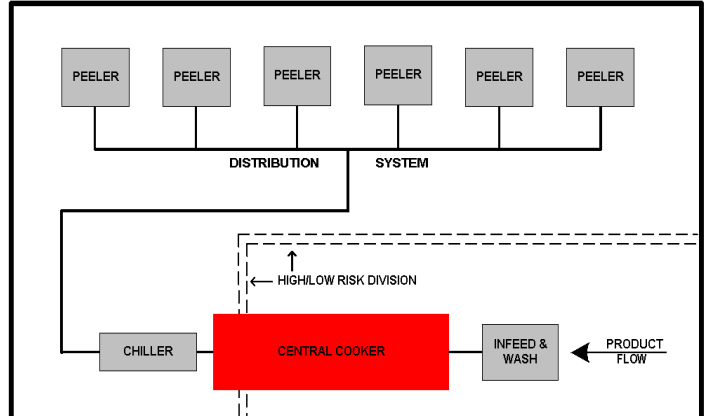


5-Section FC Cooker in Europe processing 14,000 lbs of shrimp/hour

Distributed Cooking Layout



Central Cooking Layout



“We improved our yield and profitability after retooling our plant and installing Laitram’s Central Cooker. That’s the bottom line. Laitram’s Central cooker provides better steam control than other previous cookers, which is crucial for optimal sanitation and efficiency. We just don’t have to worry about steam control now, so we don’t get the steam condensation that can potentially harbor bacteria and pollute the high-risk area.”

-Jack Rowe, Director of Shrimp Operation, Ocean Choice International, Inc.

Please contact Miller Engelhardt at (504) 570-5264 to learn more about a conversion from distributed to central cooking and to arrange a site visit.

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