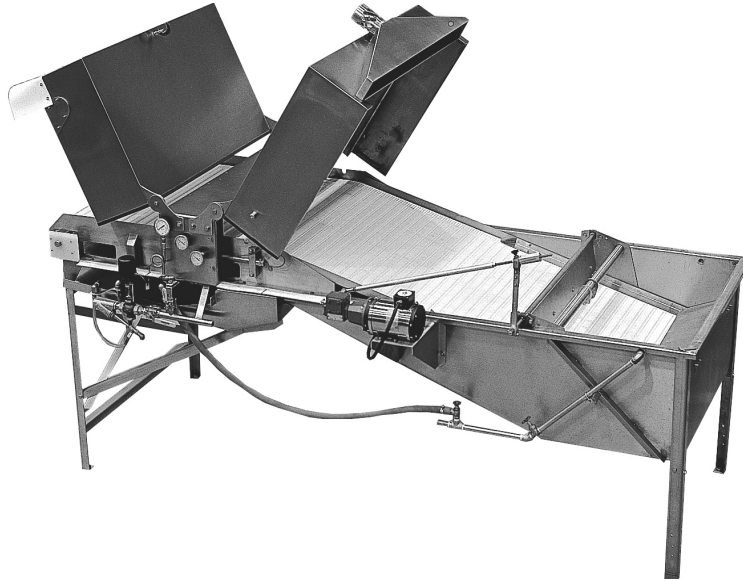


Model CTSH Split-Hood Steam Cooker

Laitram Machinery



Specifications:

(For Standard Model CTSH)

Floor Space: 11 ft 10 in x 4 ft 4.5 in,
51.8 ft² (3.61 m x
1.3 m, 4.8 m²)

Power: 2 - 1 hp motors, available in
most voltages, including 208/220/
230/240/440/460/480V, 3 phase,
50/60 Hz

Steam Requirements: 15 hp
boiler. Line pressure at cooker
between 75 - 125 psi (5 - 8.6 bar);
supply capable of delivering 350 lb
(158.8 kg) steam per hour.

Net Weight: 1560 lb (710 kg)

Approx. Gross Shipping Weight:
2000 lb (907 kg)

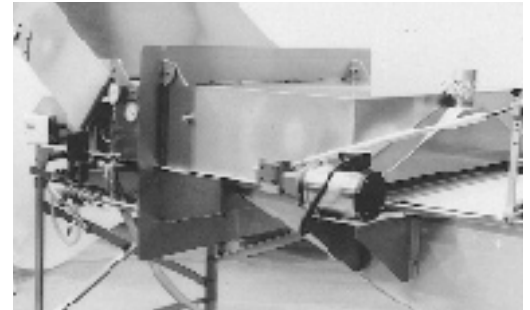
The Laitram[®] Model CTSH (Constant Thermal Split-Hood) Pure Steam Cooker is designed for the processing of shellfish where physical separation of raw from cooked zones is essential to on-going plant operations. Using a three part hood system, the center section is firmly secured to the middle of the cooker, two larger sections hinge off of the center section, one on each side. A wall flange attaches to the center hood section to mate up with a user provided partition. This division physically separates raw product from cooked product, minimizing cross-contamination. Such a design can be fundamental to a sound HACCP or similar regulatory compliance program.

The Model CTSH gently conveys product through a pure, saturated steam cooking environment. Laitram Active Steam Penetration technology insures steam penetration through the entire product bed. Belt speed of the Model CTSH is controlled in one-second increments by the Laitram[®] Electronic Process Time Controller.

The Model CTSH is used in conjunction with the Model PCA shrimp peeler and feed tank, or in a stand alone configuration.

LAITRAM QUALITY

Since 1949, Laitram has been a supplier of food processing equipment throughout the world. We have built our reputation on quality machinery, expert service and replacement parts. Call us. Together, we'll select the best system to meet your processing needs.

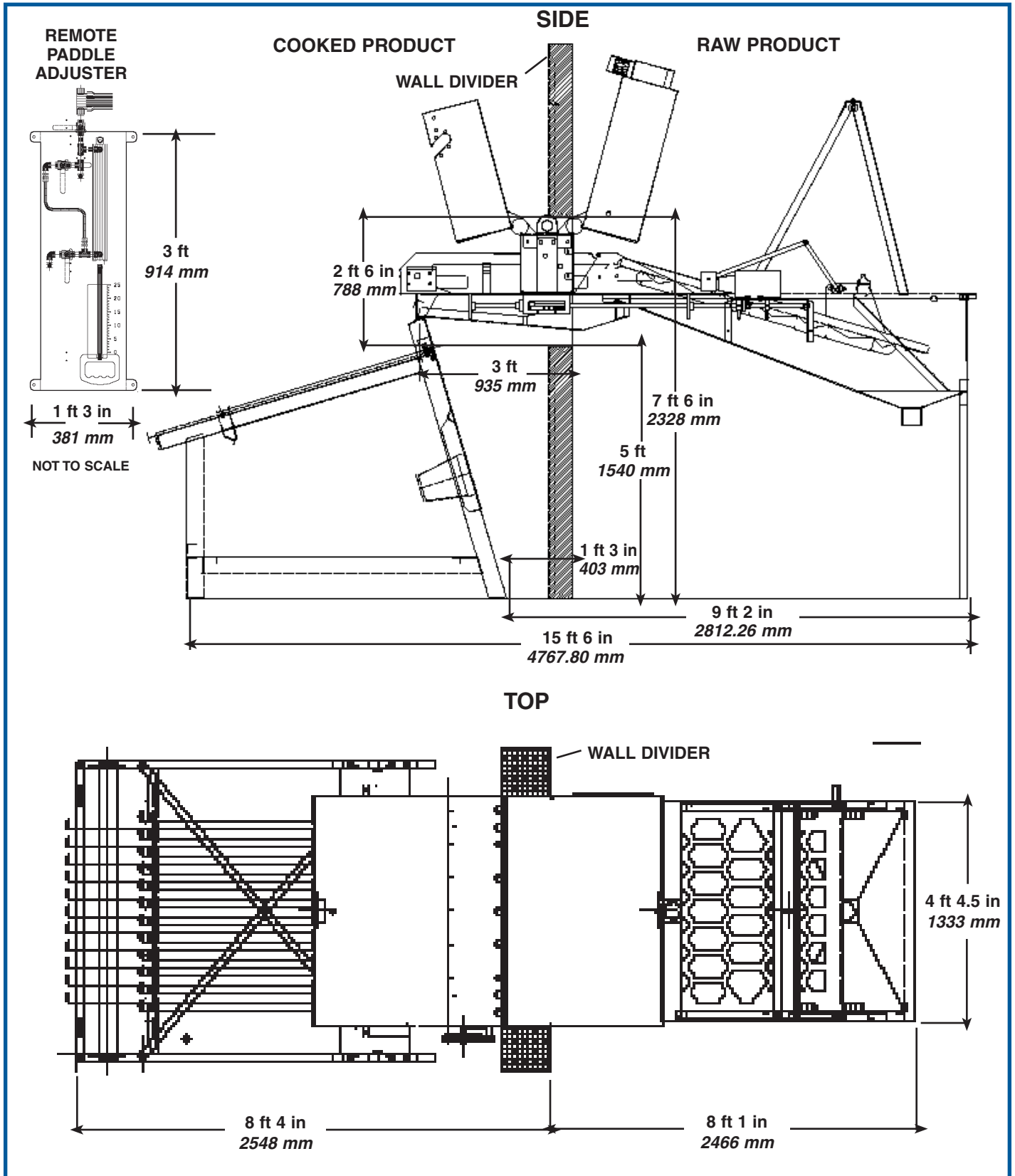


The cooker is equipped with an automatic thermostatic control valve which senses and adjusts to the thermal load, replacing only the steam used in the cooking process.



The remote paddle arm was designed to ease the operation of the CT Split-Hood. It allows the paddle drive to be adjusted from the front of the peeler or the cooked side of the partition, preventing cross-contamination.

Model CTSH Split-Hood Steam Cooker



**Laitram
Machinery**

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