

BCH Pressure Cooking Systems

Create Turbo-Charged Flavours With BCH Pressure Cookers

BCH supply many leading food manufacturers with pressure cooking systems, helping them to create a delicious array of pie fillings, tasty stock-pot style dishes, as well as vegetables, including chickpeas & legumes

Our modern, state-of-the-art cookers are versatile and convenient to use, and entirely operator friendly, often with the ability to combine several cooking stages into one cooker – offering our clients additional

Pressure cooking can significantly reduce cooking times, whilst improving taste, preserving nutritional value, saving energy and reducing cost. Our unique, totally enclosed cooking method ensures that cooking vapour is contained, and valuable steam energy isn't needlessly wasted.

Taking proven technology, BCH have and brought the pressure cooking concept bang up to date by incorporating our latest completely flexible recipe handling systems, with a range of impressive optional add-ins, as well adding improvements to the control philosophy & safety features.



Pressure Cooking Benefits

Time Saving – potentially reducing cooking time by up to 70%

Money Saving – shorter cooking time, high energy efficiency, lower energy costs

Space Saving – replace multiple appliances with one piece of equipment

Healthy – Pressure cooking preserves 90% of vitamins, nutrients & minerals.

Tasty - flavours are contained & preserved due to the short cooking time. Ingredients can be flash cooked for a short time retaining colour & flavour.

Versatile – pressure cookers can be used for multiple purposes including steaming, sautéing, caramelisation, bratting, braising, or frying when used at lower volumes.

Clean – vapours are contained, with all cooking surfaces are enclosed and cleaned in place

Food Safety – high temperatures ensure that bacteria is killed and food is safe

BCH Pressure Cooker Features

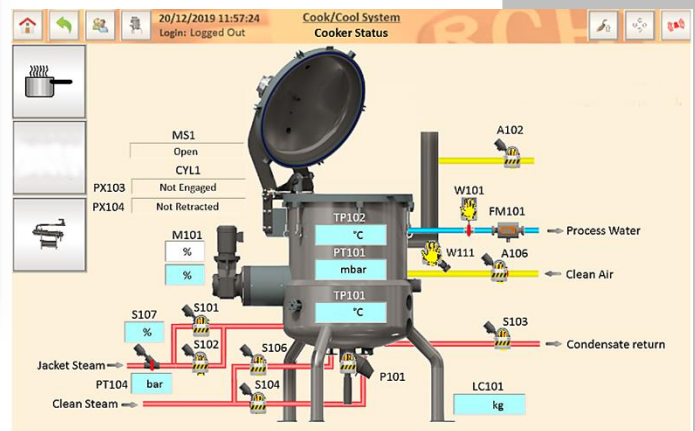
All BCH cooking systems are equipped with fully automatic depressurisation, temperature control and safety features as standard, as well as being customisable with an impressive range of optional add-on features available;

- Variable speed scraped surface agitation
- Load cells with recipe scaling & bulk-up features
- High shear mixing for particle reduction
- Automatic ingredient loading options
- Variable jacket steam pressure control
- Steam injection with simmer control
- Jacket cooling
- Variable headspace temperature control
- Automatic cleaning options
- Tilting option
- Starch pre-mix & powder addition systems
- Vacuum loading & product transfer
- Vacuum chilling (rapid vacuum cooling)

Every system is constructed and configured to meet our customers specific requirements, providing a unique & individual multi-purpose food processing system.



Left; a 750L tilting pressure cooker complete with vacuum cooling capability enabling cooling to 5°C, with a typical HMI control screen shown below.



Integrated Systems

Pressure cookers are available either as a stand-alone cooker or alternatively as part of a fully automated system with integrated batch weighing control & recipe management



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