

# BlenTherm: Blending Cooker

The *BlenTherm Blending Cooker* is the ideal cooking solution for a wide variety of food processing applications: from thin soups with particulates to medium viscosity slurries. It packs many of the advantages of our flagship *VersaTherm* blending cooker – including wrap-around steam jacket and patented scraper system - into a single agitator blending cooker priced competitively with kettles and jacketed mixers of similar working capacity and trim. The *BlenTherm's* hybrid single ribbon-paddle agitator creates a gentle mixing vortex, simultaneously lifting and stirring the product without creating excessive shear. The result is an evenly cooked and blended product prepared in less time with improved product quality.



## The Evolution of Cooking

*Cook, Blend and Chill* in Half the Time

### *Auto-Reversing Horizontal Ribbon Agitation*

The *BlenTherm's* effectiveness as a blender contributes to its superiority as a cooker. The excellent blending characteristics of horizontal ribbon-paddle agitation distribute heat very efficiently, leaving no pockets of overcooked or undercooked material. Blentech's patented Auto-Reversing Agitation automatically switches agitator direction at pre-programmed intervals preventing fragile particulates from damage.

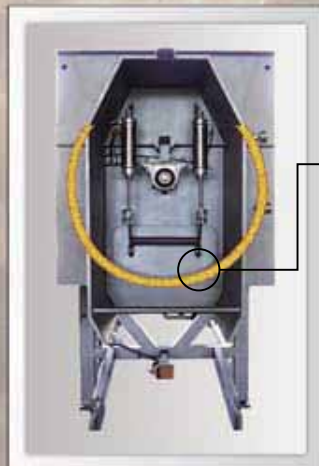


### *Bi-directional Scraper System*

Blentech's patented leaf spring scrapers compress against the *BlenTherm's* heated surfaces; clearing away the most difficult burn-on with equal effectiveness in either agitation direction. The constantly swept jacket surface maximizes heat transfer efficiency throughout the processing cycle.

### *Wrap-Around Steam Jacket*

The *BlenTherm's* unique wrap-around steam jacket increases heat exchange surface area by 25% over conventional horizontal jacketed mixers and by up to 50% compared to hemispherical kettles. This heat transfer advantage provides a directly proportional reduction in processing times.



**Blentech**

# BlenTherm's Proven Applications

- **Blending**
- **Cooking**
- **Sautéing**
- **Stir-Frying**
- **Vacuum Cooking**
- **Evaporation/Concentration**
- **Cryogenic Cooling (CO<sub>2</sub> or N<sub>2</sub>)**
- **Jacket Cooling**
- **Vacuum Cooling**

## **Range of Products & Applications:**

*The BlenTherm is best suited for processing pourable products of moderate viscosity. It can process higher viscosity products such as ground meat slurries on a capacity de-rated basis.*

### • **Pourable Slurries**

Thick Soups with Particulates, Starch-Based Gravies, Meat-based Curries, Ragout, Roux, Taco Sauce, Sausage and Gravy

### • **Products Susceptible to Burn-On**

Products high in sugar content or dairy-based products: Fruit Pie Fillings, Fruit Preserves, Jams and Jellies, Caramel, Alfredo Sauce, Marinara Sauce, Sweet & Sour Sauce, BBQ Sauce, Cheese Sauce

### • **Formulated Foods Requiring Staged Cooking**

Savory Pie Filling, Macaroni & Cheese, Meat & Vegetable-Based Stews, Sautéed Meats & Vegetables, Caramelized Onions

### • **Ground and Diced Meat-Based Products**

Taco Meat, Sloppy Joe Mix, Chili con Carne, Meat Pie Fillings, Seasoned Ground Meat

## Standard Features

- Working Capacities from 60 gallons (227 L) to 620 gallons (2,347 L)
- Single Horizontal Ribbon-Paddle Agitator
- Auto-Reversing Agitation Control Technology (*Patented*)
- Bi-Directional Scraper System (*Patented*)
- 60 psi (4.14 bar) Wrap-Around ASME Code Steam Jacket
- *AutoChef Bronze* PLC Control System with HMI Display
- Air-Operated On/Off Steam Valve
- Air-Operated Sanitary Plug Valve Discharge
- Cover and Safety Grate
- T-304 Stainless Steel Construction with Glassbead Blasted Satin Finish

## Optional Features

- Variable Frequency Drive Speed Control
- Upgraded *AutoChef* Multi-Recipe PLC Control System with Touchscreen HMI Display
- Air-Operated Discharge Door
- T-316 Stainless Steel Construction
- *Easy Clean #2* or *#4* Product Contact Surface Finish Upgrades
- High Pressure Steam Jacket – 90 psi (6.21 bar) or 120 psi (8.27 bar)
- Modulating Steam Valve with Jacket Steam Pressure Control
- Dual Zone Jacket System for Sautéing and Staged Cooking Applications
- Direct Steam Injection with Culinary Steam Filter Package
- Vacuum Construction for Vacuum Cooking and Cooling
- Vacuum Cooling Packages for cooling down to 85°F (30°C) or to 40°F (5°C)
- Jacket Cooling with Chilled Water or Glycol
- *ComboChill* Combination Jacket & Vacuum Cooling Technology (*Patented*)
- Cryogenic Chilling with CO<sub>2</sub> Snowhorn or Liquid Nitrogen Spray
- CIP Sprayball Package
- On-Board Emulsifier Package



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