



WHAT'S COOKING

at **B · L · E · N · T · E · C · H**

RotaMassager

COLD-PROCESS MARINATING SYSTEM

The RotaMassager utilizes the "cold process" massaging technology which increases marinated yields. This patent-pending system improves product yield by more than 2%, whether the product is packed fresh or cooked.

It has been known for years that meat product yields are improved if the meat is massaged under vacuum at a temperature close to the freezing point. This cold-processing method used in the ham industry could not be applied to poultry before now because of the short vacuum massaging times. The RotaMassager has such a large heat transfer area plus a high tech heat transfer system (patent pending) that it can chill the products to near the freezing point within the normal 25-minute marinating cycle.

Product Sensitive Controls

As the product is chilled, the meat pieces get stiffer and are susceptible to shear damage. To counteract this the control system automatically slows down the agitators as the product temperature decreases.



Hollow Agitator Paddles

In addition to the large glycol jacket wrapped around the tub, the RotaMassager also has hollow glycol-chilled agitator paddles. The chilled paddles add nearly 30% to the jacket area. Also the chilled paddle system has a reversing feature (patent pending) which increases heat transfer from the product. This reversing action improves heat transfer and chills the product faster.



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RotaMassager Advantages

- Increased cook yields**
- Increased fresh yields**
- Improved protein extraction**
- Less product shear damage**
- Takes up less factory space**
- Minimizes chilling cost**