



The BlenTherm™ Blending Cooker

The BlenTherm is a single agitator horizontal blending cooker, ideal for cooking a variety of low-medium viscosity products.

Applications

Blending, Cooking, Searing / Sautéing, Stir-Frying, Vacuum Cooking / Cooling / Concentration, Cryogenic and Jacket Cooling

Low-Medium Viscosity Products:

The BlenTherm *can* process some high viscosity products on a capacity de-rated basis, such as; ground meat, lasagna fillings, meat blends, etc.

Highlights

- Optimized jacket and scraper design resulting in more efficient heat transfer and higher throughput rates, than similar looking systems.
- Single hybrid segmented paddle-ribbon agitator that horizontally mixes product in two opposing directions combining vertical product lift.
- Over 26 years of proven engineering and manufacturing for maximum life with minimal maintenance and spare parts requirements.
- Product versatility from semi viscous ground meat blends to soups, sauces and slurries.
- Fully customizable with over 40 proven options.
- Designed for easy cleaning; meets and exceeds current 'Good Sanitary Design' guidelines.
- PLC platform choices with multi-recipe and Ethernet capability.
- Voltage and component choices to meet global energy standards.
- Services available for complete system integration.



Blentherm™ Blending Cooker

"200 Years Formed In Steel"

www.Blentech.com

Key Components

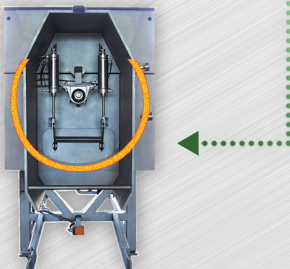
Auto-Reversing Horizontal Agitation: Specially engineered agitators and trough geometry for uniform cooking and elimination of "dead-zones".



Bi-directional Scraper System: Blentech patented scrapers cover the total heat transfer surface area, and are designed to maximize heat transfer and minimize/eliminate product build up.



Wrap-Around Steam Jacket: Proprietary jacket construction optimized to increase heat transfer efficiency. Blentech cookers offer a scraped heat exchange surface-to-product volume ratio, 50% greater than any hemispherical cooking kettle.



Batch Size Flexibility: Jacket surface area selection capability, allows flexibility between small and larger batches.

Thermal Cycling: Blentech has engineered a proprietary thermal expansion system that allows the cooker to move free of restriction during thermal expansion and contraction.

Disc-seal: Blentech mechanical shaft seal system is easily cleanable and dismantled without tools. The seal system eliminates wear on the agitator shaft, and has proved long lasting.

Model	Working Volume (L)	Working Volume (ft ³)
BT-24030	229	8.1
BT-24060	459	16.2
BT-28060	626	22.1
BT-31072	920	32.5
BT-36072	1243	43.9
BT-40080	1880	66.4
BT-42096	2302	81.3
BT-54096	3703	130.8
BT-60096	4460	157.5

*Working capacity is measured to top of agitator.

Standard Features:

Single speed direct drive, 60 PSI wraparound ASME code steam jacket, RTD temperature sensor connected to PLC system, hinged top cover, auto-reversing proprietary hybrid agitator, reversible polymer scrapers, mechanical DiscSeal, air-operated sanitary discharge valve, T-304 stainless steel construction with glass bead satin finish, steam control package.

Options:

Blentech offers over 40 different options to meet customer process requirements with solutions designed to satisfy those special process needs.



Blentech
CORPORATION

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