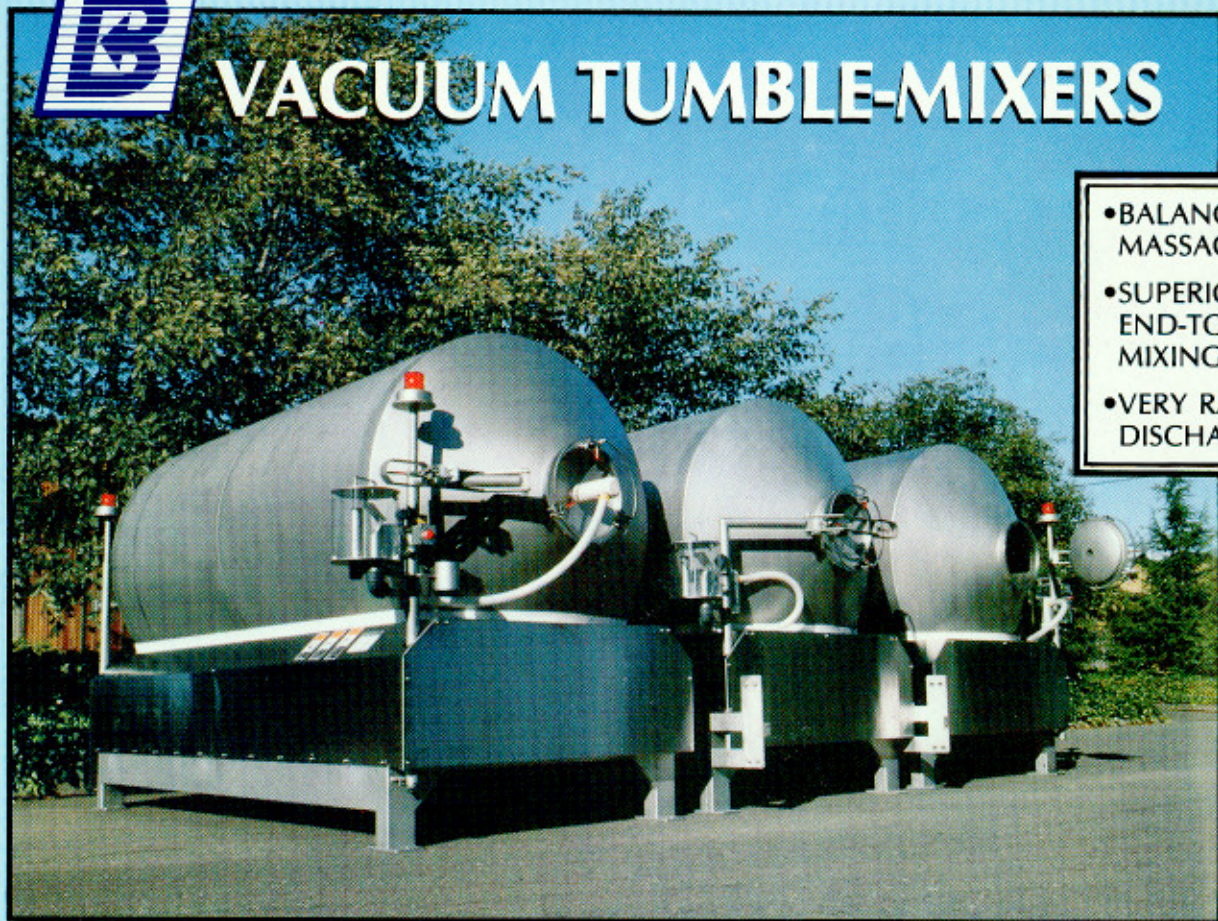




## VACUUM TUMBLE-MIXERS



- BALANCED MASSAGING
- SUPERIOR END-TO-END MIXING
- VERY RAPID DISCHARGE

### PRODUCT VERSATILITY

The patented Blentech "Wave-Vane" system is superior on a wide variety of products.

The smooth curvature of the helical vanes causes minimum flesh separation on fragile products such as **skinless, bone-in chicken parts**. A minimum of smearing of fat results when tumbling **bone-in hams**. Finished products are firm and juicy with higher yields.

The aggressive, end-to-end mixing assures even distribution of curing liquids on **section and formed products** while maximizing protein extraction for better binding of **whole-muscle poultry products**. Yields of **cooked**

**and smoked products** are improved with or without injection because the brine is stabilized evenly throughout the cell structure of the meat, resulting in better liquid retention.

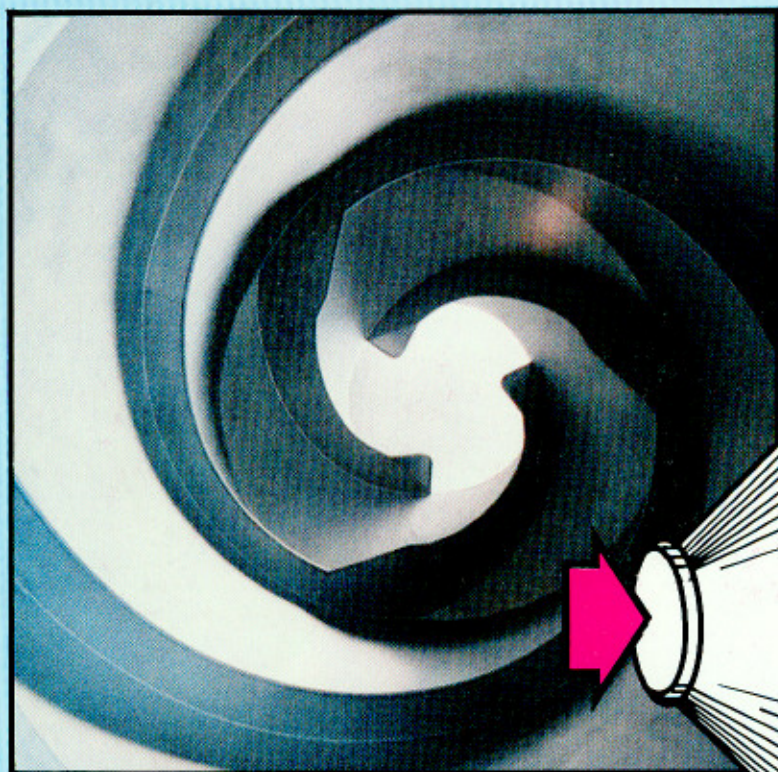
The unique spiral vanes quickly and evenly mix the most difficult products such as **chilled whole-muscle chicken**. The mixing is so effective it will quickly work in CO<sub>2</sub> snow, chilling the muscle pieces evenly without leaving pockets of encapsulated CO<sub>2</sub>.

**Beef briskets, rounds, navels and roasts** are improved with this aggressive vane system and yet it is gentle when tumbling **marinated products**.

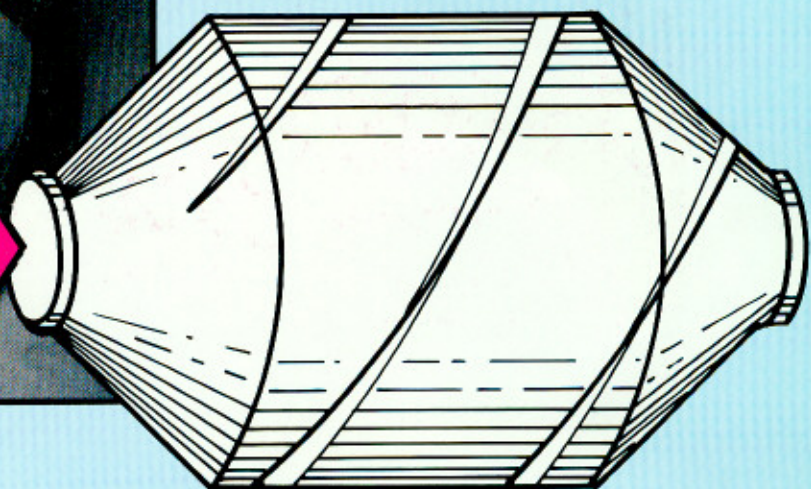


## BLENTech MIXING "WAVE-VANE" SYSTEM . . .

(PATENTED)



VIEW OF "WAVE-VANES" THROUGH INLET DOOR.



## THE BEST COMBINATION OF STRENGTHS

The Blentech "Wave-Vane" system cleverly overcomes the disadvantages of other commercial designs; specifically the ineffective massaging of the spiral vane systems and the poor end-to-end mixing and slow discharge of the straight vane systems.

The angle of the vanes of the "Wave-Vane" system is designed to cause the product to flow directly over the vanes at a 90° angle. This "wave" action causes a slight increase in pressure on the product, gently "massaging" the air and protein to the surface.

Since all vanes spiral toward the discharge door, the Blentech "Wave-Vane" system aggressively mixes the product end-to-end during the tumble mode and discharges very quickly when the tumbler drum is reversed for discharge. All three vanes continue into the discharge door opening, discharging all the product in fewer revolutions.

The unique Blentech "Wave-Vane" system combines the strengths of the commonly used vane systems **and** overcomes their weaknesses.

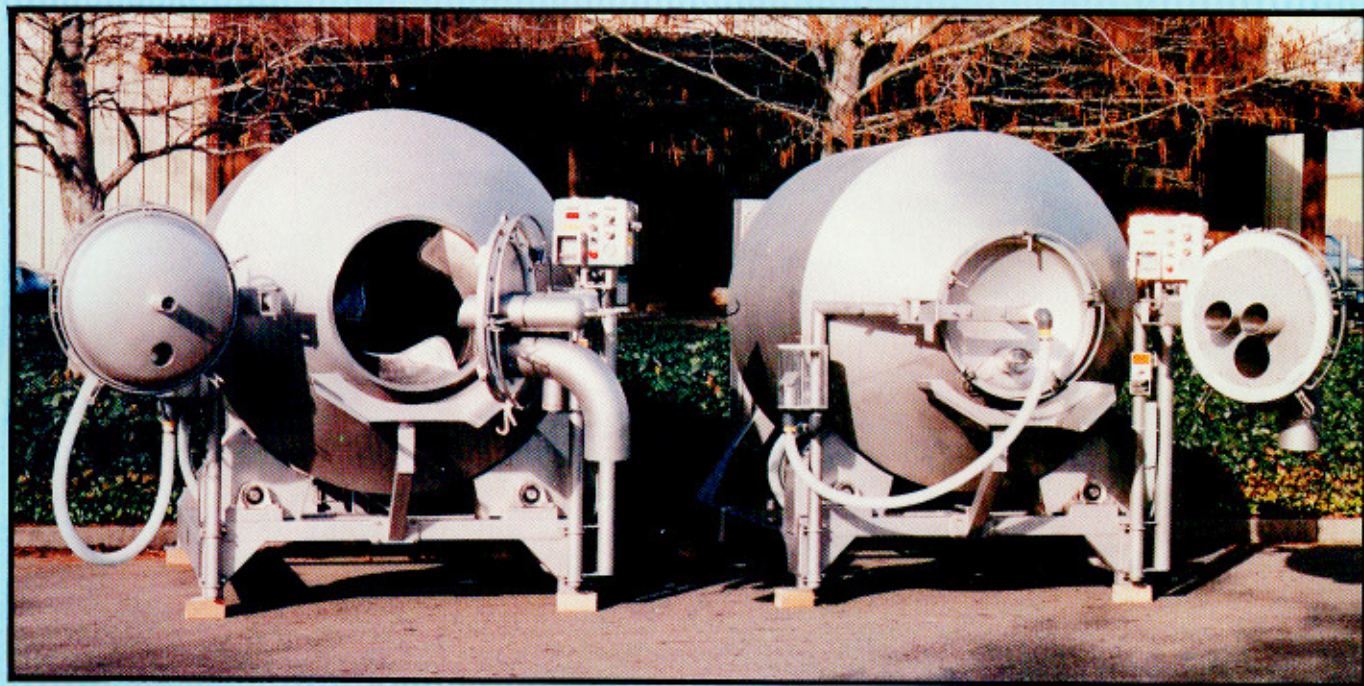
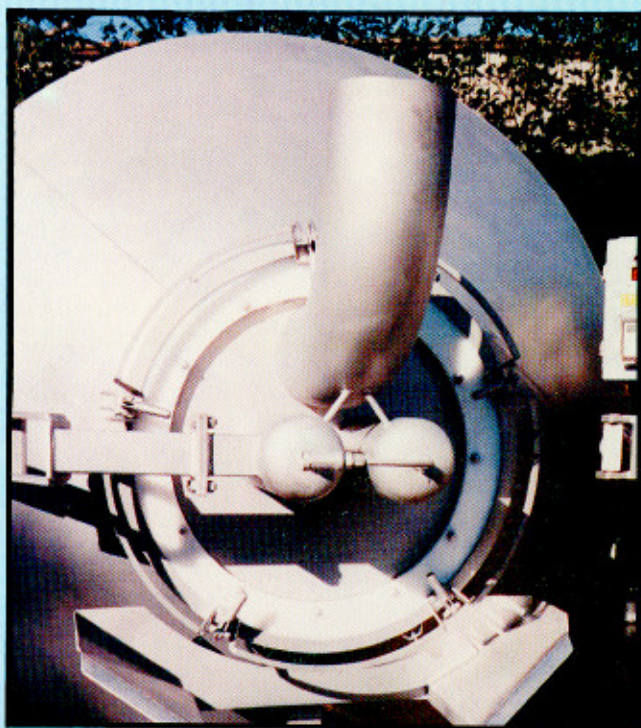


## CO<sub>2</sub> OR NITROGEN CHILLING

The recent market demand for formed, whole-muscle products has necessitated the development of tumbler chilling prior to forming. Conventional blender chilling causes too much damage to fragile chilled whole-muscle pieces.

The exceptional end-to-end mixing of the "Wave-Vane" system effectively mixes CO<sub>2</sub> snow evenly into the whole-muscle product. End-to-end mixing means more efficient conversion of liquid CO<sub>2</sub> to snow and absorption of the snow into the product, resulting in lower product temperatures with a defined amount of liquid CO<sub>2</sub>.

The "Wave-Vane" Tumble-Mixer will chill your products in less time and produce more consistent products for better forming. Less CO<sub>2</sub> or nitrogen and reduced cycle times means less operating costs.





# SIZES FROM 100 LBS. TO 10,000 LBS.



TWO 10,000 LB. CAPACITY PRODUCTION VACUUM TUMBLER-MIXERS.



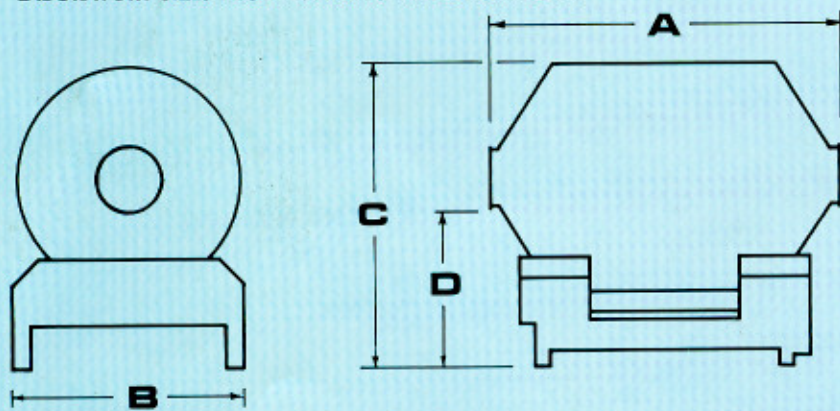
LABORATORY SIZES FROM 100 LB. TO 500 LB. CAPACITY.

## STANDARD FEATURES

- Heavy Duty Vacuum Pump
- Load & Discharge from Opposite Ends
- Hydraulic Drive with Soft Start
- Heavy Duty, High Traction Tires
- Patented "Wave-Vane" Massage System
- All Stainless Steel Construction
- USDA Approved

## OPTIONAL FEATURES

- Variable Speed Drive
- Computer Controls
- Digital Tachometer
- Swing-Away Door Support System
- Vacuum Loading System
- Hydraulic Dumper Loading System
- CO<sub>2</sub> Chilling System
- Jacket Cooling System



| MODEL    | CAPACITY    | A      | B   | C      | D   |
|----------|-------------|--------|-----|--------|-----|
| VT-1300  | 1,300 lbs.  | 73"    | 61" | 88"    | 47" |
| VT-2000  | 2,000 lbs.  | 97"    | 61" | 88"    | 47" |
| VT-3000  | 3,000 lbs.  | 8'-5"  | 73" | 97"    | 50" |
| VT-4000  | 4,000 lbs.  | 9'-5"  | 73" | 97"    | 50" |
| VT-5000  | 5,000 lbs.  | 10'-5" | 78" | 8'-9"  | 56" |
| VT-6000  | 6,000 lbs.  | 12'-0" | 78" | 8'-9"  | 56" |
| VT-7000  | 7,000 lbs.  | 13'-7" | 78" | 8'-9"  | 56" |
| VT-8000  | 8,000 lbs.  | 15'-2" | 82" | 8'-11" | 58" |
| VT-9000  | 9,000 lbs.  | 16'-9" | 82" | 8'-11" | 58" |
| VT-10000 | 10,000 lbs. | 18'-4" | 82" | 8'-11" | 58" |

DISTRIBUTED BY:



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