



## The Infinity Cooker™ Cooking System

*The infinity cooker began as a revolutionary direct steam injected, continuous mozzarella cheese cooker, but now has an application list that is increasing... almost infinitely.*

## Applications

Continuous direct steam cooking of mozzarella cheese, processed cheese, sweet/savory pie fillings, custard dessert fillings, bean slurries, soups, sauces, jams/jellies/compotes and any product requiring precise temperature control and aseptic processing. The infinity cooker can process products with fragile particulates (up to 1.25", 31.75 mm cuboid) with minimal particulate damage.

## Highlights

- Production rate flexibility 1,500-24,000 lbs/hr (680-11,000 kgs/hr).
- Optional back-pressure valve for over-pressure cooking.
- Precise temperature control in twelve zones of the cooker in combination with intermeshing agitation promotes uniform cooking.
- Product versatility from cheese products to bean slurries, fillings, sauces, etc.
- 26 year of proven engineering and manufacturing for maximum life with minimal maintenance and spare parts requirements.
- Fully customizable to match customer process requirements.
- 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.





# Infinity Cooker™ Cooking System

"200 Years Formed In Steel"

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## Key Components

**Intermeshing Agitation:** Patent pending intermeshing agitators provide uniform incorporation of steam into product regardless of product viscosity. Agitators also deliver gentle to high shear mixing depending on process requirements.

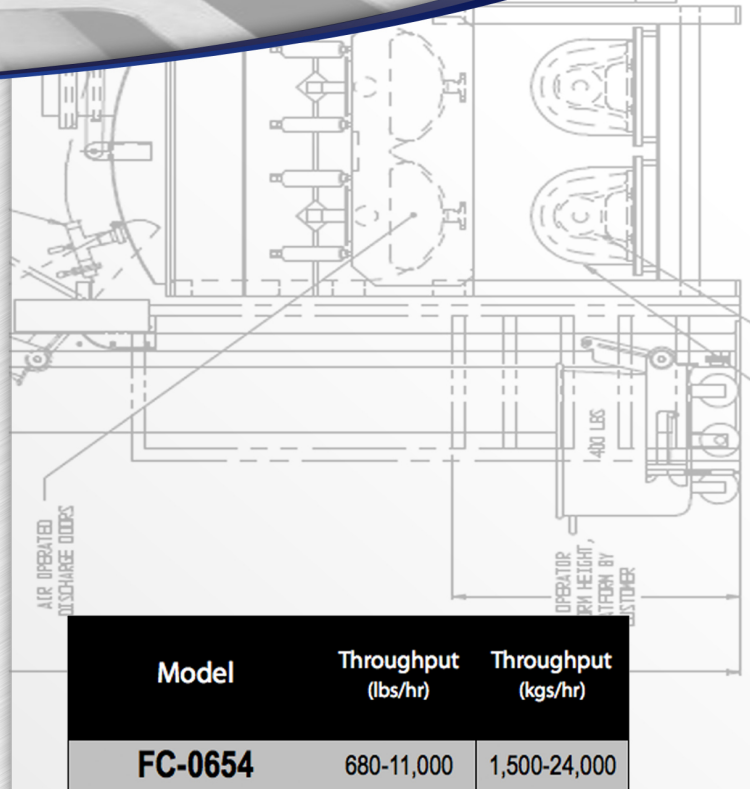
**Utility Conservation:** Full absorption, direct steam cooking consumes steam ONLY as needed to hydrate/cook the product.

**Uniformity:** Patented spring-loaded direct steam valves for steam injection into the product in a 360° radial pattern for uniform heat distribution. Specially engineered low velocity steam valves are available for shear sensitive applications

**Simplicity of Steam Injector Design:** The 24 steam injectors, each containing only one moving part, can be taken out of the valve body without tools and disassembled, inspected and cleaned with ease.

**Precise Temperature Control:** Multi-zone temperature sensors and modulating valve(s) allow application of heat in 12 independently controlled zones of the cooker for precise cooking of the product.

**Shaft Seals:** Patented spring-actuated mechanical shaft seals at both ends of agitators for tight product seal on end-caps of cooker.



**Standard Features:** Standard Features: variable frequency drive, twin, intermeshing agitators, mixing rotors at 120° intervals, 4" sanitary clamp inlet fixture, top discharge to ensure plug flow, spring-loaded shaft seals, corrosion resistant bearings, chain and gear drive system, 24 direct steam injection valves (high or low velocity), Compact Logix PLC controlled temperature zones, vacuum breaker on steam injectors, T-304 stainless steel construction, #4 polished finish on product contact surfaces, glass bead satin finish on ex-

**Options:** Options: Blentech offers a variety of different options to customize Infinity Cooker systems to meet customer process requirements with solutions designed to satisfy special process needs.



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