



The VersaTherm™ The Original Blending Cooker

The VersaTherm is a dual agitator horizontal blending cooker optimized for processing a variety of viscous products.

Applications

Blending, Cooking, Sautéing, Stir-Frying, Vacuum Cooking and Cooling (to 5°C), Vacuum Concentration, Jacket and Cryogenic Cooling

Medium-to-High Viscosity: ground meats, concentrated soups and slurries, chili, jams/preserves/jellies, taco meat, spring roll filling, lasagna filling, pie fillings, stews, sauces, and ready meals.

Highlights

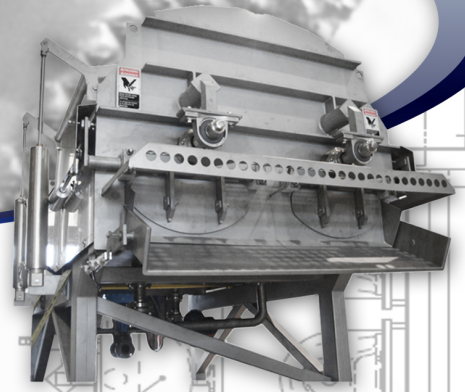
- Optimized jacket and scraper design resulting in more efficient heat transfer and higher throughput rates, than similar looking systems.
- Twin horizontal ribbon agitators for homogeneous mixing.
- Quarter century of proven engineering and manufacturing for maximum life with minimal maintenance and spare parts requirements.
- Product versatility from viscous ground 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.



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"200 Years Formed In Steel"

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Key Components

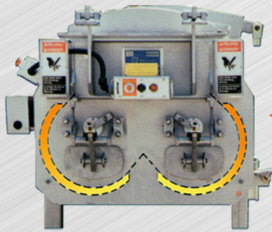
Auto-Reversing Horizontal Ribbon Agitation: Specially engineered agitators and trough geometry for uniform cooking and elimination of "dead-zones".



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 (ft³)
TP-15015	93	3.3
TP-15030	190	6.7
TP-18030	255	9.0
TP-18044	379	13.4
TP-18064	569	20.1
TP-20070	756	26.7
TP-22088	1136	40.1
TP-24096	1515	53.5
TP-26102	1890	66.8
TP-28106	2271	80.2
TP-28133	2840	100.3
TP-31144	3786	133.7

*Working capacity is measured to top of the agitator.

Standard Features:

Variable frequency drive, 60 PSI wraparound ASME code steam jacket, RTD temperature sensor connected to PLC system, hinged top cover, auto-reversing twin horizontal ribbon agitators, reversible polymer scrapers, mechanical DiscSeal, dual air-operated discharge doors, T-304 stainless steel construction with glass bead satin finish, dual direct drives, 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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