



The VersaWok™ Industrial Wok

The VersaWok is a single agitator horizontal thermal oil heated industrial wok, ideal for high temperature stir-frying of products.

Applications

Blending, Cooking, Searing / Sautéing, Stir-Frying, Vacuum Cooking / Cooling / Concentration, Confectionary Sugar-Coating.

High Temperature: caramel, sugar-coating, authentic stir-frying of meat and vegetables, spring roll filling, fried rice, sugar coated nuts, etc.

Highlights

- Single hybrid segmented paddle-ribbon agitator that horizontally mixes product in multiple directions with vertical tossing action required for authentic stir-frying.
- Optimized jacket design and high temperature compatible scraper material.
- Jacket has a serpentine first-in first-out thermal oil flow that provides a uniformly heated surface without temperature variances, common with flame and electrically heated systems.
- Capable of operating at reduced thermal oil temperatures to handle thermal process requirements for a wide array of products.
- Over 26 years of proven engineering and manufacturing for maximum life with minimal maintenance and spare parts requirements.
- 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.



VersaWok™ Industrial Wok

"200 Years Formed In Steel"

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Key Components

Horizontal Agitation:

Auto-reversing hybrid ribbon/paddle agitator replicates the mixing/tossing action required for authentic stir-fried products.



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.



Batch Size Flexibility: Jacket surface area selection allows flexibility between small and large batches while specially engineered jacket delivers high heat transfer rates for rapid and efficient stir-frying of products at high temperatures.

Thermal Oil Temperature Precision: Blentech offers thermal oil heating and cooling control packages that allow for precise control of the jacket temperature during production and efficient cooling of the thermal oil in preparation for cleaning routines to increase jacket longevity.

Automatic Batch Leveling: The Blentech product leveling system creates a uniform layer of product contacting the heat transfer surface for rapid, even cooking.

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

DiscSeal: 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)	Stir-Fry Volume (L)	Working Volume (ft ³)	Stir-Fry Volume (ft ³)
VW-24030	233	140	8	5
VW-24060	458	275	16	10
VW-28060	630	378	22	13.0
VW-31072	916	549	33	20
VW-36072	1240	744	44	26
VW-40080	1751	1051	66	40
VW-42096	2320	1392	81	49

*Working volume measured to top of agitator.
Stir-fry volume is de-rated 40%.

Standard Features: Variable frequency direct drive, low pressure thermal oil jacket, RTD temperature sensors in cooker and thermal oil manifold connected to PLC, hinged perforated safety grate, auto-reversing single horizontal VersaWok style agitator, ultra-high temperature polymer scrapers, LipSeal shaft seal system, air-operated discharge door with high-temperature press-in gasket, T-304 stainless steel construction with glass bead satin finish, removable discharge safety guard.

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



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CORPORATION

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