

BLENTHERM

DON'T SETTLE
FOR
A KETTLE™



CHEDDAR BROCCOLI



JAMS & JELLIES



BECHAMEL



CHILI



MASHED POTATOES



We developed BlenTherm to provide the same core benefits as VersaTherm, such as, rapid, even cooking, long lasting design. Building on this, the BlenTherm's unique proprietary agitation system, promotes balance conveyance with maximum particulate suspension and minimum shear damage. Using our various high shear options the system can also be used for sauces, purees, baby foods and other emulsified food products. Because of this the BlenTherm can cook anything from soup to nuts. We consider it to be the highest performing and most versatile cooker available. Our cooker has earned the reputation for being the definitive choice for high volume, high efficiency, and high quality production.



RIBBON-PADDLE AGITATOR

- Patented reversing and speed control for a wide range of product applications.
- Maximizes particulate integrity and uniformity through balanced conveyance.



SAFETY FEATURES

- CE grade standards.
- Interlocked guarding increases employee safety.



AUTOMATION

- Intuitive interface.
- Programming for precise process control to obtain consistent, scalable results.



SCRAPERS

- Prevents burn-on to allow for minimal cleaning time.
- Improves heat transfer efficiency **up to 40%**.



DISC SEAL

- Stops product leaks and drives down cleaning times.
- Eliminates agitator shaft wear for product longevity.



WRAP AROUND JACKET

- Heats up to **50% faster** through maximum surface area contact.
- Precise control of surface temperature enables in-process adjustment.

COMMON UPGRADES

- Multi-zone jacket to allow for variable batch sizes.
- High precision instrumentation to monitor and control your production and maximize your product yield.
- Recipe management for ease of access and batch consistency.
- Onboard CIP package reduce cleaning times.
- Integrated cooling options to improve efficiency and ensure product safety.
- Direct Steam Injection heats without burn-on and in **one-tenth** time.

“ The BlenTherm cookers have proven to be very efficient...and have improved our process times and therefore unit throughputs by as much as 30%. We are very happy with the cookers and the experience of buying them. The cookers delivered ahead of schedule and as expected with beautiful fabrication. Installation was flawless as all design drawings were perfect. We would look first to Blentech for future processing equipment needs.”

- David Smith, Principal BD&K Foods

Sizes vary from 61 gallons to 1226 gallons (233 liters to 4678 liters).



2899 DOWD DRIVE, SANTA ROSA CA 95407
T: 707.523.5949 | BLENTECH.COM | F: 707.523.5939

For full product details please visit us online:

SEARCH: BLENTHERM COOKER