Blentech CORPORATION

VersaTherm™ The Original Blending Cooker

"200 Years Formed In Steel"

www.Blentech.com

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.*

Blentech • *2899 Dowd Drive, Santa Rosa, CA 95407 USA*
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VersaTherm™ The Original Blending Cooker

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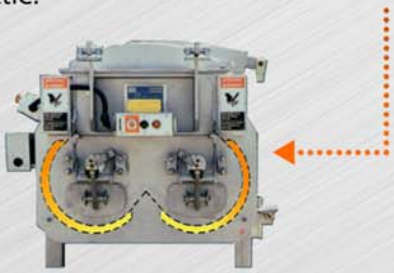
Key Components

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 Voume (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.

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Blentech CORPORATION

VersaWok™ Industrial Wok

"200 Years Formed In Steel"

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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.*

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VersaWok™ Industrial Wok

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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 Voume (L)	Stir-Fry Voume (L)	Working Voume (ft3)	Stir-Fry Voume (ft3)
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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Blentech CORPORATION

BlenTherm™ Blending Cooker

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The BlenTherm™ Blending Cooker

The BlenTherm is a single agitator horizontal blending cooker, ideal for cooking a variety of low-medium viscosity products.

Applications

Blending, Cooking, Searing / Sautéing, Stir-Frying, Vacuum Cooking / Cooling / Concentration, Cryogenic and Jacket Cooling

Low-Medium Viscosity Products:
The BlenTherm ***can*** process some high viscosity products on a capacity de-rated basis, such as; ground meat, lasagna fillings, meat blends, etc.

Highlights

- *Optimized jacket and scraper design resulting in more efficient heat transfer and higher throughput rates, than similar looking systems.*

- *Single hybrid segmented paddle-ribbon agitator that horizontally mixes product in two opposing directions combining vertical product lift.*

- *Over 26 years of proven engineering and manufacturing for maximum life with minimal maintenance and spare parts requirements.*

- *Product versatility from semi viscous ground meat 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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BlenTherm™ Blending Cooker

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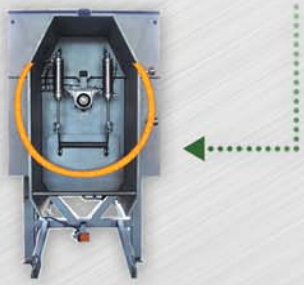
Key Components

Auto-Reversing Horizontal 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 Voume (L)	Working Volume (ft³)
BT-24030	229	8.1
BT-24060	459	16.2
BT-28060	626	22.1
BT-31072	920	32.5
BT-36072	1243	43.9
BT-40080	1880	66.4
BT-42096	2302	81.3
BT-54096	3703	130.8
BT-60096	4460	157.5

**Working capacity is measured to top of agitator.*

Standard Features:

Single speed direct drive, 60 PSI wraparound ASME code steam jacket, RTD temperature sensor connected to PLC system, hinged top cover, auto-reversing proprietary hybrid agitator, reversible polymer scrapers, mechanical DiscSeal, air-operated sanitary discharge valve, T-304 stainless steel construction with glass bead satin finish, steam control package.

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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Blentech CORPORATION

CheezTherm™ Cooking System

"200 Years Formed In Steel"

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The CheezTherm™ Cooking System

The Blentech CheezTherm cooking system is the ideal thermal processor for dairy, processed and analog cheese applications.

Applications

Blending, Cooking, Vacuum Cooking/Cooling, Evaporation/Concentration, De-aeration

Low-to-High Viscosity: Cheese & dairy products, cheese slurries, sauces, cheese spreads, flavored cream cheese, starch slurries, tomato paste brix standardization, etc.

Highlights

- *Patented dairy-approved 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.*
- *Over 26 years of proven engineering and manufacturing for maximum life with minimal maintenance and spare parts requirements.*
- *Product versatility from processed/analog cheese products to starch blends and spreads.*
- *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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CheezTherm™ Cooking System

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www.Blentech.com

Key Components

Dual Velocity Steam Injection: Design of high and low velocity steam injectors allows custom control of 360° radial steam addition and shear force into the product.

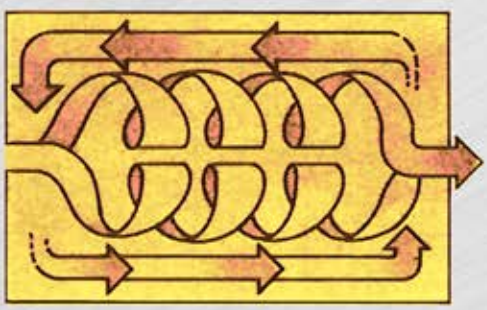
Solid Auger Agitation: Twin solid screw agitators blend the cheese while imparting a controlled shearing action. The agitators move the cheese in opposite directions continuously stretching the cheese allowing texture development.

Mixing and Hydration: The blending action and variable RPM of the twin agitators kneads the energy and moisture into the dry ingredients, promoting proper and uniform hydration.

Conical Product Hopper: Integration of separate scraped surface jacketedsurge hopper to maintain product temperature for filling equipment.

De-aeration: Vacuum de-aeration of molten cheese for smooth finished product.

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



Model	Working Voume (L)	Working Voume (ft^3)
CC-0010	5.38	0.19
CC-0025	15.29	0.54
CC-0045	29.45	1.04
CC-0100	65.13	2.30
CC-0150	81.84	2.89
CC-0250	150.93	5.33
CC-0300	189.44	6.69
CC-0400	238.44	8.41
CC-0500	294.78	10.41
CC-0600	336.67	11.89
CC-1000	556.14	19.64
CC-1200	667.43	23.57

**Working capacity measured to the top of the agitator.*

Standard Features: Variable frequency drive, direct steam injection poppet valves, auto-reversing dual horizontal solid flight agitators with dual direct drives, LipSeal shaft seal system, dual discharge doors, hinged top cover, pushbutton controls, T-304 stainless steel on all product contact surfaces (CC-0100 and smaller), T-316 stainless steel on all product contact surfaces (CC-0150 and larger), oscillated sanded #2B finish on product contact surfaces, T-304 stainless steel construction on non-product contact surfaces with glass

Options: Blentech offers over 25 different options to meet customer process requirements with solutions designed to satisfy those special process needs.

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Blentech CORPORATION

HydraTherm™ Cooking System

"200 Years Formed In Steel"

www.Blentech.com

The HydraTherm™ Cooking System

The HydraTherm is a continuous ***full absorption*** *rice and grain cooking system that uses only the water and steam necessary to achieve the desired hydration level, making this technology a significant advancement in sustainable processing.*

Applications

Washing, Conveying, Soaking, Cooking, Metering and Cooling

Continuous cooking of rice, grain and pasta varieties: arborio, Japanese sticky rice, jasmine, basmati, calrose, wild rice, brown rice, quinoa, tabouli, couscous, pastas of varying geometries - orzo, penne, rotini, farfalle, spaghetti, fettuccini, etc.

Continuous cooking of prepared rice dishes such as risotto, biryani, pilau, pilaf, paella, Spanish rice, gallo pinto, etc.

Highlights

- *Complete system integration can include bulk rice transfer, washing, soaking, ingredient metering and product cooling.*
- *Complete PLC automation and integration so that single operator can manage the entire system.*
- *Full absorption cooking eliminates starch laden effluent (water waste) from excess water cooking, thereby increasing yield and decreasing operating costs.*
- *Engineered to consume steam and hot water ONLY as needed to meet the specified hydration level - in line with green/sustainable manufacturing practices.*
- *Continuous addition of liquid and solid ingredients without dilution.*
- *Full absorption cooking is the only way to prepare authentic Japanese sticky rice for sushi and bento meal products.*
- *26 year of proven engineering and manufacturing for maximum life with minimal maintenance and spare parts 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.*

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HydraTherm™ Cooking System

"200 Years Formed In Steel"

www.Blentech.com

Key Components

Uniformity: Steam diffusers, zoned hydration water nozzles and intermeshing agitators are designed for even distribution of moisture and energy throughout the product.

Precise Temperature Control: Multi-zone temperature sensor(s) and modulating valves allow precise thermal control to apply energy and moisture appropriately in each section of the cooker at the appropriate times during the product-specific cooking cycle.

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

Production Rate Flexibility: Variable in-feed rate and residence time allow flexible production rates within design constraints.

Easy Cleaning: Pneumatic agitator-lift feature allows for quick, easy and thorough cleaning beneath the agitator flights, increasing efficiency of cleaning and sanitation cycles.

Model	Throughput (lbs/hr) 22min	Throughput (kgs/hr) 22min
HT-0908	253	114
HT-1408	660	299
HT-1410	825	374
HT-1414	1155	524
HT-1812	1650	748
HT-1816	2200	998
HT-1818	2475	1123
HT-2412	3112	1412
HT-2416	4150	1882
HT-2418	4670	2118
HT-2420	5185	2352

Standard Features: Standard Features: raw material hopper, horizontal feed conveyor with PLC speed control, twin intermeshing variable speed specially engineered agitators, solenoid steam valve(s) with multi-zone steam control, hot water spray system, top cover with steam-lock water seal to keep steam inside cooker during cooking, multiple recipe PLC control system, interlocked safety grate(s), corrosion resistant bearings, T-304 stainless steel construction with glass bead satin finish exterior, #4 oscillation on product contact surfaces.

Options: Options: Blentech offers over 20 different options to customize HydraTherm systems to meet customer process requirements with solutions designed to satisfy special process needs.

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Blentech CORPORATION

SteamTherm™ Blending Cooker

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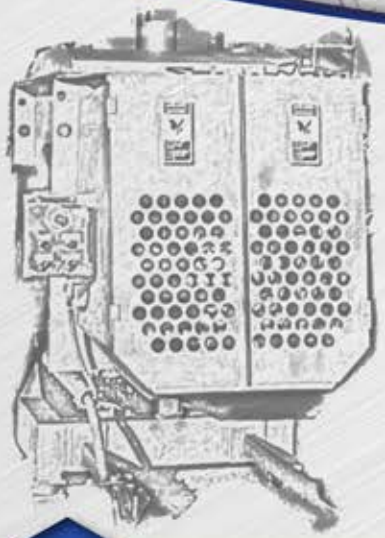

The SteamTherm™ Blending Cooker

The SteamTherm represents the modernization of full absorption batch grain cooking. The system handles a wide variety of grains with ease, including jacket heat cooking for staged recipes.

Applications

Blending, Direct and Indirect Steam Cooking, Searing / Sautéing, Vacuum Cooking / Cooling / Concentration, Cryogenic Cooling and Jacket Cooling

Short-to-long grain rice (parboiled or raw), pasta, quinoa, polenta and a variety of other grains.

Staged recipes such as risotto, biryani, paella, pilaf, sweet/savory pie and quiche fillings, curries, chili, soups, stews, sauces, macaroni and cheese, pasta etc.

Highlights

- *Optimized length to diameter ratio and discharge geometry to preserve particulate integrity during discharge.*
- *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.*
- *Single hybrid segmented paddle-ribbon agitator that horizontally mixes product in two opposing directions for improved mixing compared to hemispherical-type kettles.*
- *Optional jacket and scraper assembly for sautéing ingredients for staged recipes (risotto, biryani, pilaf, paella, ect.)*
- *Product versatility from rice/grain products to sauces and slurries (with customization).*
- *26 year of proven engineering and manufacturing for maximum life with minimal maintenance and spare parts requirements.*
- *Fully 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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SteamTherm™ Blending Cooker

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Key Components

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

Dual Velocity Steam Injection: Design of high and low velocity steam injectors allows custom control of 360° radial steam addition and shear force into the product.

Product Integrity: Optimized system geometry with a wide diameter, short tub length and an extra-large discharge door to minimize pressure on the fragile grains during discharge.

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 Liters	Working Capacity (ft^3)
ST-36024	233	8
ST-36036	458	16
ST-45048	630	22

Standard Features: ***single agitator with spiral ribbon/paddles***, variable frequency direct drive, direct steam injection system, RTD temperature sensor connected to PLC system, hinged top cover, drive interlocked safety grate, auto-reversing single segmented ribbon-paddle agitator, shaft seal system, single extra-large air-operated discharge door, T-304 stainless steel construction with glass bead satin finish, standard steam control package.

Options: Blentech offers over 20 different options to meet customer process requirements with solutions designed to satisfy those special process needs.

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Blentech CORPORATION

ContinuTherm™ Cooking System

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The ContinuTherm™ Cooking System

The ContinuTherm thermal processor is a versatile continuous cooking system configurable for a broad range of products. With the appropriate custom modifications, the ContinuTherm can produce almost any product on a continuous basis.

Applications

Continuous Blanching, Steaming, Water Immersion Cooking, Oil Immersion Cooking, Authentic High Temperature Stir-frying, Searing/Sautéing

Water Immersion: pasta, rice, vegetables, pizza topping, meatballs, meat, poultry, etc. Heating is typically via direct steam or by indirectly via jacket.

Hot Oil Immersion: pizza toppings, meatballs, bacon bits, meat, poultry, etc. Hot oil immersion cooking develops browning and flavor notes that other methods of cooking cannot replicate.

Sautéing and Stir-Frying: meat, poultry, vegetables, fried rice, etc. VersaWok technology is applied to the ContinuTherm, resulting in a continuous system that is capable of creating authentically stir-fried products on a continuous basis via thermal oil jacket.

Highlights

- *Product versatility and high value applications such as continuous stir-frying, bacon-bit cooking, onion-caramelizing, etc.*
- *Thermal flexibility with the direct steam diffusers or the option of circulating steam, thermal oil, chilled water or glycol coolant through the jacket and hollow screw.*
- *Results on pizza toppingsindicate that the ContinuTherm process improves yields versus processing in continuous ovens.*
- *26 year of proven engineering and manufacturing for maximum life with minimal maintenance and spare parts 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.*

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ContinuTherm™ Cooking System

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Key Components

Proprietary Construction Techniques: Thermal jacket and optional scraper assembly designed to increase heat transfer efficiency and drive down process times and operating costs.

Energy Conservation: The cooking medium is separated from the product at discharge and is filtered, re-heated and re-circulated to conserve residual energy.

Uniformity: Direct steam diffusers are designed for even distribution of steam throughout the product for uniform cooking.

Temperature Control: Product temperature sensor(s) and modulating valve(s) allow precise thermal control.

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

High Heat-load Requirements: Increasing the vessel's heat transfer surface area allows the ContinuTherm to satisfy the enormous heat load requirements for moisture evaporation required for bacon bits and other products.

Production Rate Flexibility: Variable in-feed rate and residence time allow flexible production rates within design constraints

Model	Throughput (lbs/hr) 5min	Throughput (lbs/hr) 15min	Throughput (kgs/hr) 5min	Throughput (kgs/hr) 15min
CS-0906	225	75	102	34
CS-1210	750	250	340	113
CS-1410	1,050	350	476	158
CS-1810	1,800	600	816	272
CS-2212	3,300	1,100	1496	498
CS-2412	3,900	1,300	1769	589
CS-2420	7,200	2,400	3265	1088
CS-3016	8,700	2,900	3946	1315
CS-3024	13,500	4,500	6123	2041
CS-3618	15,000	5,000	6803	2268
CS-4020	19,500	6,500	8845	2948
CS-4220	21,000	7,000	9525	3175
CS-4822	30,000	10,000	13607	4535

**Working capacity measured to the top of the agitator.*

Standard Features: Variable speed direct drive, direct steam injection system, RTD temperature sensor with readout, pushbutton controls, modulating steam valve, hinged top cover, drive interlocked safety grates, auto-reversing solid flight agitator, shaft seal system, centrifugal pump and pipework to recirculate cooking medium, T-304 stainless steel construction with glass bead satin finish.

Options: Blentech offers over 15 different options to customize ContinuTherm systems to meet customer process requirements with solutions designed to satisfy special process needs.

Blentech CORPORATION

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Infinity Cooker™ Cooking System

"200 Years Formed In Steel"

www.Blentech.com

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.*

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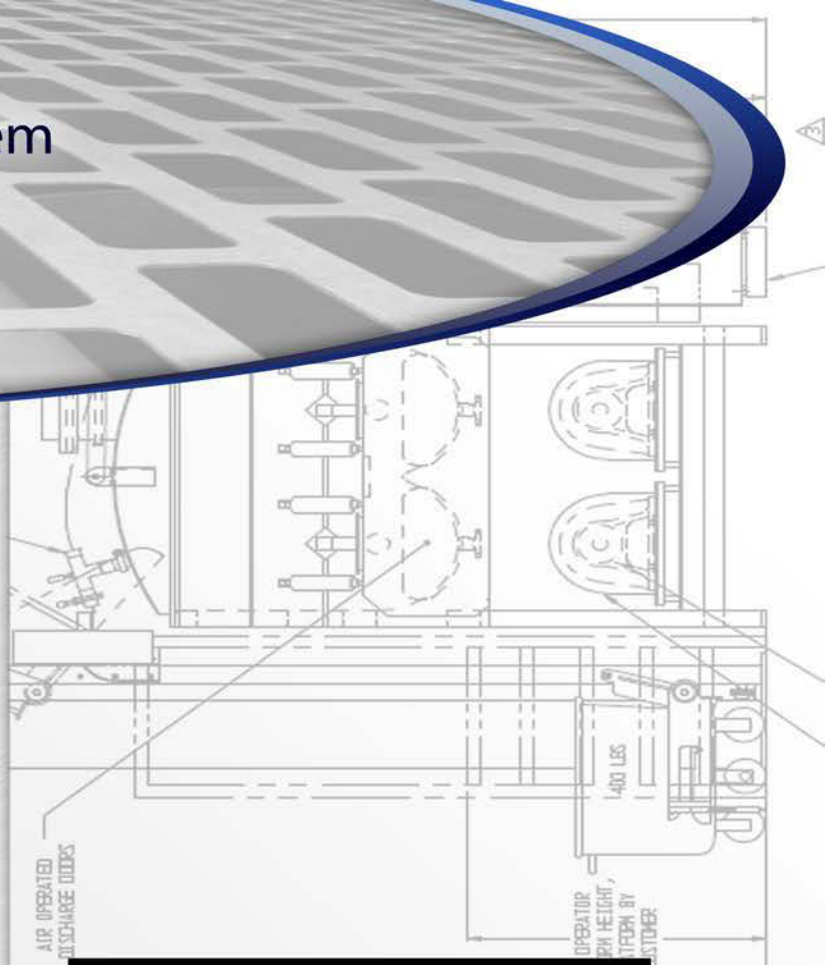

Key Components

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.

Model	Throughput (lbs/hr)	Throughput (kgs/hr)
FC-0654	680-11,000	1,500-24,000

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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