



# WHAT'S COOKING at BLENTECH

## BLENTHERM BLENDING COOKER

The BlenTherm is a new generation of blending cooker with many of the advantages of our flagship VersaTherm blending cooker, but costs only about 2/3 the price of a VersaTherm for the same capacity and is competitive with hemispherical kettles with the same functionality.

### Horizontal Agitation Key to Vertical Mixing

The BlenTherm utilizes a horizontal single shaft agitation system with a double ribbon-paddle configuration. The agitator delivers homogeneous mixing on medium viscosity formulation that is equivalent in effectiveness to the dual ribbon system in



### Quicker Heat-Up Than Kettles

The 90 PSI steam jacket is wrapped around the trough, providing a full 240 degree heat transfer surface. A BlenTherm has over 40% more heat transfer surface area than a similarly sized kettle. Because of this increased jacket area, the heat-up time

of a 300-gallon BlenTherm is less than 75% of the heat-up time of a 300-gallon kettle. As the batch sizes increase, the BlenTherm's advantage is even more pronounced.

The advantage over an inclined double agitated kettle when cooking thick products is substantial, because the particles of product are quickly moved away from the heat exchange surface and blended evenly throughout the batch, resulting in a more evenly cooked product with less burn-on.

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### Best for Moderately Thick Slurries

The BlenTherm is ideal for cooking medium viscosity slurries as well as liquids with heavy particulates because the agitation action provides superior top-to-bottom circulation of the product. The BlenTherm will work effectively on heavy slurries as long as the formulation is flowable. However, for very sticky or pasty products that will not pour, the VersaTherm should be selected in lieu of the BlenTherm.

### Wide Range of Features and Options

The BlenTherm comes equipped with an air operated kettle valve. However, an air operated discharge door can be ordered, instead. A variety of optional features are available to add functionality:

- Multi-Recipe, Multi-Step PLC Steam Control System
- Variable Frequency Speed Controller
- Vacuum Construction
- Vacuum Cooling Packages to 40°F (5°C)
- CO<sub>2</sub> Snowhorn or N<sub>2</sub> Spray Chilling
- T-316 Stainless Steel Construction
- Chilled Water Jacket Cooling
- Two Zone Jacket System
- 130 psi (8.8 bar) Steam Jacket
- Modulating Steam Valve with Jacket Steam Pressure Control linked to PLC
- Integrated, On-board Emulsifier

The BlenTherm is *the* solution for the economy-minded processor cooking moderately viscous products which require effective blending beyond what is possible with a double agitated kettle. It has many of the processing advantages of the VersaTherm, while its cost is much closer to that of a similarly outfitted kettle system.



**Blentech**  
corporation

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