

# VersaTherm: Blending Cooker

The *VersaTherm Blending Cooker* is an evolutionary advancement in thermal processing. The *VersaTherm* is a high performance blending cooker optimized for processing thick, viscous products and formulations with fragile particulates. Twin horizontal ribbon agitators keep even the most difficult formulations homogeneously blended. The unique, wrap-around jacket provides more heat transfer surface than hemispherical kettles or conventional jacketed mixers. Blentech's patented scraper system keeps these heat exchange surfaces swept clean, maximizing transfer of heat into the product. Proprietary auto-reversing agitator control technology minimizes product degradation. The result is an evenly cooked and blended product with superior quality characteristics.



## The Evolution of Cooking

### *Cook, Blend and Chill* in Half the Time

#### *Auto-Reversing Horizontal Ribbon Agitation*

The *VersaTherm's* effectiveness as a blender contributes to its superiority as a cooker. The excellent blending characteristics of horizontal agitation distribute heat very efficiently, leaving no pockets of overcooked or undercooked material. Blentech's patented Auto-Reversing Agitation automatically switches agitator direction at pre-programmed intervals, preventing fragile particulates from accumulating in the vessel's "dead corners" where shearing forces cause product degradation.



#### *Bi-directional Scraper System*

Blentech's patented leaf spring scrapers compress against the *VersaTherm's* heated surfaces; clearing away the most difficult build-up with equal effectiveness in either agitation direction. The constantly swept jacket surface enhances heat transfer efficiency throughout the processing cycle.

#### *Wrap-Around Steam Jacket*

The *VersaTherm's* unique wrap-around steam jacket increases heat exchange surface area by 25% over conventional horizontal jacketed mixers and by up to 50% compared to hemispherical kettles. This heat transfer advantage provides a directly proportional reduction in processing times.



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# VersaTherm's Proven Applications

- **Blending**
- **Cooking**
- **Sautéing**
- **Stir-Frying**
- **Vacuum Cooking**
- **Evaporation/Concentration**
- **Cryogenic Cooling (CO<sub>2</sub> or N<sub>2</sub>)**
- **Jacket Cooling**
- **Vacuum Cooling**

## *Range of Products & Applications:*

*The VersaTherm handles a broad array of food products with equal ease, though it is particularly well suited to process very thick, tacky or viscous materials.*

### • **Ground and Diced Meat-based Products**

Taco Meat, Chili con Carne, Sloppy Joe Mix, Meat Pie Filling, Corned Beef Hash

### • **Dense, Viscous Slurry Products**

Taco Sauce, Steak Sauce, Starch-based Gravies, Concentrated Soups, Roux

### • **Products Susceptible to Burn-On**

Products high in sugar content and dairy-based products: Fruit Pie Fillings, Fruit Preserves, Jams, Jellies, Pasta Sauces, Sweet & Sour Sauce, BBQ Sauce, Cheese Sauce, Custard, Caramelized Onions

### • **Formulated Products Requiring Staged Cooking**

Breakfast Burrito Filling, Macaroni & Cheese, Meat & Vegetable-based Stews, Chili Sauce, Spinach Mornay Sauce, Sautéed Meats & Vegetables

## Standard Features

- Working Capacities from 50 gallons (190 L) to 1,000 gallons (3,780 L)
- Twin Horizontal Ribbon Agitators
- Auto-Reversing Agitation Control Technology (*Patented*)
- Bi-Directional Scraper System (*Patented*)
- 60 psi (4.14 bar) Wrap-Around ASME Code Steam Jacket
- Variable Frequency Drive Speed Control
- *AutoChef Bronze* Multi-Recipe PLC Control System
- Air-Operated On/Off Steam Valve
- Air-Operated Discharge Doors
- Air-Operated Cover and Safety Grate
- T-304 Stainless Steel Construction with Glassbead Blasted Satin Finish

## Optional Features

- Upgraded *AutoChef* Multi-Recipe PLC Control System with Touchscreen Display
- Air-Operated Sanitary Plug Valve Discharge
- T-316 Stainless Steel Construction
- #2B or #4 Product Contact Surface Finish Upgrades
- High Pressure Steam Jacket – 90 psi (6.21 bar) or 120 psi (8.27 bar)
- Modulating Steam Valve with Jacket Steam Pressure Control
- Dual Zone Jacket System for Sautéing or Staged Cooking Applications
- Direct Steam Injection with Culinary Steam Filter Package
- Vacuum Construction for Vacuum Cooking and Cooling
- Vacuum Cooling Packages for cooling down to 85°F (30°C) or to 40°F (5°C)
- Jacket Cooling with Chilled Water or Glycol
- *ComboChill* combination Jacket & Vacuum Cooling Technology (*Patented*)
- Cryogenic Chilling with CO<sub>2</sub> Snowhorn or Liquid Nitrogen Spray
- CIP Sprayball Package
- Integrated On-Board Emulsifier Package



 **Blentech**  
corporation

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