

BlenTherm

The Gold Standard of Soup & Sauce Production.

The BlenTherm single agitator blending cooker is suited for low to moderate viscosity soups, sauces, and slurries. This system incorporates many of the advantages of our flagship VersaTherm blending cooker into a single agitator cooker that is ideal for soup and sauce production.

The BlenTherm overcomes the limitations of traditional cooking technologies such as localized heating, product burn-on, non-uniform mixing, and extended cycle times. Blentech elegantly solves the process issues described above by combining precise engineering and construction of our agitator, jacket, and scraper systems.

The Blentech patented BlenTherm cooker elegantly solves the process issues described above by combining precise engineering and construction of our agitator, jacket, and scraper systems.

Our technology allows our clients to realize the benefits of highly efficient heat transfer, uniform mixing, and product consistency while driving down cycle times.

Blentech. Excellence by Design.

Our Offering

- Innovation
- Automation
- Systems Integration:
 - Multi-unit processing lines
- Operation Scale-up
- Process design
- Food science expertise
- Project management
- Low maintenance
- Service & support



Advantages

- Increased yields
- Efficient heat transfer
- Reduced cycle times
- Product versatility
- Lower operating costs
- Small footprint
- Improved process efficiency
- Improved food safety
- Scalable/repeatable/consistent results
- Minimal spare parts requirement
- Easy maintenance/cleaning
- Designed for longevity



Patented Disc Seal

SYSTEMS INTEGRATION

Mechanical Engineering, Controls Engineering, Process Development, Food Science Expertise and Project Management consulting services for integration of:

- Loading Systems
- Material Handling Equipment
- Product Transport Solutions
- Filling Systems
- Supervisory Control Systems



AUTOMATION

- Completely automated, user-friendly solutions.
- Process data collection & archiving systems.
- Precise process control for consistent, scalable results.

PROCESS EFFICIENCY

- High-efficiency heating systems conserve utilities & reduce cycle times.
- Up to 40% reduction in process times compared to hemispherical kettles.
- Fully integrated systems improve process metrics.



Patented Scraper

FOOD SAFETY

- Optimized heat delivery systems conserve utilities & reduced cycle times.
- 40% reduction in process times compared to hemispherical kettles.

PRODUCT VERSATILITY

Designed for product line expansion, growth, and flexibility.



Applications

The BlenTherm single agitator blending thermal processor is ideal for low-to-medium viscosity products.

Core Applications

- Soups/Sauces/Stew
- Fillings
- Ready Meals
- Jams/Jellies/Preserves

Extended Applications

- Ground Meat Products
- Seafood Concentrates
- Confectionery
- Fruit Products
- Vegetable Preparations
- Dips/Spreads
- Ethnic Specialties
- Fermentations

Sizing Chart

Model	Working Volume (L)	Working Volume (Gal)
BT-24030	229	60
BT-24060	459	121
BT-28060	626	165
BT-31072	920	245
BT-36072	1243	328
BT-40080	1880	497
BT-42096	2302	608
BT-54096	3703	978
BT-60096	4460	1178

*Working Volume: Measured to top of agitator.

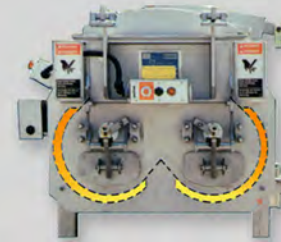


Standard Features

- Single agitator with patented scrapers
- Variable speed control
- RTD temperature sensor
- Standard steam control package
- 60 PSI ASME code steam jacket with safety heat shields
- Thermal expansion feet mounted to body and frame
- Stainless steel cover
- Interlocked stainless steel safety grate
- Mechanical DiscSeal shaft seal system
- Dual discharge doors with gasket
- Interlocked discharge guard
- Automation via programmable controller
- All T-304 stainless steel construction.
- Glass bead blasted satin finish inside & outside surfaces.
- Smooth, continuous welds
- USDA Approved

Popular System Additions

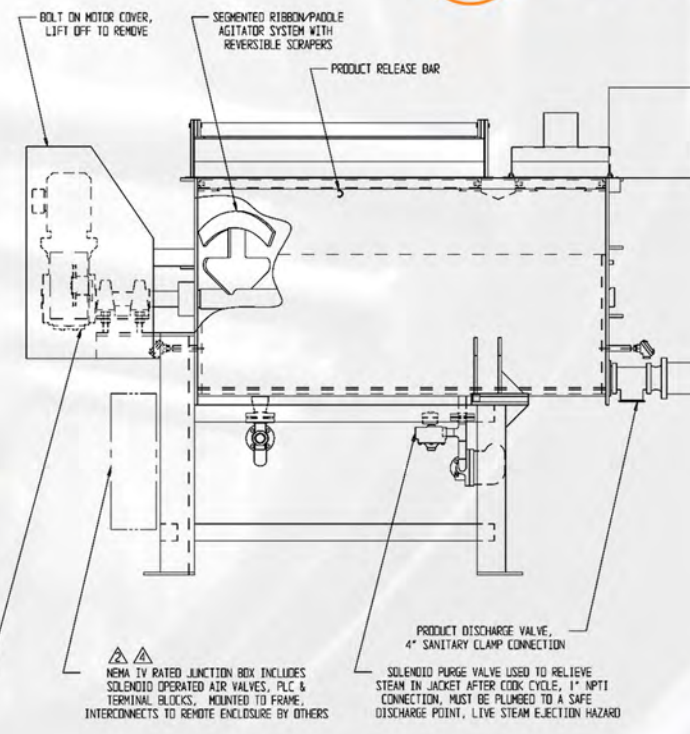
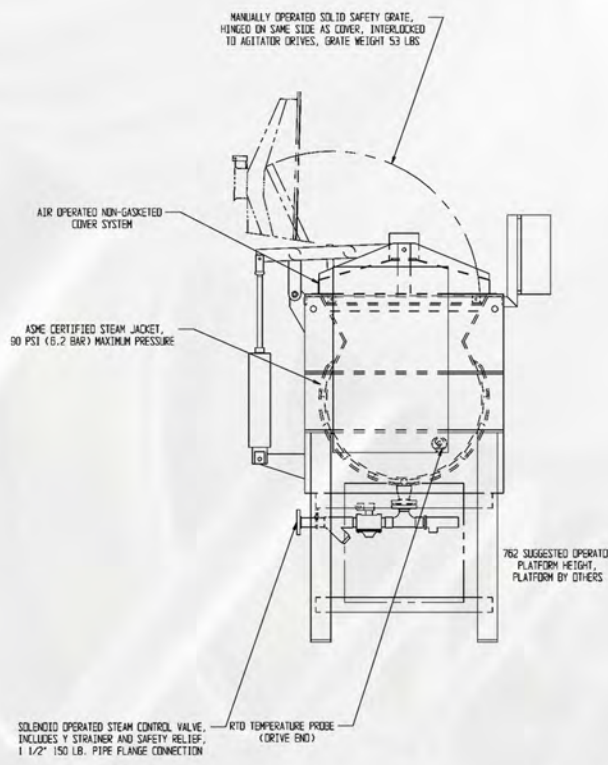
- Surge/staging hoppers
- Product transfer pump and valves
- Vacuum transfer
- Cooling and chilling (cryogen, chilled water jacket, vacuum)
- Automation hardware and feature upgrades
- Loading dumpers
- Choppers, emulsifiers
- CIP spray system
- Multi-zone heat jacket
- Modulating heat control
- Load cells, flow meters



Steam Jacket

Modes of Operation

- Blending
- Cooking
- Searing/Saut eing
- Direct Steam Injection (DSI)
- Indirect Jacket Heating
- Vacuum Cooking/Cooling
- Evaporation/Concentration/Dehydration
- Jacket Cooling
- Cryogenic Processing



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