BlenTherm

DON'T SETTLE FOR A KETTLE™

CHEDDAR BROCCOLI  JAMS & JELLIES  BECHAMEL  CHILI  MASHED POTATOES

Blentech Corporation
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.

"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)._