VERSATHERM

RELIABLE THERMAL PROCESSING WITH PROVEN RESULTS









SPRING ROLL



BURRITO FILLING

EMPANADA/PIE

SHREDDED MEAT





The VersaTherm blending cooker is the gold standard in safe food production. It has been proven through the years to be the best thermal processor - helping you to achieve consistent and quality results as well as meeting your HACCP standards. Your customers expect excellence, shouldn't you?





DUAL AGITATOR

- Obtain high product integrity.
- Proprietary mixing ensures thorough and consistent cooking of raw product.



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.

COMMON UPGRADES

- Multi-zone jacket to allow for variable batch sizes.
- High precision instrumentation to monitor and control your production and maximize your product yield.
- Recipe management for ease of access and batch consistency.
- Onboard CIP package reduce cleaning times.
- Integrated cooling options to improve efficiency and ensure product safety.
- Direct Steam Injection heats without burn-on and in one-tenth time.

"Now that we've transitioned to using the Blentech VersaTherm Cooker, we have been able to achieve an improvement in various areas of our process. As it relates to temperature, we have consistent quality and in the food safety realm the parameters around temperature for cooking. Also, our capacity has increased about ten fold transitioning to this larger cooker."

- Sarah Breen, VP of Operations at Sweet Earth Natural Foods

Sizes vary from 25 gallons to 1000 gallons (95 liters to 3784 liters).

