

# CRYOGENIC TUMBLER

ADD VALUE TO  
YOUR TUMBLING  
PROCESS



WHITE RICE



FORMED MEAT



WHOLE MEATS & POULTRY



FROZEN VEGETABLES



SHRIMP



When it comes to perfecting the marinating process of your product, trust the science. Blentech brings our extensive experience and marination science to the Blentech Cryogenic Tumbler. Our tumblers save space by combining the ability to vacuum, massage, and chill in one effective machine. Blentech designs our Cryogenic Vacuum Tumblers to pull a deeper vacuum, faster, reducing your processing time. Our patented Wave-Vane technology mixes cryogen evenly throughout your product for even cooling while avoiding pockets of cryogen. Its unique pressure waves massage product efficiently in a spiral motion for complete end-to-end mixing. A quality tumbler goes beyond the ability to extract protein and increase yield, it also includes efficient use of expensive cryogen. This saves you money every day.



#### WAVE-VANE

- Gentle on delicate and fragile products preserving particulate integrity.
- Uniform incorporation of chilling medium: CO<sub>2</sub> / LN.



#### CRYOGEN CONTROL

- Precision programming maintains setpoint temperatures.
- High efficiency snow horn disperses snow evenly for maximum efficiency.



#### VARIABLE SPEED DRIVE

- Programming dependent on your need.
- Speed adjustable for small and large muscles for **40% greater uptake.**



#### LONG LIFE

- High quality design and craftsmanship.
- Built to withstand the temperature fluctuations of batch processing.



#### COMPLETE DISCHARGE

- Reverse tumbler for efficient empty without the need to tilt.
- Wave-vane design enables controlled and easy discharge of tacky products at low temperature.



#### VACUUM

- Add more value to your products with greater uptake of liquids.
- Load faster without wasting product.
- Engineered faster pull down time.

#### COMMON UPGRADES

- Vacuum loading with integrated load cells for precision batch control or flow meter control.
- Cryogen cooling system lowers product temperature effectively with CO<sub>2</sub> or liquid nitrogen.
- Glycol chilling jacket for lower temperature production.
- Blentech's cloud technology for batch record keeping.
- Recipe management for ease of access and batch consistency.
- Ventilation fans engineered for full vapor extraction.

*"We have enjoyed working with the Blentech representatives throughout the years on many projects and occasions. Blentech has always shown professionalism and have always delivered the quality of drums needed to achieve our standards. The Blentech drums that we currently are using have been operating for 20 plus years. They are easily PM'd by our Maintenance Team and are also easy to disassemble for sanitation and cleaning purposes. The cost to replace parts throughout the years have also been minimal and delivered in a timely manner. We are proud to say that due to the quality of Blentech drums and easy operating control we will continue to use Blentech for many years to come."*

- **SAM CHIAMSACHANG, PLANT MANAGER**  
OK FOODS

Chilling capacity varies from 290 to 3400 lb (130kg to 1500kg) based on 65 lb per cubic ft.



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For full product details please visit us online:

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