THERMABLEND™ COOKERS

Thermal batch processors designed for superior results in demanding, large scale cooking.

SPECIALISTS IN: GRINDING & BLENDING | PUMPING & STUFFING | THERMAL PROCESSING | MATERIAL HANDLING | SYSTEM INTEGRATION
TB170 ThermaBlend™ cookers can easily handle thick, viscous product and many other types of food processing applications.

A WIDE RANGE OF APPLICATIONS

TB170 ThermaBlend™ cookers can easily handle thick, viscous product and many other types of food processing applications.

RELIABLE BY DESIGN

Reliability is the cornerstone that transcends our products and services. Great strides are taken to exceed expectations in production, quality, workmanship, longevity, safety, sanitary design and overall value. Reliability must be realized by all who come in contact with our products and services.

PRODUCTIVITY

Enhanced Technology for Proven Performance

The TB170 ThermaBlend™ provides up to 50% more heat transfer area than conventional hemispherical kettle or other conventional jacketed cookers. The agitator design minimizes shear and the bidirectional scraper system minimizes burn-on, making these cookers a superior thermal processing solution.

IMPROVED PRODUCT INTEGRITY

The TB170 Series is Engineered to Produce a Homogenous Batch while Delivering Superior Product Integrity

ThermaBlend™ cookers dramatically reduce cook cycles and produce a finished product that maintains particle definition and suspension while reducing product damage.
**NOT SO STANDARD FEATURES**

The TB170 ThermaBlend™ is a superior processing solution with excellent heating, cooling and blending characteristics - expertly engineered for large scale cooking, searing, caramelizing, chilling and blending.

Fabricated by ASME certified welders, available in 304 or 316L construction, this cooker is designed for years of long lasting reliability in the most demanding applications.

- Reversing agitators with VFD speed control from 6 - 30 RPM
- Wrap around jacket, 90 PSI steam jacket with SS heat shields
- RTD probe with digital steam controller
- Hinged, air operated, domed gasketed cover
- Full length staybolt jacket
- NEMA 4x controls: manual, semi-automatic and automatic recipe and batch controls
- Single or dual air-operated discharge doors
- Solenoid air valves control cover and discharge doors
- Non-vacuum construction
- Internal safety grate

**Agitator Options**
- Single and dual ribbon
- Paddles
- Split ribbons
- Thermal screws

**Thermal Screw**

**Quick Release Seal**

**CIP Seal**

**Equipment Options**
- Vacuum construction
- Vacuum cooling package
- 130 psi steam jacket
- Electropolished interior finish
- Cryogenic cooling
- Direct steam injection via poppet valves
- Kettle valve options
- Serpentine liquid jacket
- CIP seal assemblies, sprayballs and header

**Equipment Control Options**
- Multistep control packages
- Heavy-duty drive upgrade
- Cooling water control package
- Dual zone steam jackets with controls
- Stand alone cooker with manual/semi-automatic and batch controls PanelView Plus 6” or larger screen
- Full featured cooker with batch control and data acquisition. System utilizes a desktop PC with touch screen and storage for batches and data
TB170 SERIES THERMABLEND™ COOKER
Specifications and Dimensions

All specifications are approximate and are subject to change pursuant to the application. Model range from 75 gallon capacity to 1000 gallons.

<table>
<thead>
<tr>
<th>MODEL</th>
<th>0075 SGL</th>
<th>0100 SGL</th>
<th>0300 SGL</th>
<th>0500 SGL</th>
<th>0750 SGL</th>
<th>1000 SGL</th>
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</thead>
<tbody>
<tr>
<td>Capacity</td>
<td>75 gal</td>
<td>100 gal</td>
<td>300 gal</td>
<td>500 gal</td>
<td>750 gal</td>
<td>1000 gal</td>
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<tr>
<td>Working Volume</td>
<td>10 ft³</td>
<td>13 ft³</td>
<td>40 ft³</td>
<td>67 ft³</td>
<td>100 ft³</td>
<td>134 ft³</td>
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<tr>
<td>Heat Transfer Surface Area</td>
<td>13 ft²</td>
<td>17 ft²</td>
<td>41 ft²</td>
<td>56 ft²</td>
<td>73 ft²</td>
<td>92 ft²</td>
</tr>
<tr>
<td>Motor Size (1 sgl, 2 dbl)</td>
<td>3 hp 2.2 kw</td>
<td>3 hp 2.2 kw</td>
<td>7.5 hp 5.6 kw</td>
<td>10 hp 7.6 kw</td>
<td>15 hp 11.2 kw</td>
<td>20 hp 14.9 kw</td>
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<tr>
<td>ELEC REQ Volts AC Phase Hertz Amps</td>
<td>- 460/230 3 60/9/18</td>
<td>- 460/230 3 60/9/18</td>
<td>- 460/230 3 60/22/44</td>
<td>- 460/230 3 60/22/44</td>
<td>- 460/230 3 60/27/54</td>
<td>- 460/230 3 60/27/54</td>
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<tr>
<td>Overall Width</td>
<td>28 in 71 cm</td>
<td>32 in 81 cm</td>
<td>46 in 117 cm</td>
<td>53 in 135 cm</td>
<td>74 in 188 cm</td>
<td>84 in 213 cm</td>
</tr>
<tr>
<td>Overall Length</td>
<td>74 in 188 cm</td>
<td>92 in 234 cm</td>
<td>114 in 290 cm</td>
<td>130 in 330 cm</td>
<td>155 in 394 cm</td>
<td>168 in 427 cm</td>
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<tr>
<td>Discharge Height</td>
<td>30 in 76 cm</td>
<td>30 in 76 cm</td>
<td>30 in 76 cm</td>
<td>34 in 86 cm</td>
<td>34 in 86 cm</td>
<td>34 in 86 cm</td>
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<tr>
<td>Load Height</td>
<td>60 in 152 cm</td>
<td>65 in 165 cm</td>
<td>80 in 203 cm</td>
<td>92 in 234 cm</td>
<td>100 in 254 cm</td>
<td>108 in 274 cm</td>
</tr>
<tr>
<td>Overall Height</td>
<td>84 in 213 cm</td>
<td>91 in 231 cm</td>
<td>102 in 259 cm</td>
<td>113 in 287 cm</td>
<td>131 in 333 cm</td>
<td>143 in 356 cm</td>
</tr>
</tbody>
</table>

PART OF THE APACHE STAINLESS EQUIPMENT CORP. FAMILY
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OSHA
PIP (Process Industry Standards)
ASME