

WHAT'S COOKING at B·L·E·N·T·E·C·H

ContinuBlend

Continuous Blending Cooker

Up to fifty percent of production time is spent loading and unloading a batch blender. The continuous ContinuBlend costs less to install, less labor to operate, and usually product quality is improved. ContinuBlend is the first continuous system that gives true end-to-end mixing while maintaining first-in, first-out particulate control.



How the ContinuBlend Works

The ContinuBlend is divided into three or more mixing compartments. Twin ribbon agitators in each compartment blend the product end-to-end like a batch blender. Mounted on the agitator shafts extending through the wall between compartments are full circle screw conveyer flight sections.

As the agitators turn, the products are mixed in each compartment and at the same time the product is gradually conveyed between compartments by the screw flite sections. When the agitators rotate down in the center (forward direction) the product is metered from one compartment to the next compartment toward discharge. When the

agitators are reversed and rotate up in the center (reverse direction) the screw flites meter the product from compartment back toward the inlet. By running the agitators a few seconds longer in the "forward direction" than they are rotated in the "reverse direction," the product is gradually metered from inlet toward the discharge. The optimal blending RPM can be maintained in the ContinuBlend and still change the product dwell time by simply changing the ratio of agitator "forward" and "reverse" times.

Each compartment in the ContinuBlend Cooker has its own steam jacket and temperature control system to gradually heat up the product as it moves through the

Patented Blending System

Recipe ingredients are usually brought together unevenly and must be mixed end-to-end to result in a homogeneous product. ContinuBlend provides *true* twin agitator blending, moving the product from end-to-end while folding the product into the center. This *true* blender action is accomplished while metering the product from mixing compartment to mixing compartment toward the discharge. This **PATENTED** metering system assures each particle of product stays in the ContinuBlend the same time to avoid over mixing.

Continuous Versa-Therm

The ContinuBlend Blending Cooker has all the **PATENTED** features which have made the Blentech Versa-Therm so successful. The ContinuBlend Cooker employs the **PATENTED** spring actuated scraper system, the wraparound body shape for more jacket area, the twin ribbon agitator mixing, and **PATENTED** auto reverse system for even mixing without breaking up fragile particulates.

ContinuBlend. Cook temperatures at the discharge can be controlled to within plus or minus 1° F with most products. In contrast to scrap surface heat exchangers, the ContinuBlend mixes without breaking down the particulates. It can heat and cool products in the same unit. It is as easy to clean as a batch blender or kettle. The ContinuBlend is years ahead of any continuous blending or cooking system.

