Fillings

Introduction
Blentech has extensive and practical experience with cooking and cooling various types of fillings for products such as burritos, rolls, pastas, pies, spring rolls etc. Blentech has expertise in the processing of materials, and formulations with fragile particulates and those “difficult-to-process” products that hemispherical kettles cannot handle at all well.

The Product
Fillings are products that are very specialized. They can range from low to high viscosity depending on the product. Most of these filling products include fragile inclusions such as beans, meats, vegetables, fruits, and other ingredients that need to maintain their particle integrity throughout the cook and/or cool process.

VersaTherm
The VersaTherm is Blentech’s flagship equipment for these types of products with a very wide range of applications. Its unique dual shaft agitators are ideal for high viscosity products and are capable of keeping the most difficult filling products fully blended during the cook cycle. Our unique designed agitator system provides gentle mixing to maintain particle identity, and suspension for uniform thermal processing. The VersaTherm includes patented reversible polymer scrapers on the agitators to keep the steam jacket area clean in order to maximize on heat transfer to the product. The system successfully delivers evenly cooked product right through the mix regardless of the particulate size or bulk density. The VersaTherm can also be fitted with direct steam injectors (DSI) for faster cook times with heat being transferred directly from steam to the product (perfect for starch based products).

Cooling/Chilling
Vacuum Cooling Technology is the term applied to all processes of evaporative cooling resulting from moisture removal carried out under conditions of below-normal atmospheric pressure. It has proven to be a fast and inexpensive method for chilling products compared to conventional cooling methods. It is also minimizes damage to particulates. Blentech has developed solutions to vacuum cool product down to 40°F (5°C) using the same cooking vessel or in a separate vessel if desired. Vacuum cooling is being increasingly adapted in today’s food industry, and Blentech has the practical knowledge and experience to provide the solution. Blentech have other cooling methods such as jacket and cryogenics’ if they are preferred.

Conclusion
Blentech has many years of experience with providing equipment for cooking various fillings and we are always fine tuning our equipment to fit our customer’s needs. Blentech realizes that the final product is always the most important aspect and we will focus our extensive experience to solve your unique requirements. Blentech has developed VersaTherm systems to handle batch sizes from 150 lbs. to 6,500 lbs. (68kg to 2948kg).