

Mepaco®

RELIABLE BY DESIGN



THERMABLEND™ COOKERS

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

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

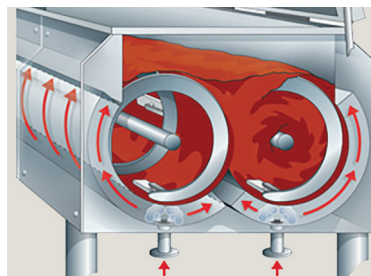
ThermaBlend™ cookers dramatically reduce cook cycles and produce a finished product that maintains particle definition and suspension while reducing product damage.



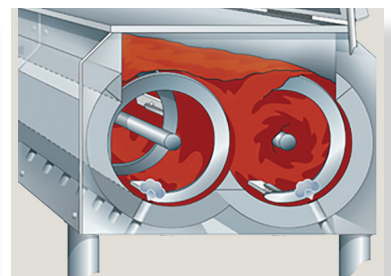
Single Agitator Unit with Air Operated Cover



Single Agitator Unit



Steam/hot water heated jacket with gentle agitation evenly heats product through forced convection.



When added moisture is acceptable, culinary steam can be directly injected into the produce to accelerate heating.

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A WIDE RANGE OF APPLICATIONS

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

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

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Patented, metal detectable scraper system minimizes burn-on

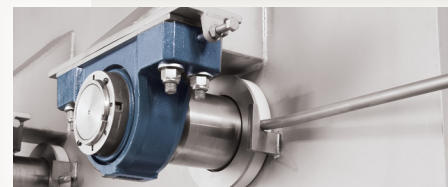
Agitator Options

- Single and dual ribbon
- Paddles
- Split ribbons
- Thermal screws

Thermal Screw



Quick Release Seal



Single Ribbon



Dual-Ribbon

CIP Seal

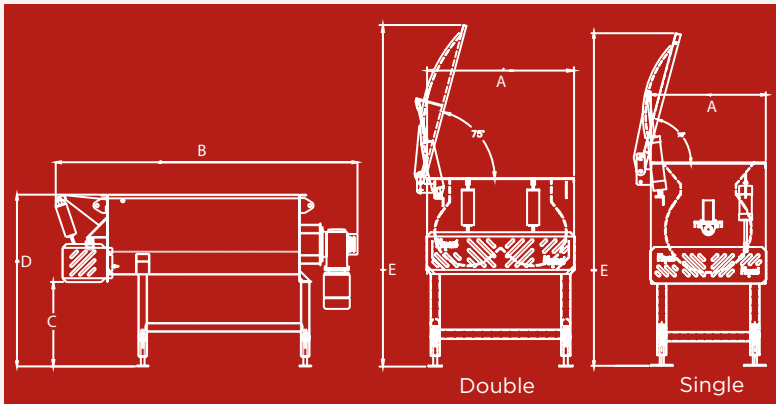


Equipment Control Options

- 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

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



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.

MODEL TB-170-	0075 SGL	DBL	0100 SGL	DBL	0300 SGL	DBL	0500 SGL	DBL	0750 SGL	DBL	1000 SGL	DBL
Capacity	75 gal	75 gal	100 gal	100 gal	300 gal	300 gal	500 gal	500 gal	750 gal	750 gal	1000 gal	1000 gal
Working Volume	10 ft ³ 284 ltr	10 ft ³ 284 ltr	13 ft ³ 379 ltr	13 ft ³ 379 ltr	40 ft ³ 1136 ltr	40 ft ³ 1136 ltr	67 ft ³ 1893 ltr	67 ft ³ 1893 ltr	100 ft ³ 2839 ltr	100 ft ³ 2839 ltr	134 ft ³ 3785 ltr	134 ft ³ 3785 ltr
Heat Transfer Surface Area	13 ft ²	13 ft ²	23 ft ²	17 ft ²	41 ft ²	42 ft ²	56 ft ²	57 ft ²	73 ft ²	81 ft ²	92 ft ²	97 ft ²
Motor Size (1 sgl, 2 dbl)	3 hp 2.2 kw	3 hp 2.2 kw	3 hp 2.2 kw	3 hp 2.2 kw	7.5 hp 5.6 kw	7.5 hp 5.6 kw	10 hp 7.4 kw	10 hp 7.4 kw	15 hp 11.2 kw	15 hp 11.2 kw	20 hp 14.9 kw	20 hp 14.9 kw
ELEC REQ Volts AC Phase Hertz Amps	- 460/230 3 60 9/18	- 460/230 3 60 9/18	- 460/230 3 60 9/18	- 460/230 3 60 9/18	- 460/230 3 60 22/44	- 460/230 3 60 22/44	- 460/230 3 60 27/54	- 460/230 3 60 27/54	- 460/230 3 60 38/76	- 460/230 3 60 38/76	- 460/230 3 60 52/104	- 460/230 3 60 52/104
A Overall Width	28 in 71 cm	58 in 147 cm	32 in 81 cm	58 in 147 cm	46 in 117 cm	68 in 173 cm	53 in 135 cm	74 in 188 cm	59 in 150 cm	84 in 213 cm	65 in 165 cm	84 in 213 cm
B Overall Length	74 in 188 cm	97 in 246 cm	92 in 234 cm	113 in 287 cm	114 in 290 cm	120 in 305 cm	130 in 330 cm	155 in 394 cm	138 in 350 cm	168 in 427 cm	158 in 401 cm	192 in 488 cm
C Discharge Height	30 in 76 cm	30 in 76 cm	30 in 76 cm	30 in 76 cm	30 in 76 cm	30 in 76 cm	34 in 86 cm	34 in 86 cm	34 in 86 cm	34 in 86 cm	34 in 86 cm	34 in 86 cm
D Load Height	60 in 152 cm	59 in 150 cm	65 in 165 cm	59 in 150 cm	80 in 203 cm	68 in 173 cm	92 in 234 cm	76 in 193 cm	100 in 254 cm	78 in 198 cm	108 in 274 cm	78 in 198 cm
E Overall Height	84 in 213 cm	91 in 231 cm	102 in 259 cm	91 in 231 cm	131 in 333 cm	117 in 297 cm	150 in 381 cm	130 in 330 cm	163 in 414 cm	130 in 330 cm	177 in 450 cm	162 in 411 cm



PART OF THE APACHE STAINLESS EQUIPMENT CORP. FAMILY
 200 W. Industrial Drive, P.O. Box 538
 Beaver Dam, WI 53916 USA
Phone: 920-356-9900
Web: mepaco.net



OSHA
 PIP (Process Industry Standards)
 ASME



SPECIALISTS IN: GRINDING & BLENDING | PUMPING & STUFFING | THERMAL PROCESSING | MATERIAL HANDLING | SYSTEM INTEGRATION