

THERMABLEND[®] COOKER

Mepaco[®]

RELIABLE BY DESIGN

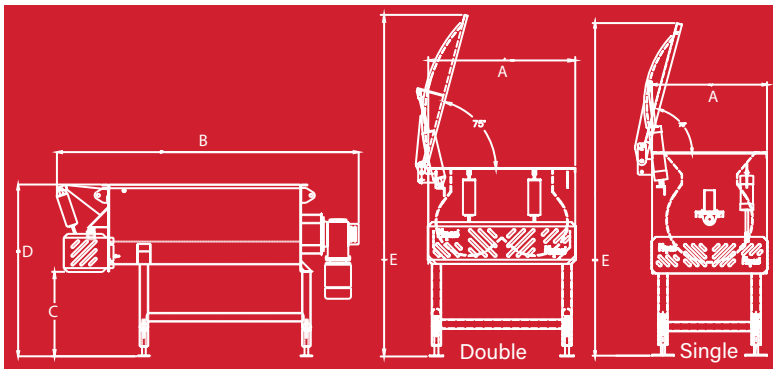
THERMAL PROCESSING

APPLICATION CUSTOMIZATION

- Reversing agitators with VFD speed control from 6 - 30 RPM
- Wrap around steam jacket, 90 - 130 PSI with SS heat shields
- RTD probe with digital steam controller
- Hinged, air operated, domed gasketed cover
- Single or dual air-operated discharge doors
- Solenoid air valves control cover and discharge doors
- Direct or indirect steam injection
- Vacuum cooling package
- Electropolished interior finish
- Cryogenic cooling
- Direct steam injection
- Kettle valve options
- Serpentine liquid jacket
- CIP seal assemblies, spray balls

Controls

- NEMA 4x controls: recipe and batch
- Multistep control packages
- Heavy-duty drive upgrade
- Cooling water control package
- Dual zone steam jackets
- Load-cell weighing system
- Storage and data acquisition
- HMI (Human Machine Interface)



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Specifications and Dimensions

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

MODEL	0075 SGL	DBL	0100 SGL	DBL	0300 SGL	DBL	0500 SGL	DBL	0750 SGL	DBL	1000 SGL	DB
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 7.5 kw	10 hp 7.5 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	460/230	460/230	460/230	460/230	460/230	460/230	460/230	460/230	460/230	460/230	460/230	460/230
Phase	3	3	3	3	3	3	3	3	3	3	3	3
Hertz	60	60	60	60	60	60	60	60	60	60	60	60
Amps	9/18	9/18	9/18	9/18	22/44	22/44	27/54	27/54	38/76	38/76	52/104	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

Cooking - Cooling - Blending