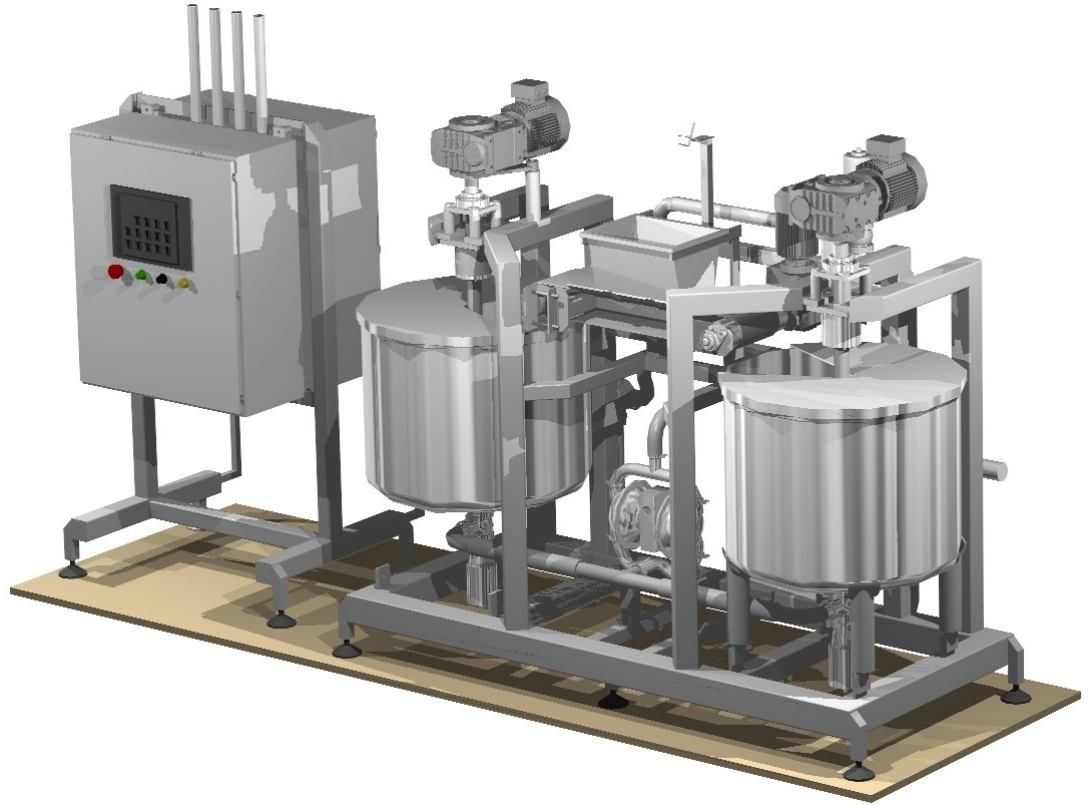


# Fruit & Candy Batter Blending System



<i>Model</i>	<i>Batch size (1 tank)</i>	<i>Output/hour</i>	<i>Blender Length</i>	<i>Blender Width</i>	<i>Blender Height</i>	<i>Blender Weight</i>
500 BB	300 lbs	1,800 lbs	45 inches	90 inches	75 inches	1,530 lbs
1000 BB	525 lbs	3,150 lbs	56 inches	99 inches	83 inches	2,100 lbs
1500 BB	800 lbs	4,800 lbs	66 inches	110 inches	89 inches	2,750 lbs

- Blenders are used when fruit or similar particulates need to be folded into the batter thus greatly reducing fruit damage and minimizing color bleeding. Two blenders also allow for a long consistent batter floor time if needed.
- The griddle consumes batter from one blender while the other is free to blend another batch of fruit and batter.
- All our blenders have a lockable recipe control system, no more manual set point entry or unauthorized changes.
- Blender bowl, impeller, bearing housing and valves are 316 stainless steel, the frame is 304 stainless steel.
- We use USDA approved stainless steel tubing, tri-clamp fittings and sanitary Cherry Burrell kettle valves.
- Batter is transferred to the griddle by a stainless steel Wilden or Waukesha positive displacement batter pump.
- The mix/blend process is controlled by an Allen Bradley PLC/Servo system and interfaced with a panel view.
- Sanitation is made simple due to heavy duty stainless steel construction, open design and removable bowl cover.
- TSA is committed to continual improvement providing our customers with simple, efficient and reliable systems.



**TSA GRIDDLE  
SYSTEMS**

*Your Partner in Productivity*

Proud builders of the world's highest output griddles.