

VersaWok: Stir-Fry Cooker

The *VersaWok Stir-Fry Cooker* mechanizes stir-frying of Asian-style dishes on an industrial scale – with batch sizes up to 1,000-lb (454-kg) – while producing high quality results equal to those prepared by a professional chef. Thermal oil heats the vessel's serpentine jacket up to 590°F (310°C) providing the extremely high temperatures necessary to rapidly sear product surfaces while retaining their crisp or moist inner textures. High temperature-rated scrapers double as spatulas, lifting and tossing ingredients in traditional stir-fry fashion, as they sweep the heat transfer surface clean. Products that become limp or soggy after cooking benefit from the product chilling option which quickly cools the jacket then doses cryogen (CO₂ or N₂) onto the batch; halting residual cooking to keep product integrity intact after discharge.



The Evolution of Stir-Frying

Authentic, Asian-Style Cooking on an Industrial Scale



Programmable Stir-Fry Mixing Action

The *VersaWok's* automated agitation control feature replicates the distinctive mixing and tossing action needed to properly stir-fry products. The programmable, PLC-controlled system includes a proprietary "batch balancing" technology that keeps product in contact with the heat transfer surface to guarantee maximum cooking efficiency.



High Temperature, Bi-directional Scraper System

A special version of Blentech's patented leaf spring scraper, manufactured of a temperature resistant polymer, is the *VersaWok's* linchpin enabling it to stir-fry at extremely high temperatures. The cooking surfaces are swept constantly, inhibiting burn-on while improving heat transfer efficiency.



Thermal Oil Heated Vessel

Heating the *VersaWok* with thermal oil permits cooking temperatures far greater than heating with steam and provides an evenly heated surface devoid of the "hot and cold" spots common to direct flame-heated equipment. The *AutoChef* multi-recipe PLC operating program precisely controls thermal oil temperature to ensure results are repeatable and consistent, batch after batch.

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VersaWok's Proven Applications

- **Stir-Frying**
- **Sautéing**
- **Cryogenic Cooling (CO₂ or N₂)**
- **Blending**
- **Cooking**
- **Vacuum Cooking**
- **Vacuum Cooling**

Range of Products & Applications:

The VersaWok is the essential processing device for preparing large-scale batches of stir-fried products and related high temperature cooking applications. It also has the flexibility to cook a host of additional products with the thermal oil supply set at a reduced operating temperature.

• **Stir-Fried & Sautéed Products**

Mixed Diced Vegetables, Cubes or Strips of Meat, Poultry or Fish, Sautéed Onions and Garlic, Savory Oil Infusions

• **High Temperature Applications**

Brown Roux, Fried Rice, Toasted Flour, Caramel, Caramel-Coated Nuts

• **Reduced Temperature Cooking Applications**

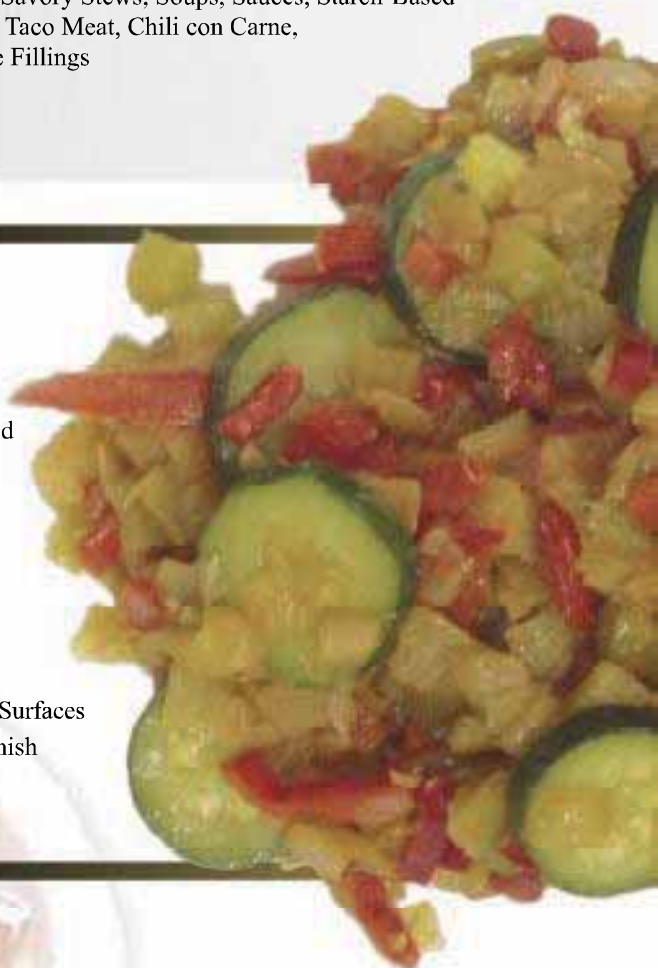
Curries, Savory Stews, Soups, Sauces, Starch-Based Gravies, Taco Meat, Chili con Carne, Meat Pie Fillings

Standard Features

- Working Capacities from 100 lb (45 kg) to 1,000 lb (454 kg)
- Single Horizontal Ribbon-Paddle Agitator
- Auto-Reversing Agitation (*Patented*) with PLC-controlled Batch Balancing Technology
- Bi-Directional Scraper System (*Patented*) made of High Temperature-rated Polymer Material
- Variable Frequency Drive Speed Control
- *AutoChef* Multi-Recipe PLC Control System with Touchscreen HMI Display
- Thermal Oil Heated Jacket, Maximum Temperature 590°F (310°C)
- Three-Way Modulating Thermal Oil Valve and Supply Manifold System
- Air-Operated Discharge Door
- Safety Grate
- T-304 Stainless Steel Construction with Glassbead Blasted Satin Finish Exterior Surfaces
- "Wok Finish" with #4 Finish on Heat Exchange Surface and *Easy Clean* #2 Finish on Remaining Product Contact Surfaces

Optional Features

- Air-Operated Sanitary Plug Valve Discharge
- T-316 Stainless Steel Construction
- Upgraded #4 Surface Finish on All Product Contact Surfaces
- Upgraded *AutoChef* Multi-Recipe PLC Control System with Touchscreen HMI Display
- Thermal Oil Heater System
- Thermal Oil Cooling Package
- Cryogenic Chilling with CO₂ Snowhorn or Liquid Nitrogen Spray
- Substitution of High Pressure Steam Jacket – 90 psi (6.21 bar) or 120 psi (8.27 bar)
- Vacuum Construction for Vacuum Cooking and Cooling
- Vacuum Cooling Packages for cooling down to 85°F (30°C) or to 40°F (5°C)
- CIP Sprayball Package



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