



NEAEN ProfyBratt

INDUSTRIAL STEAM BRATT PAN

Intended for heat treatment of a wide range of meat and vegetable products in a batch mode and with the possibility of subsequent quick cooling.

Example applications

- ▶ Roasting, stewing, sauteing of meat, fish or poultry
- ▶ Cooking of jams, sauces, syrups

Design

The working surface of the NEAEN ProfyBratt bratt pan is a heat exchanger that is connected to an external source of steam with a working pressure of up to 10 bars.

The special design of the working surface ensures high intensity of heating and even distribution of heat along the entire surface.

The bratt pan has a compact design. Unloading of the product is carried out with the help of mechanic tilting (by gear) through a V-shaped discharge. Tilting is possible up to a completely vertical position.

The bratt pan is equipped with an integrated temperature sensor. The intensity of the steam supply is set manually. Switching the steam supply on and off is carried out based on the data from the temperature sensor.

For quick cooling of the ready product, cold water can be injected into the jacket.



Processes

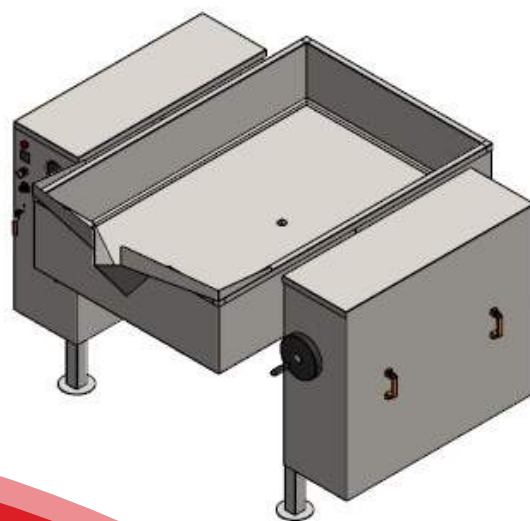
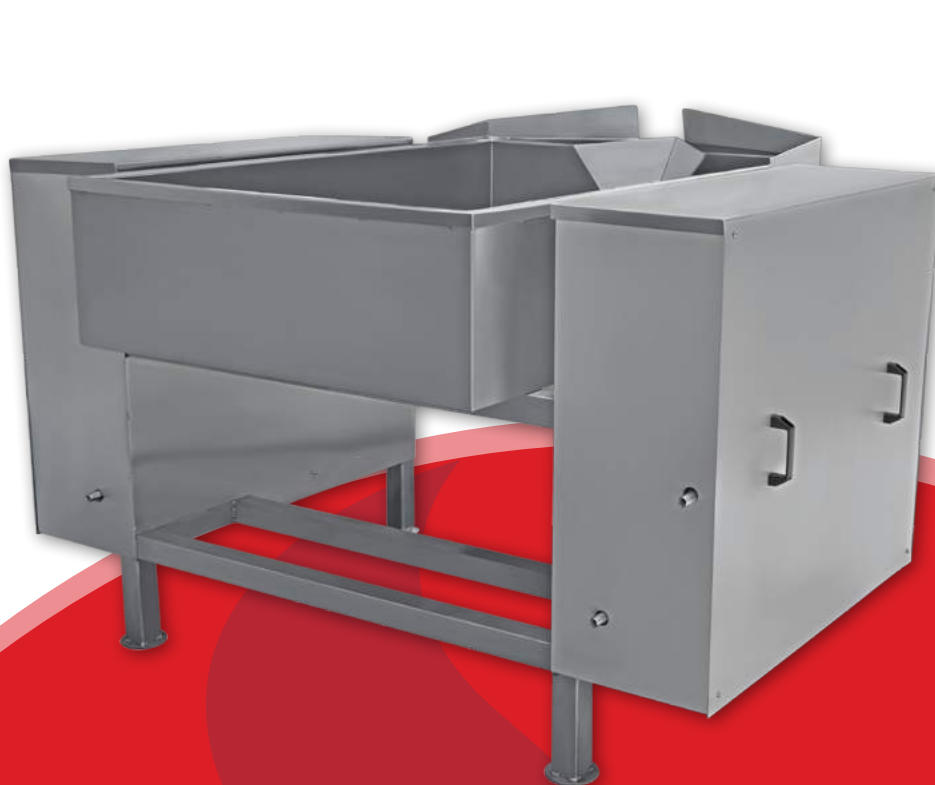
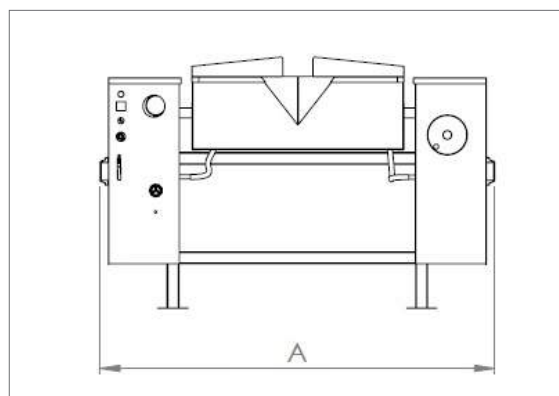
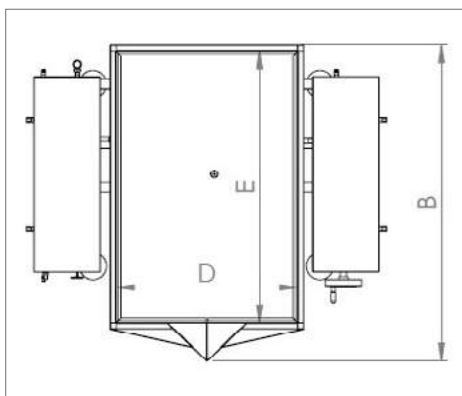
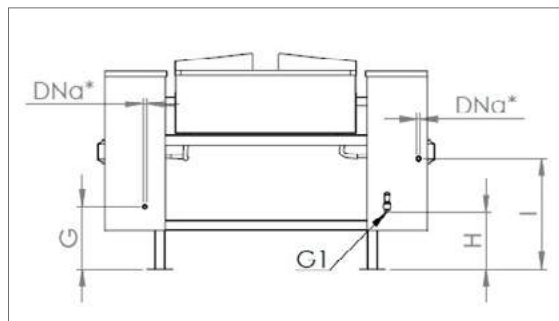
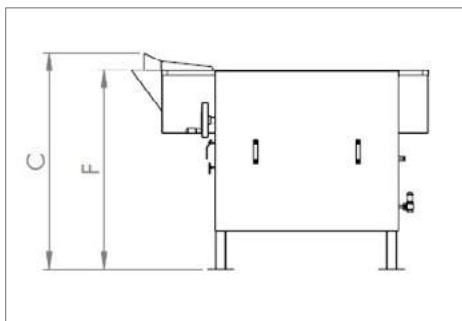
- ▶ stewing
- ▶ cooking
- ▶ evaporation
- ▶ drying
- ▶ roasting
- ▶ deep frying
- ▶ shallow frying



Advantages

- ▶ Reliable, easy to use and maintain.
- ▶ High intensity of heating and cooling processes. Even heating of the entire working surface.
- ▶ High level of hygiene, no spots difficult to access and where product could collect.
- ▶ Manufactured entirely in the EU, with the use of European-made materials and components.

Model	ProfyBratt-100	ProfyBratt-300
Total volume, l	100	300
Heating (connection to the external heating source)	Steam or thermal oil, pressure up to 10 bar	



THE EMA EUROPE COMPANY HAS MORE THAN THIRTY YEARS OF EXPERIENCE IN THE DEVELOPMENT, DESIGN, AND MANUFACTURE OF INDUSTRIAL **EQUIPMENT FOR** **THERMAL FOOD PROCESSING**

The range of commercially available equipment includes continuous conveyor fryers and ovens, drum fryers, batch blanchers, and continuous drum and conveyor blanchers, defrosters, continuous and batch cookers both atmospheric and vacuum, scraped surface heat exchangers, and a wide range of auxiliary equipment such as washers, conveyors, pumps, homogenizers, and others.

Our company offers a complete cycle service from design of technology projects to the manufacturing of equipment of any complexity in our own production site, located in the heart of Europe, as well as the introduction of the equipment in operation, upholding the warranty and after-warranty service with our own service center.

Having much experience in the practical implementation of projects in the industrial processing of meat, fruit and vegetable products, semi-finished and other products, our company is ready to offer technological consultation, development of the production process of the project, equipment manufacturing, erection supervision, commissioning works, and further maintenance services to its customers.



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