



THE NEAEN EcoFRY

CONTINUOUS CONVEYOR FRYER

The NEAEN EcoFry Continuous Conveyor Fryer series is a new sensation in the market of food processing equipment!

The design of this piece of equipment, developed by our engineers on the basis of current, practical experience in manufacturing and using of conveyor fryers, ensures excellence in efficiency as well as environmental friendliness.

The EcoFry series of continuous fryers uses the minimal ratio of oil in the whole system to the performance, thereby significantly reducing costs associated with the replacement and

disposal of waste oil. The high oil turnover, its intensive circulation and constant filtration, make for a superior quality of fried product, and the preserving of its nutritional properties.

NEAEN EcoFry continuous fryers use the method of pouring hot oil, which is ideal for frying meat, fish, vegetable and dough products, snacks (hard and fragile structure), both breaded and non-breaded.

Examples of use:

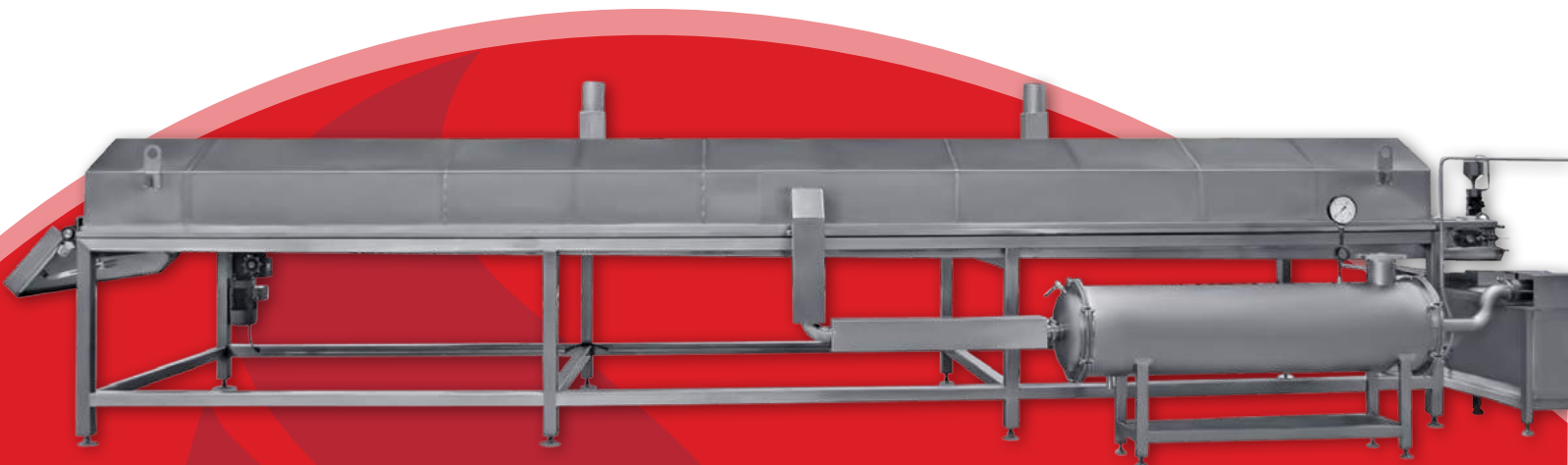
- ▶ Chicken thighs
- ▶ Hamburgers
- ▶ Cut rings of eggplant, or zucchini
- ▶ Nuggets
- ▶ Croutons

Pouring with hot oil provides heat transfer performance comparable to the method of immersion in hot oil, and is effective for frying different products, including large pieces of meat and fish products, for which high-quality frying is imperative. Hot oil creates a film on all sides of each piece of the product; its intensive circulation between the product and the heat source maintains a uniform temperature throughout the entire area of the frying conveyor. Also, the oil film is created on the net conveyor beneath the product. Due to the minimum transit time of oil from the heat source to the product, it has no time to overheat, and the oil releases heat energy to the product before the heat begins to degrade its properties.



The high rate of heat transfer enables frying as if the product were being constantly stirred in hot oil.

On request, a section of the single or multiple rollover product can be installed. The single or multiple product turning facility is also an available option.



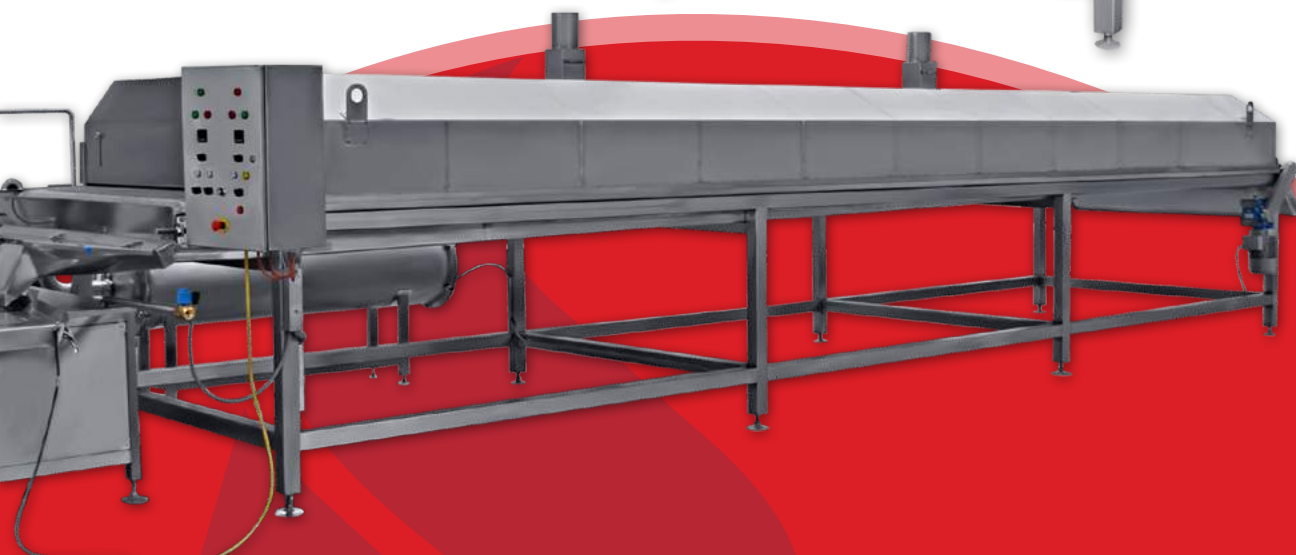
Permanently pure oil – a guarantee of a high quality finished product

The entire volume of oil in the NEAEN continuous conveyor fryers undergoes constant filtration. Smaller product particles are continuously removed using the special multistage stainless steel filters, and the operator visually determines the degree of contamination and the need for filter cleaning. Filter cleaning is performed during operation of the equipment while the oil is still being filtered through the second pair of filters.

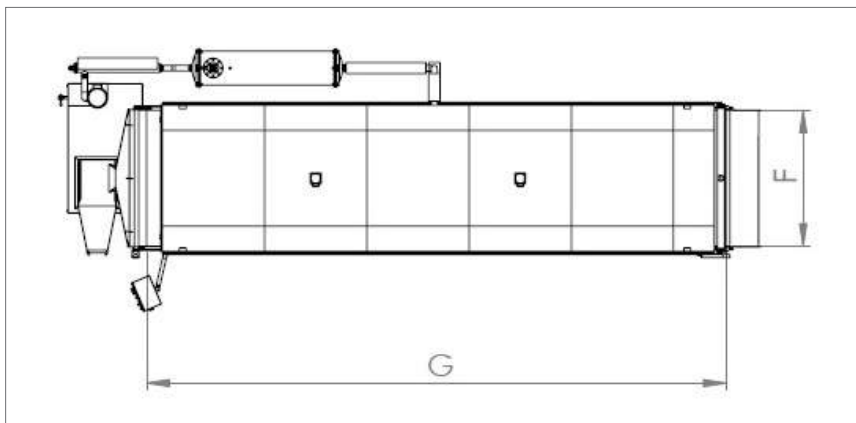
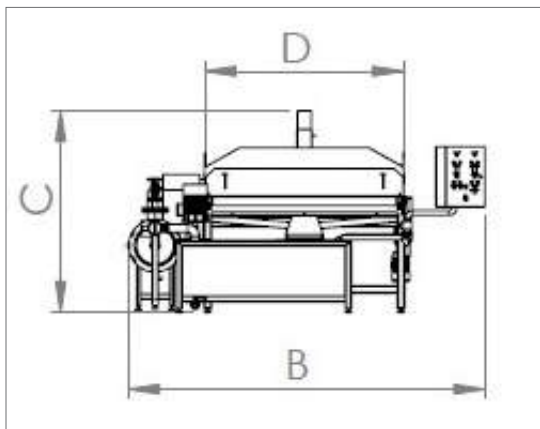
Intensive oil circulation between the heat exchanger or heating elements and the product, as well as precise temperature control, prevents local overheating of the oil and thus does not impair its beneficial properties.

Making it a stable operation at high temperatures, design features of the neaen masterfry continuous conveyor fryers include:

- ▶ The housing design features high stability and strength, and therefore durability.
- ▶ The external drive is not subject to overheating, which can cause deformation and leakage of oil from the gearbox.
- ▶ The easy-to-remove covers provide thermal insulation and remove steam and smoke through the ventilation system and built-in filters.
- ▶ A labyrinth seal is applied to prevent leakage of flue gas.
- ▶ Operator safety is guaranteed by a reliable insulated layer.
- ▶ Its construction dynamically compensates the thermal expansion of the metal.
- ▶ Gear is mounted on the drive shaft to compensate the dynamic expansion of the grid.



Width of the conveyor grid, mm	200	300	400	500	600	800	1000	1200	1500	2000
Length of the conveyor grid, mm	2000-10000									
Heating	electro, steam, gas									
Temperature control	three-level control system									
Oil filtration	two-stage stainless steel filter									
Oil circulation	continuous forced oil circulation system									

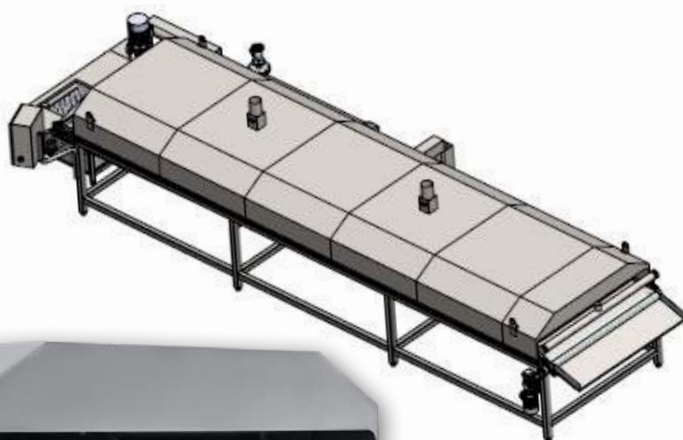
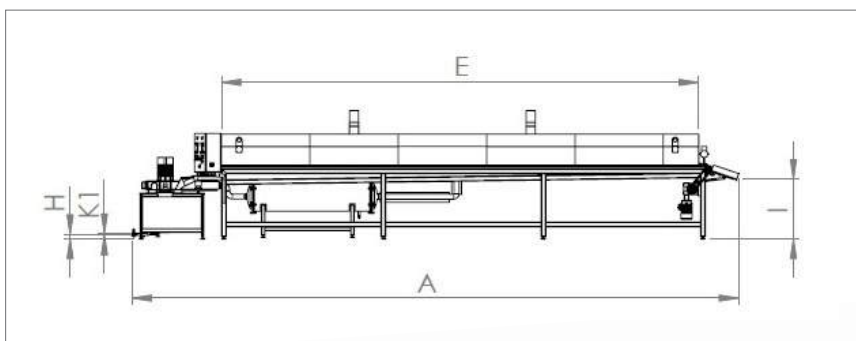


Frying grid

The conveyor grids used in the manufacturing of Neaen continuous fryers are made of stainless steel, very hygienic, and easy to clean. You have the option to install a special “turbo brush” for continuous mechanical cleaning of the grid during the frying process.

With the configuration of the fryer, the customer can select the most appropriate conveyor grid pattern for their product.

EcoFry continuous conveyor fryers come with electric, steam or gas heating.



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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