



**THE NEAEN MASTERCOOK**  
VACUUM COOKING PLANT FOR JELLY-CANDY  
BASE, MARMALADES AND JAMS.

## **The NEAEN MasterCook plant is intended for vacuum cooking of jams, marmalades, base for jelly candies, and other such applications, whether completely homogenized or with pieces.**

The plant consists of two individual vacuum cooking chambers in which the product is alternately cooked, which ensures an uninterrupted supply of the cooked mass to the dispenser. Components are loaded by means of a vacuum through a hopper set at a convenient height, which makes the operator's work much easier and removes any need for additional lifts or tippers.

The special design of the cooking chambers ensures ideal cooking, moisture removal, mixing, and dissolving of all ingredients.

The cooking chambers are equipped with a specially-designed agitator with individual scrapers, which continually and effectively cleans the inner walls of the chambers of any product, does not allow burning, and ensures even heating through the entire volume of product.

The vacuum-cooking product allows removing excess moisture with low energy costs, and it ensures the color, taste and smell of the product are retained to the greatest possible degree. The lower cooking temperature in a vacuum allows you to use heat-sensitive ingredients in cooking, and you can also prepare confectionery where you don't want sugar to caramelize and change the color.

The cooked mass is unloaded by means of a pump.



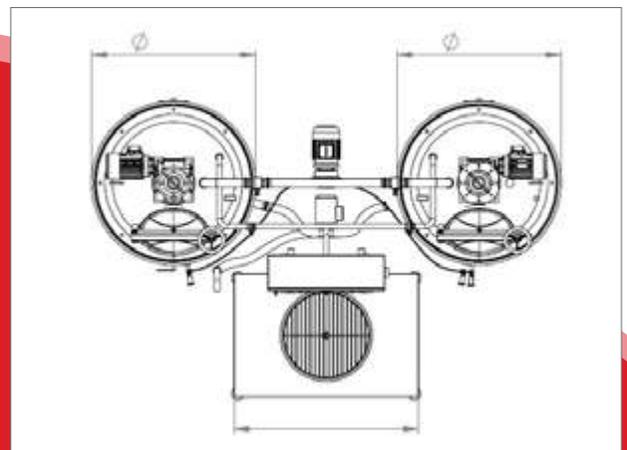
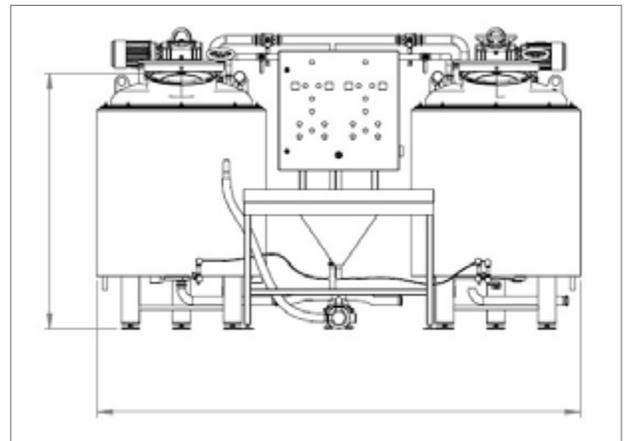
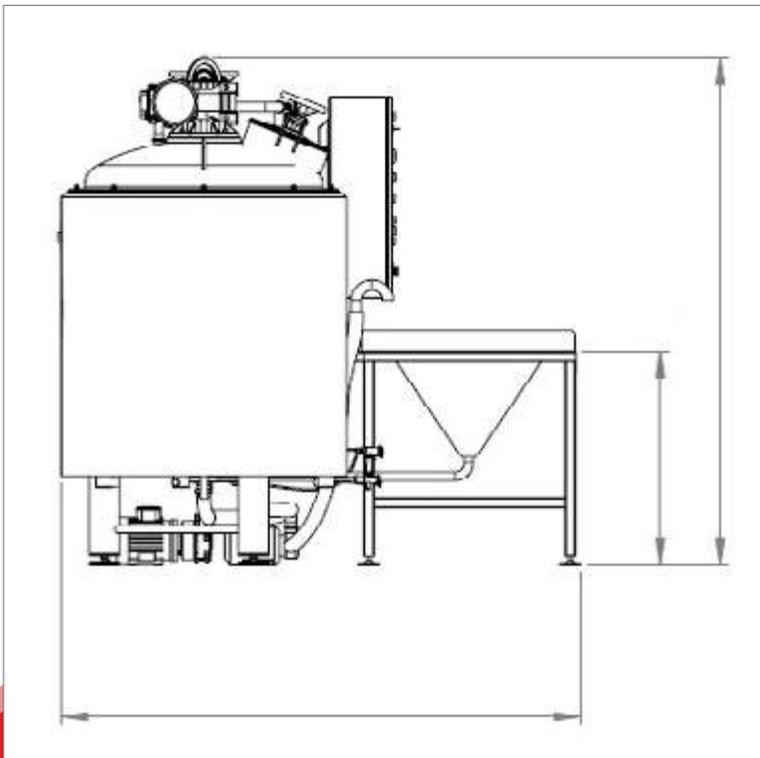
### **Features of The NEAEN MasterCook for cooking jelly-candy base, marmalades and jams**

- ▶ The plant is manufactured entirely from AISI304 stainless steel for the food industry and has teflon scrapers.
- ▶ The cooking chambers have a specially-designed shape for optimal cooking.
- ▶ It features improved specially-designed scrapers.
- ▶ It's compact – all parts are optimally located within a small amount of space, and the layout is convenient for operators.
- ▶ It's hygienic and can be easily cleaned by connecting it to a CIP system. There are no areas where product can accumulate or which are inaccessible for cleaning.
- ▶ Steam, electrical, or gas heating.
- ▶ Any volume of cooking vessels.
- ▶ The vacuum generator is included in the set.

## Advantages of The NEAEN MasterCook plant

- ▶ High product quality is ensured due to fast cooking at low temperature. The color, taste, and smell of the product is preserved.
- ▶ Effective mixing and dissolving, a small amount of additives are uniformly distributed through the entire volume of product.
- ▶ There are no dead zones that don't get mixed, and heat is applied evenly.
- ▶ It's high performance, cooking the product alternately in two chambers for continuous supply to the dispenser.
- ▶ Components are conveniently loaded from the working platform by means of a vacuum.
- ▶ It's easy to unload the ready product with a pump (or another variant at the customer's request).
- ▶ It's affordable and has low maintenance costs. It uses the least possible energy for cooking the product.
- ▶ A custom layout or other changes can be made at the customer's request.

Model	MasterCook - 50	MasterCook - 150	MasterCook - 300	MasterCook - 600	MasterCook - 1100	MasterCook - 2000
Total volume, l	2*50	2*150	2*300	2*600	2*1100	2*2000
Material	AISI304 / AISI316L					
Heating	Steam, electricity, gas					



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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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