

# THE AIR KNIFE

DEOILING DEWATERING PRE-COOLING SYSTEM

# The neaen air knife – a system for removing excess water or oil, and preliminary cooling

The NEAEN Air Knife is designed for intensive removal of excess oil or water, small particles of the product, and starch, and for pre-cooling after cooking, frying or roasting vegetables, meat and fish products, seafood, fruits and other foods, both breaded and non-breaded.

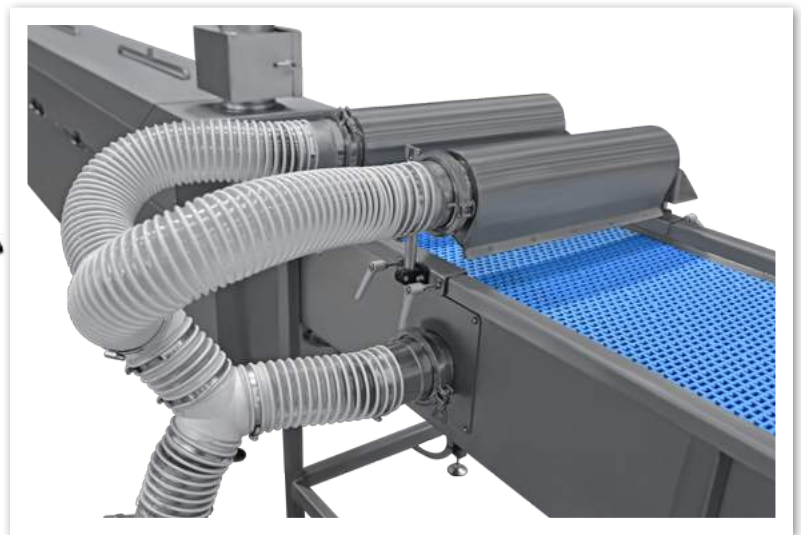
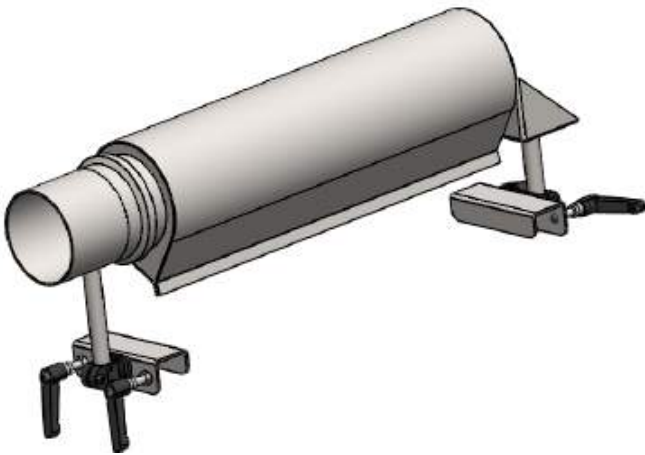
## EXAMPLES OF APPLICATIONS:

- ▶ nuggets
- ▶ crackers and chips
- ▶ meat patties
- ▶ blanched dried fruits
- ▶ ... and so on.

Removal of excess water or oil is carried out by the method of applying an intense flow of cold air by an industrial fan. Simultaneous with the removal of water or oil, the product is partially cooled; for a more intense cooling, it is recommended to use an air-cooling conveyor. For compactness and ease of use, the Air Knife is normally installed at the feeding zone of the cooling conveyor.

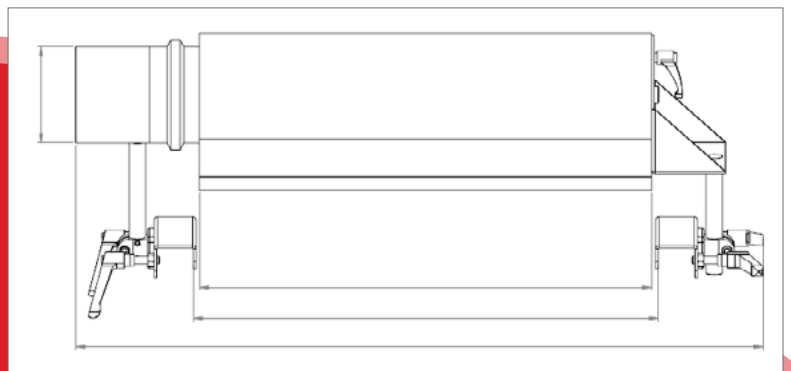
Pre-cooling reduces the energy costs involved in final cooling or freezing.

The width of the blowing zone is determined by the width of the fryer, blancher or cooker.



## BENEFITS:

- ▶ A pure end product, without crumbs, starches, and excess oil or water
- ▶ Reducing the cost of final cooling or freezing
- ▶ The minimal cost of operation and maintenance of equipment



# 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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