



# NEAEN CONTINUOUS

BLANCHING /COOKING LINE FOR VEGETABLES,  
FRUIT, BEANS AND SEAFOOD

# NEAEN blanching/cooking line for blanching and cooking is intended for heat treatment of vegetables, fruit, seafood, and beans in a continuous cycle.

- ▶ Green peas
- ▶ Corn
- ▶ Beans
- ▶ Escargot
- ▶ Grape helix
- ▶ and other products



## Advantages

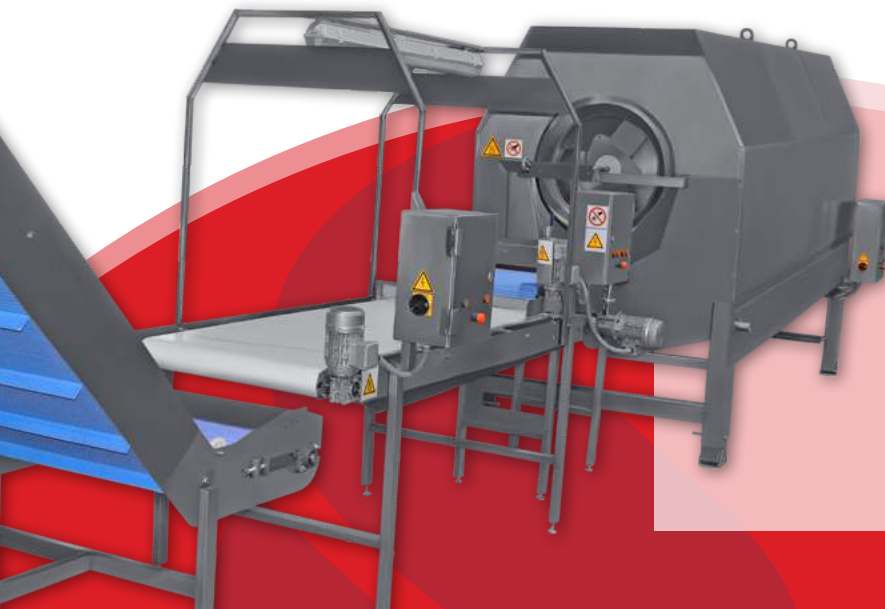
- ▶ High-quality processing, with minimal equipment maintenance costs.
- ▶ You can choose the equipment that best fits your technological process.
- ▶ Any heat source can be used, whether steam, electricity, or gas.
- ▶ The configuration can be changed at the customer's request.

Blanching and cooking of products is carried out in a NEAEN RotaBlanch drum blanching/cooking chamber. (For products with a soft structure which cannot be mixed during cooking, such as mussels and shrimp, cooking/blanching is carried out in a NEAEN ContiBlanch conveyor-type machine).

Even supply of product into the blanching machine is provided by means of a feeding conveyor, which lifts a given amount of the product from the hopper to the necessary height. Depending on the type of product, it is treated with steam or water at a given temperature for the necessary amount of time, evenly mixed, and moved to the exit of the drum blanching/cooking chamber.

Full unloading of loose product is ensured by specially-designed rotating blades, after which the product enters an area of cooling to prevent any overcooking, and then is preparing for packaging or freezing. Depending on the type of product, the line is equipped with an air cooler with a system for removing moisture and undesired particles from the product, or a water cooling conveyor, after which the drying conveyor is located.

When cooled, the dry product is placed on an inspection conveyor so it can be visually inspected and any damaged portions rejected. The inspection conveyor is equipped with a white PVC belt to ensure the greatest contrast with the product and is brightly lit along its entire length. The length of the conveyor is determined by the number of working places and the output. If the customer wishes, an inspector conveyor can also be installed in front of the cooking machine.



**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.



[info@neaen.com](mailto:info@neaen.com)

Find your nearest sales  
representative at

[http://neaen.com/contact-  
information](http://neaen.com/contact-information)