



NEAEN HotMix

MULTI-FUNCTIONAL BRAISING PAN WITH MIXING

Example applications

Frying, braising, sautéing of vegetables, meat, fish or poultry; cooking jams, sauces, syrups, while continuously stirring, eliminating the possibility of burning or uneven heating.

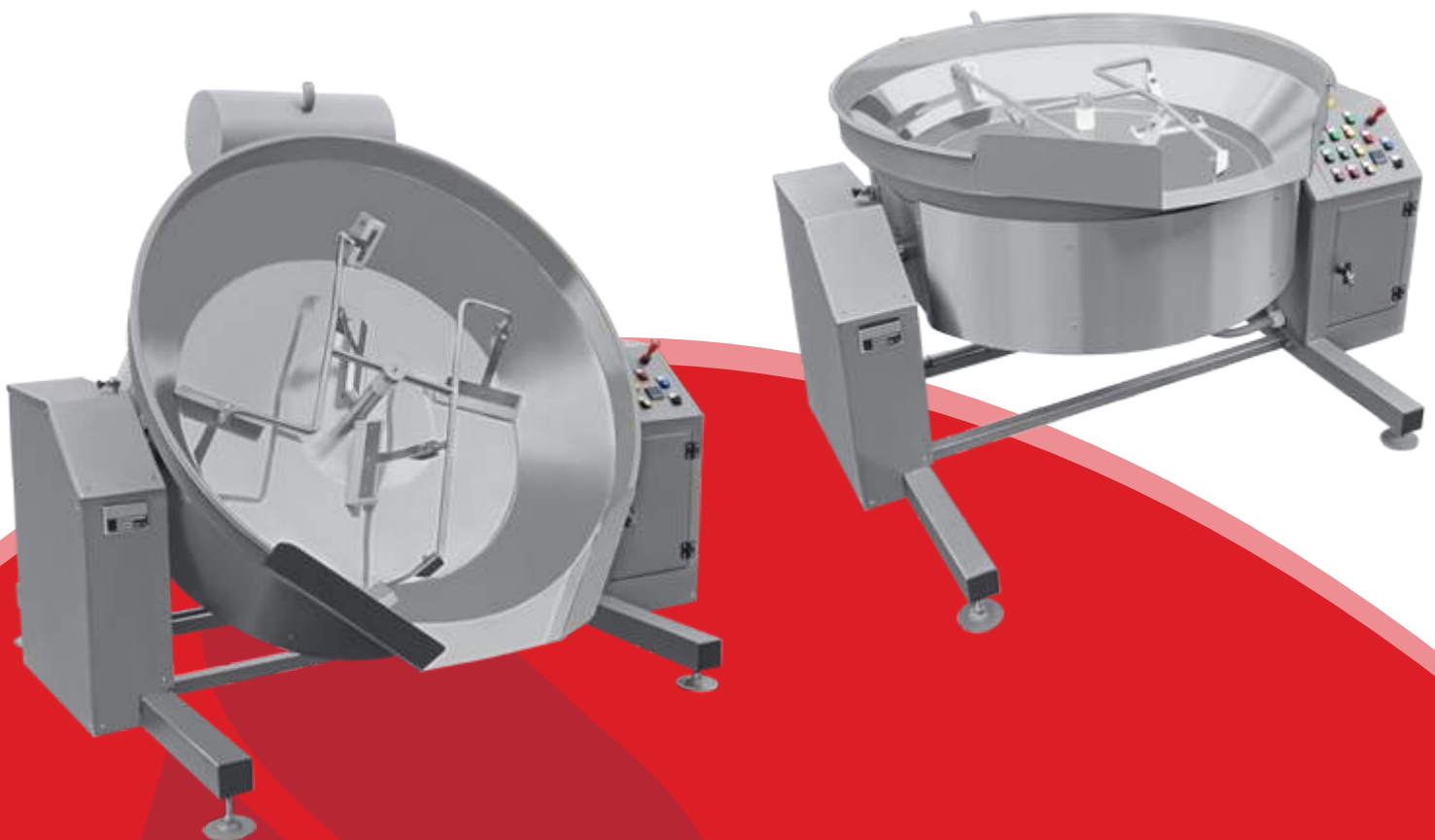


Processes

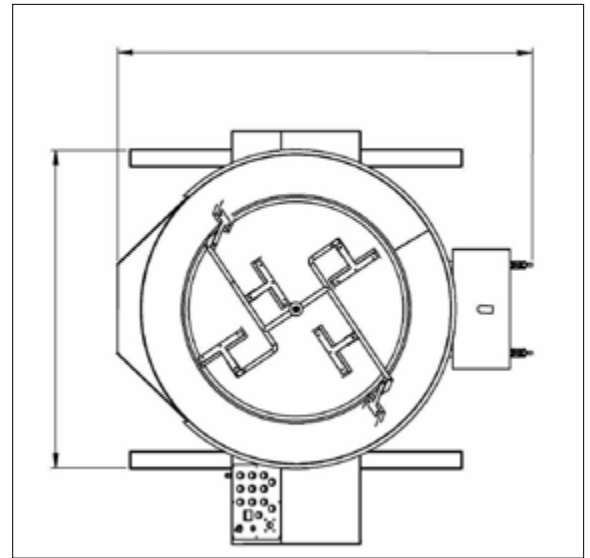
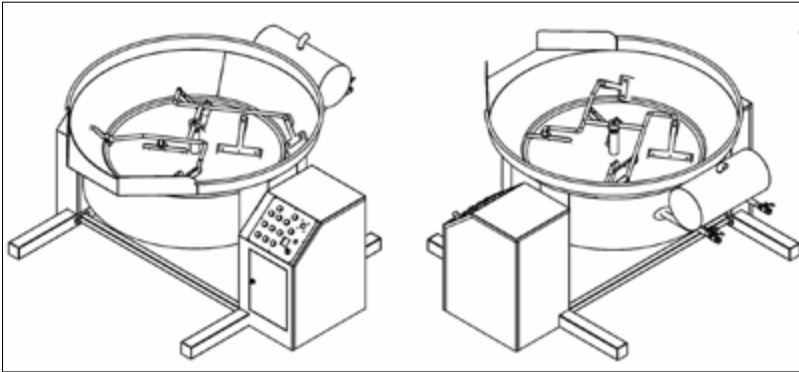
- ▶ braising
- ▶ cooking
- ▶ simmering
- ▶ drying
- ▶ roasting
- ▶ deep-fat frying
- ▶ shallow frying

Quick and even heating. The NEAEN HotMix braising pan features a steam or electrical heating system. The special design of the heating module excludes the possibility of uneven heating and ensures maximum heat efficiency.

No burning and even heat treatment. The NEAEN HotMix braising pan is equipped with a reinforced spring agitator with Teflon scrapers, which continuously cleans not only the entire bottom, but also the walls of the braising pan, thus ensuring an ideal result no matter what level the product is filled to.



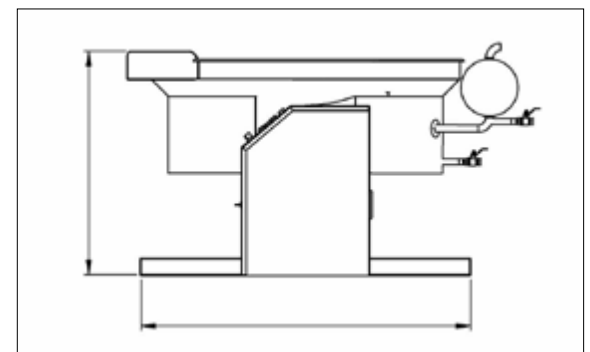
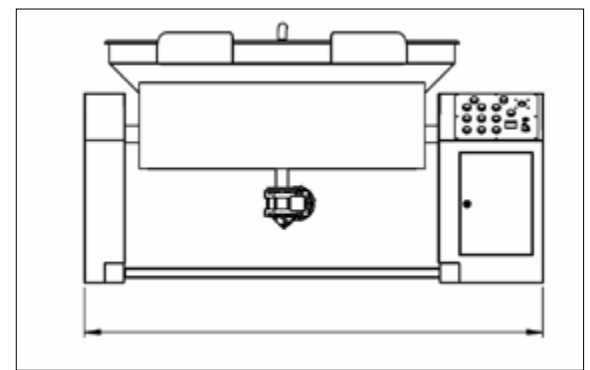
Model	HotMix-100	HotMix-250
Volume, liters	100	250
Heating	steam / electricity	



Product discharge

The multifunctional braising pan is equipped with a convenient product discharge system aided by complete tilting of the operating tank.

Hygiene. The body is manufactured entirely from AISI304 or AISI316L grade steel. The entire surface of the frying pan is accessible for cleaning and maintenance, and there are no dead zones.



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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