



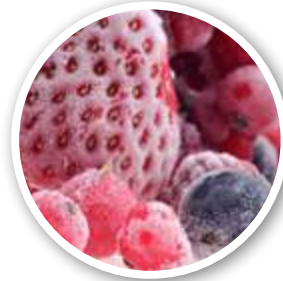
DESIGN AND PRINCIPLE
OF OPERATION OF
NEAEN CDT
CONTINUOUS DRUM THAWING
(DEFROSTING) MACHINE

NEAEN CDT continuous drum thawing (defrosting) machine for individually frozen (IQF) products

Designed for sensitive and effective heat treatment of berries, legumes, vegetables, seafood and other bulk products.

Applications – individually frozen products that require delicate defrosting/thawing without overheating and damage to the structure

- ▶ berries – for the production of jams, wines and other products
- ▶ green peas and other legumes in canning lines
- ▶ seafood – prawns, mussels and other canned varieties
- ▶ and many more.



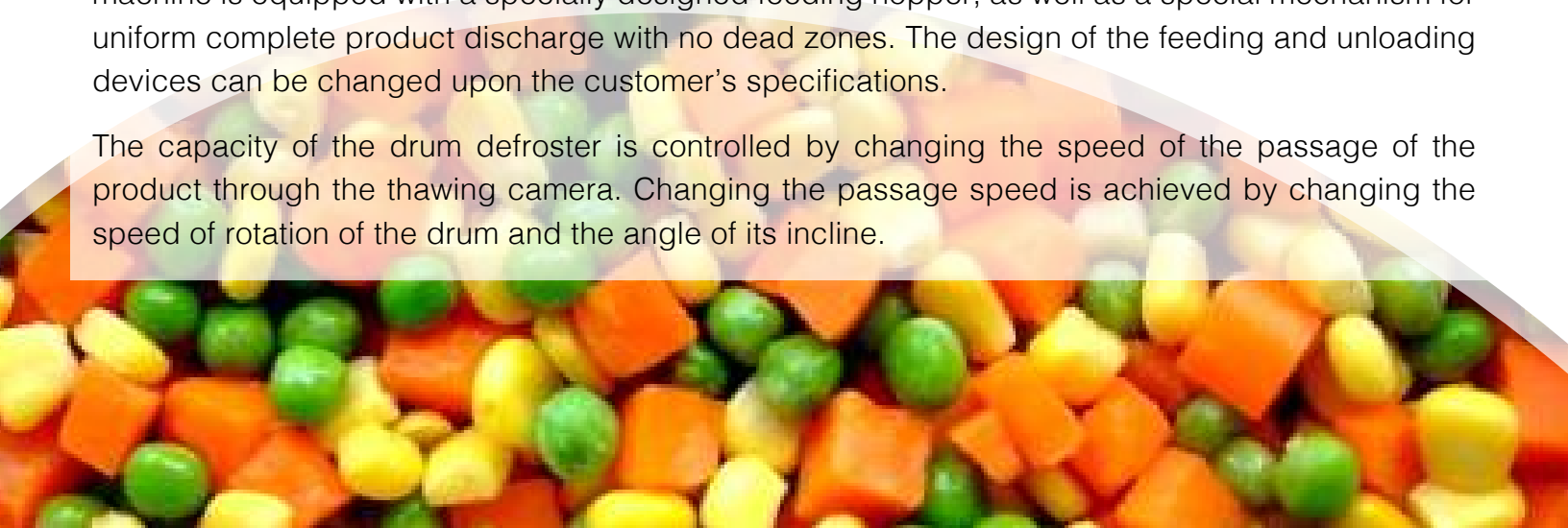
Design and principle of operation of NEAEN CDT continuous drum thawing (defrosting) machine

The NEAEN CDT drum thawing machine consists of a cylindrical thermally insulated container mounted on a solid frame, which ensures the stability of the whole construction. A reliable mechanical drive provides uniform rotation of the drum at a predetermined speed that varies depending on the time required for thawing of the particular product.

The frozen product is loaded into a hopper and at a constant rotation of the drum, moves to the outlet, wherein the uniform heating of hot air, water or steam (depending on the product type) occurs. Settings, such as the speed of the product's passage through the thawing camera and the heating temperature, adjustable from the control panel allow the user to pick the optimal mode of defrosting for each product, excluding damage or over-cooking.

Depending on the type of product and customer requirements, the model can be equipped with a function for removing or saving condensate formed during defrosting. The NEAEN CDT drum thawing machine is equipped with a specially designed feeding hopper, as well as a special mechanism for uniform complete product discharge with no dead zones. The design of the feeding and unloading devices can be changed upon the customer's specifications.

The capacity of the drum defroster is controlled by changing the speed of the passage of the product through the thawing camera. Changing the passage speed is achieved by changing the speed of rotation of the drum and the angle of its incline.



BENEFITS

- ▶ Continuous Process
- ▶ High performance
- ▶ Affordable Price
- ▶ High quality finished product without damaging the structure and cooking
- ▶ A uniform result for the whole batch
- ▶ Versatility in the choice of defrosting mode, temperature and rate of passage of the product through the thawing chamber
- ▶ Fine parameters settings for processing heat-sensitive products
- ▶ High reliability and stability of construction
- ▶ Easy maintenance, cleaning and operation
- ▶ Easy to change settings and parameters of defrosting as well as easy modification to a new kind of product processing
- ▶ Steam, electric or gas heating
- ▶ System of removal or retention of condensation on the customer's choice
- ▶ High quality materials used
- ▶ Made in EU

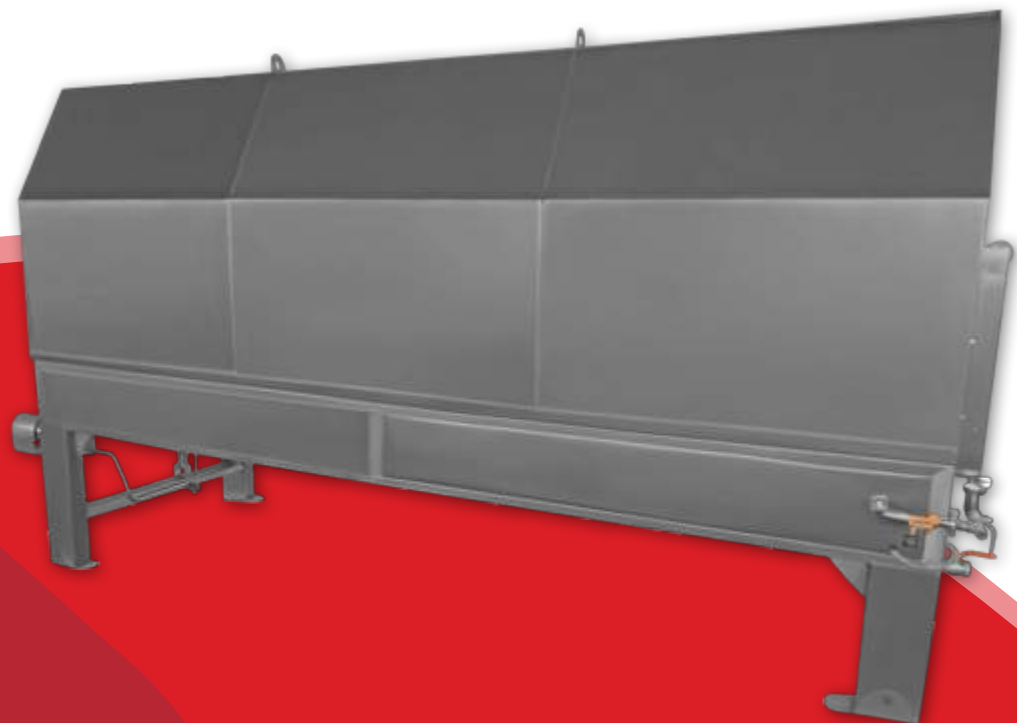
VERSATILITY

The NEAEN CTD drum thawing machine is supplied with a systems of steam and water heating, which allow a wide range of products to be processed in the same machine. Accurate settings ensure uniform thawing of the product and prevents over-cooking.

If necessary, blanching and chilling zones can be added to the defrosting section.

On request, a continuous IQF thawing machine can be supplied with the loading and unloading conveyors, as well as any additional equipment.

Working volume (product + water), liters, 20% filling drum						
Diameter of working chamber, mm / Length of working chamber, mm	800	1000	1200	1500	1800	2000
2000	200					
3000	300	470				
4000	400	630	900			
5000	500	790	1130	1770	2540	3140
6000	600	940	1360	2120	3050	3760
7000	700	1100	1590	2470	3560	4400
8000	800	1260	1810	2830	4070	5020
9000		1410	2030	3180	4580	5660
10000		1570	2260	3540	5080	3280
Heating type	Direct steam injection, heated jacket (steam, gas, electricity), combined					
Material , stainless steel	AISI304 / AISI316L					
Design	Single layer, insulated, jacketed, jacketed + insulation					



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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