



**NEAEN CONTIBLANCH**  
CONVEYOR BLANCHER/COOKER



**The NEAEN ContiBlanch conveyor blancher/cooker is intended for heat treatment of a wide range of products whose delicate structure requires minimal mechanical handling during the blanching and cooking process.**

Unlike drum blanchers, where the product is blanched through constant mixing and rolling, and unlike screw blanchers, where the product is moved across the working chamber by a screw, in this conveyor blancher the product lies undisturbed on the conveyor belt and is processed without any damage to its surface.

**The NEAEN ContiBlanch conveyor blancher is ideal for blanching and cooking such products as:**

- ▶ Soft seafoods, such as mussels without the shell or shrimp
- ▶ Various kinds of pasta
- ▶ Vegetables
- ▶ Mushrooms
- ▶ and many others

### **Method of blanching/cooking**

Depending on the product you are working with and the necessary temperature, the blanching process can be done with steam, hot water, or a mix of steam and air.

For some applications, when using pure steam the NEAEN ContiBlanch conveyor blancher can be used as a steam pasteurizer.



## Heating system

The NEAEN ContiBlanch conveyor blancher is equipped with a steam, electrical, or gas heating system.

For the method of steam heating, a highly effective system is employed where water is heated by steam in a flow, which reduces heat loss to practically zero and ensures the maximum cost-saving efficiency of the equipment used. The heating temperature in this case is regulated by the temperature (pressure) of the steam and the temperature of the water.

When, at the customer's request, only low-pressure steam is used, the conveyor blancher can be optionally supplied with a special additional heating section, which ensures effective use of the equipment under steam at 1 bar of pressure.

When using electricity and gas, heating is done by means of a heat exchanger.

## Filtration system.

The NEAEN ContiBlanch conveyor blancher is equipped with a convenient and highly effective filtration system. The tiniest particles of the product, carried along with the water, are stopped by this filtration system consisting of replaceable stainless steel meshes. The filter can be cleaned while the blancher is working.

## Parts of the NEAEN ContiBlanch conveyor blancher

In its basic version, the conveyor blancher consists of an area for loading the product, a working area with heating, and an unloading area. It is recommended that you load the product using a vibratory loader, which allows evenly dispersing the product on the conveyor belt to the necessary thickness.

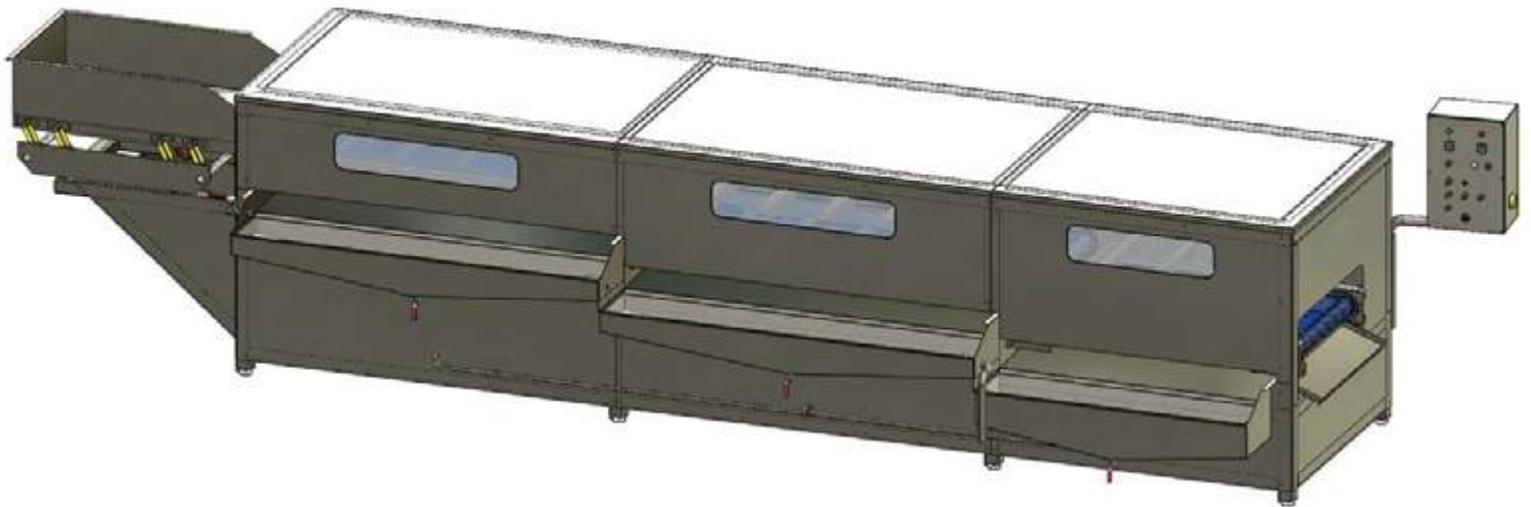
Depending the type of product, blanching can be done by pouring or by supplying water/steam through spray nozzles with adjustable pressure.

At the customer's request, the blancher can be optionally supplied with a section to turn the product once or repeatedly for uniform heating from all sides.

The blancher can also be equipped with a system for supplying steam/hot water from the lower part of the conveyor belt.

The NEAEN ContiBlanch conveyor blancher can be optionally supplied with an integrated or outside block for cooling. The effective cooling allows you to instantly stop the cooking process, resulting in a product prepared only to the necessary degree, and to ready it for further processing or packaging. Cooling can be done by means of immersion or pouring, or by blowing cool air. For removing excess water and small particles of the product after the cooling block, an air knife can be optionally installed.





## Features of the NEAEN ContiBlanch conveyor blancher

The NEAEN ContiBlanch conveyor blancher has common frame that's durable, ensuring the stability of the entire body even with the machine's large dimensions.

The liftable lid allows easy access to the inside of the blancher for maintenance.

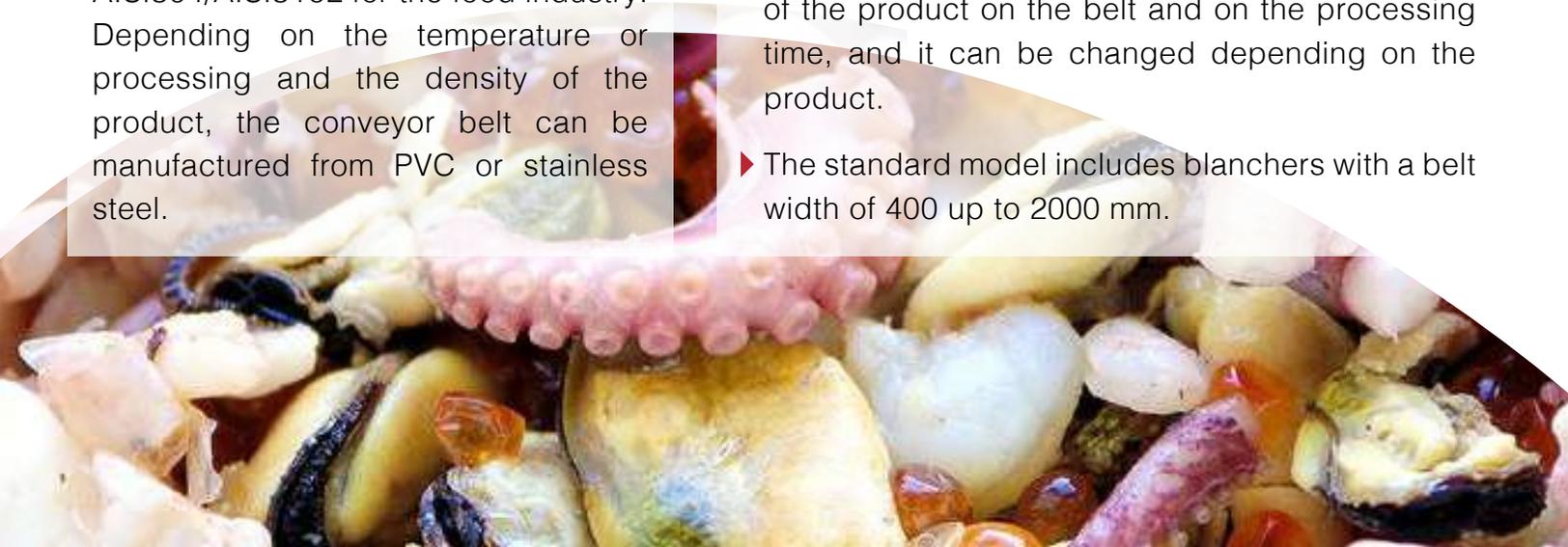
The blancher can be cleaned by means of an integrated CIP head connected to a CIP system.

The NEAEN ContiBlanch blanching conveyor is manufactured entirely from AISI304/AISI316L for the food industry. Depending on the temperature or processing and the density of the product, the conveyor belt can be manufactured from PVC or stainless steel.

## It's universal

With its wide range of configuration options, the NEAEN ContiBlanch conveyor blancher allows you to choose the best machine for any application.

- ▶ Blanching with water or steam. It can be blanched with water or steam in a single machine, which allows processing different products within a single blancher.
- ▶ Any heating medium, including low-pressure steam
- ▶ Stainless steel or PVC conveyor belt
- ▶ Integrated or outside block for water or air cooling
- ▶ It can be combined with any additional equipment
- ▶ Any level of output. The performance of the conveyor blancher is determined by the density of the product on the belt and on the processing time, and it can be changed depending on the product.
- ▶ The standard model includes blanchers with a belt width of 400 up to 2000 mm.





Capacity, in feed, kg/h, based on

15 kg/m<sup>2</sup> and 5 minutes processing time / 7 kg/m<sup>2</sup> and 10 minutes / 7 kg/m<sup>2</sup> and 5 minutes

Width of working area, mm / Length of working area, mm	400	500	600	800	1000	1200	1500	2000
2000	144							
	33.6							
	67.2							
3000	216	270	324	432				
	50.4	63	75.6	100.8				
	100.8	126	151.2	201.6				
4000	288	360	432	576	720			
	67.2	84	100.8	134.4	168			
	134.4	168	201.6	268.8	336			
5000		450	540	720	900			
		105	126	168	210			
		210	252	336	420			
6000		540	648	864	1080	1296	1620	2160
		126	151.2	201.6	252	302.4	378	504
		252	302.4	403.2	504	604.8	756	1008
7000			756	1008	1260	1512	1890	2520
			176.4	235.2	294	352.8	441	588
			352.8	470.4	588	705.6	882	1176
8000				1152	1440	1728	2160	2880
				268.8	336	403.2	504	672
				537.6	672	806.4	1008	1344
9000				1296	1620	1944	2430	3240
				302.4	378	453.6	567	756
				604.8	756	907.2	1134	1512
10000						2160	2700	3600
						504	630	840
						1008	1260	1680
Material	Stainless steel AISI304 / AISI316L, Stainless steel AISI304 / AISI316L +PVC							
Processing method	Pouring with water, steaming, water / steam mixture							
Heating	Steam, electricity, gas							

**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)