



NEAEN COOK'N'CHILL
BATCH COOKER AND CHILLER



Designed for high-performance cooking / blanching of a wide range of lumpy or crumbly products followed by rapid cooling.

EXAMPLES OF USE:

- ▶ spaghetti and pasta
- ▶ rice
- ▶ seafood
- ▶ vegetables, fruit, mushrooms
- ▶ pieces of meat and fish.



DESIGN AND FUNCTION

The NEAEN Cook'n'chill system has a modular design. The first section consists of a working vessel jacketed for heating (with steam, electric or gas), an overturning mesh basket as well as systems for hydrodynamic mixing, recirculation and filtration of water.

The second cooling section consists of a working vessel (single layered or with cooling jacket), also equipped with a hydrodynamic stirrer for the maximum transfer of ice cold water to the product, a mesh basket for product discharge, and filtration and water recycling systems.

Innovative hydrodynamic stirrer applied in Cook'n'chill system will maximize heat exchange between the product and the coolant, which leads to a reduction in cooking time and ideally uniform treatment of products from all sides, preventing them from sticking and damage.



PRINCIPE OF OPERATION

The product is inserted into the heated at a given temperature water. The optimum ratio of product to the volume of water depends on the product and is determined empirically. After completion of the cooking process, the operator lifts the pressing mesh basket, which is equipped with a pneumatic, hydraulic or mechanical drive (depending on the volume of the working capacity and needs of the customer.) When the basket is lifted, excess water flows back into the cooking vessel. To receive more intensive water separation the function of shaking the basket is provided. With a more extensive inclination of the basket product is unloaded into the cooling vessel.

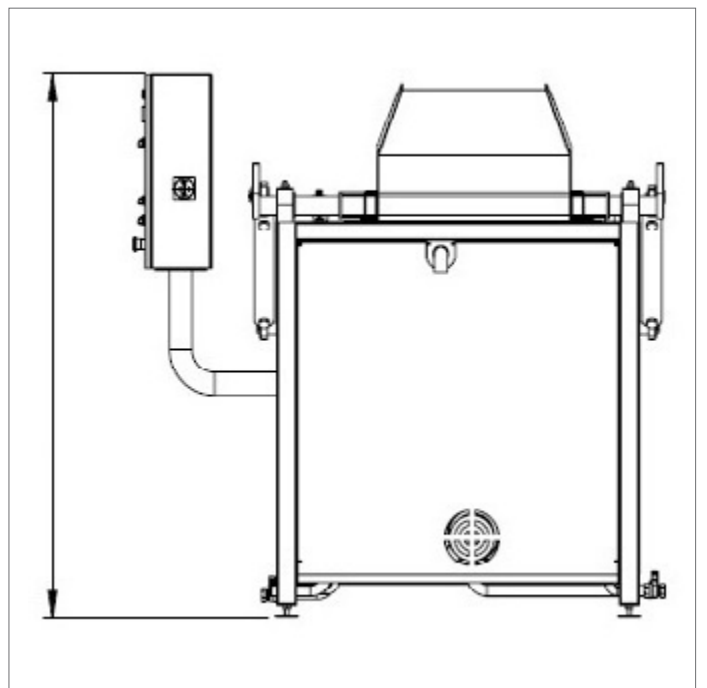
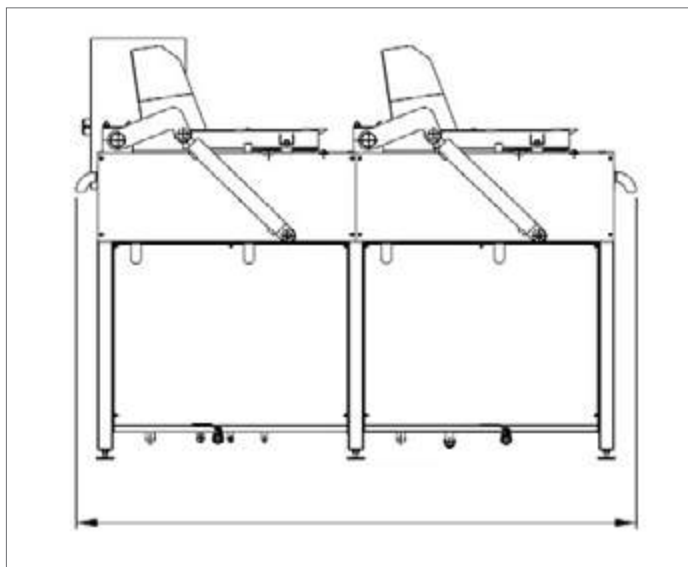
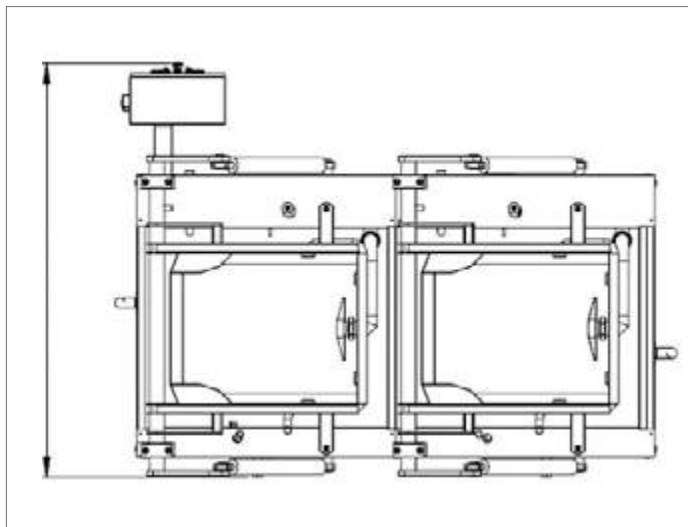
The product is subjected to intensive cooling in a short time in the second section of the plant, and then uses a similar discharge system for pouring into a hopper and going through further processing. The entire volume of water in the system is subjected to continuous filtration while small pieces of the product are retained by removable stainless steel mesh filters and do not spoil the quality of the water used and that of the finished product.

BENEFITS

- ▶ Ease of cooking / blanching and product discharge
- ▶ Ensuring the highest ready product quality and even cooking
- ▶ Continuous water filtration
- ▶ Intensive water circulation between the heat exchanger or heating elements helps to maximize the heat transfer between the water and the product, which reduces the time in which it is processed
- ▶ Water savings – thanks to the constant filtering the water stays clean longer. Depending on the rate of carryover of water by product, it is possible to completely eliminate the replacement of water in the system and only the addition of fresh water will be required.
- ▶ Simple and reliable design in accordance with FDA regulations
- ▶ CIP treatment
- ▶ Made in the EU using European materials and components
- ▶ Easy to operate and maintain
- ▶ Convenient control system



Model	Cook'n'chill -100	Cook'n'chill -250	Cook'n'chill - 700	Cook'n'chill - 1200
Total volume (each vessel), l	120	250	700	1200
Working volume (each vessel), up to	85	175	490	840
Heating	Electricity, gas, steam		Steam	



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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