

NEAEN CC

AIR-COOLING CONVEYORS

NEAEN CC air-cooling conveyors are designed for intensive cooling of the products after frying, cooking or blanching, using air blown at an ambient temperature.

NEAEN CC ambient air-cooling conveyors effectively reduce the product temperature (in most cases in just a few seconds), immediately stopping their cooking. The product is cooled to a temperature suitable for packaging.

The design of the cooling conveyor ensures optimal air distribution across the whole area of the conveyor mesh. A high performance industrial fan with power controls is set at the bottom of the conveyor and is included in the basic scope of supply.

Dwell time is regulated via a frequency inverter. The design of the air conveyor cooler is convenient for maintenance and inspection. High efficiency minimizes its energy footprint and it is easy to

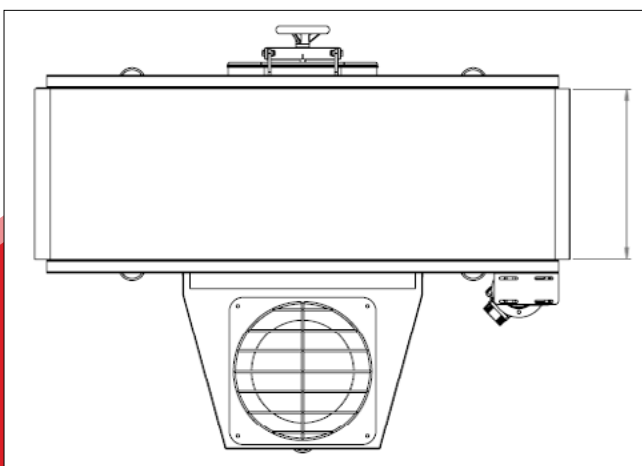
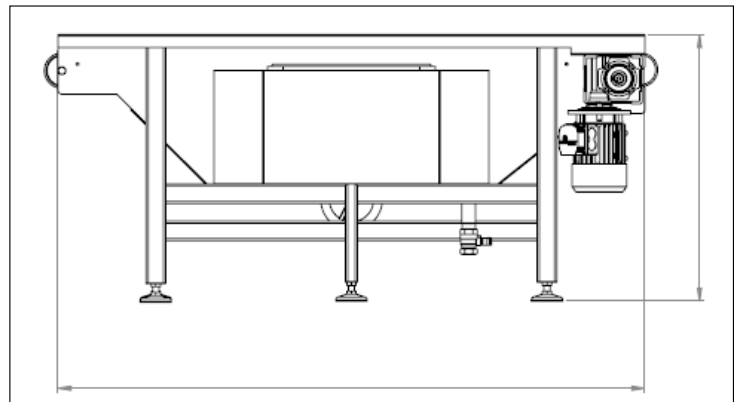
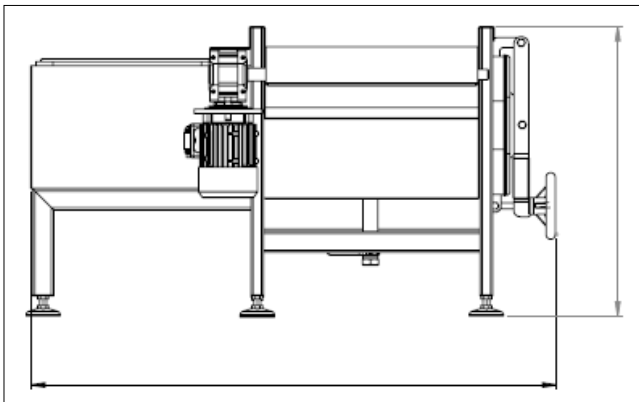
integrate into any production line.

NEAEN CC ambient air-cooling conveyors are made completely of food grade stainless steel AISI304 / AISI316L or with PVC belt.

The width of the cooling conveyor is determined by the width of the heat treatment equipment; commercial models are available with belt widths from 30 mm to 2000 mm.

The height of product loading and unloading is determined by the customer.

For pre-cooling and removal of excess oil, water, and particulates of starch, it is recommended to supplement the air cooler with use of the Air Knife section.



**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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