



# THE NEAEN PASTACOOK

PASTA COOKING AND COOLING LINE

## **Pasta is one of the most complex products for industrial processing, as traditionally it is meant to be served within a few minutes of being cooked.**

In the case of industrial production of finished or semi-finished pasta, when production and consumption are significantly separated in time, there is the problem of preserving the quality of cooked pasta until its consumption by the end user.

Pasta tends to still continue to cook after the cooking process because of the retention of heat. Attempts have been made to solve this problem by reducing the duration of the cooking time, but in this case it's quite possible to get pasta cooked unevenly between the inside and the outside, due to the difference in temperature. Such issues may reduce the quality of the finished product, spoil its appearance and cause coalescing.

The NEAEN PastaCook line for cooking and cooling pasta, is designed for high-performance industrial processing of any pasta type, and offers optimal solutions to the problems associated with this product.



### **The PastaCook is suitable for cooking pasta of any type, shape and size, including:**

- ▶ Penne
- ▶ Spaghetti
- ▶ Tagliatelle
- ▶ Gnocchi
- ▶ Rice pasta
- ▶ Tortellini
- ▶ Ravioli
- ▶ and other products that require cooking and chilling in the same way.



### **Generating optimal conditions for the preparation of any type of pasta, with fine-tuning for each product type**

- ▶ The water temperature
- ▶ The ratio of water to product
- ▶ cooking time
- ▶ cooling time

## Maximum process automation

- ▶ Reducing the cost of wages
- ▶ Removing the influence of 'human factors' from the quality of the finished product.
- ▶ The operator monitors the filling of the container with water, and puts the required amount of product into water heated to a predetermined temperature; then the system automatically cooks the product a specified number of minutes, overturns it into the cooling capacity to cool for a predetermined time, and unloads it into the receiving container.

## Benefits

- ▶ Versatility - prepares any type of pasta
- ▶ Economy
- ▶ High performance
- ▶ The highest quality finished product

## Perfect quality of the finished product. The possibility of long-term storage of cooked pasta without deterioration of consumer properties

Just a quick cooling can stop the cooking process of pasta and prevent its overcooking. Each piece of pasta is cooked and cooled uniformly inside and outside, due to intensive, continuous mixing in the cooking and cooling sections.



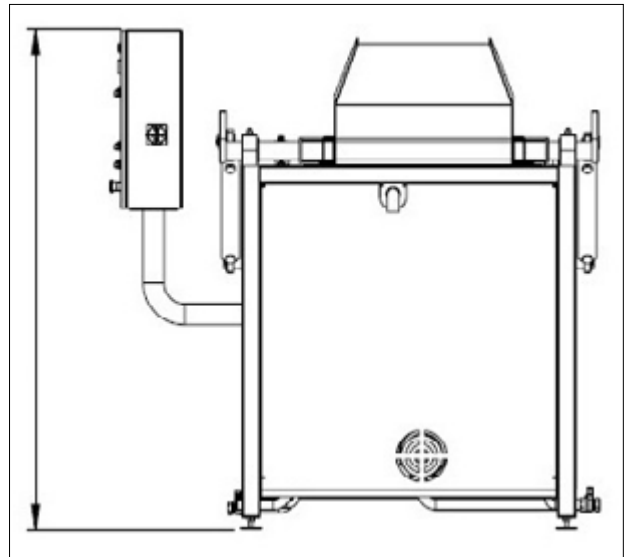


Model	PastaCook-100	PastaCook-250	PastaCook-700	PastaCook-1200
Total volume (each vessel), l	120	250	700	1200
Working volume (each vessel), up to	85	175	490	840
Heating	Electricity, gas, steam		Steam	

## The minimal cost of installation and maintenance

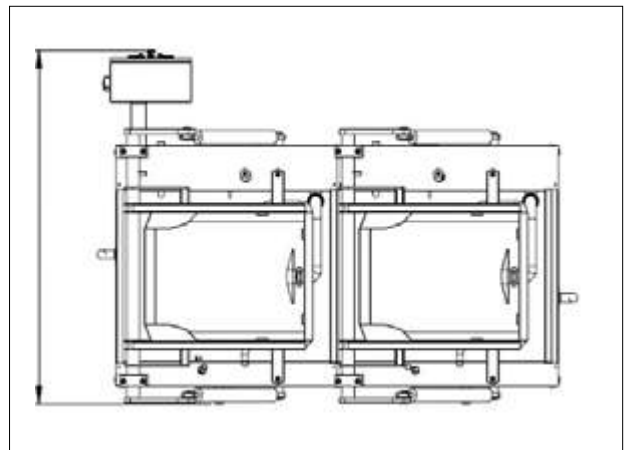
The PastaCook system requires minimum time for commissioning. The use of high quality materials, and its high quality manufacture, means minimal time on maintenance and repair of the system. The NEAEN pasta cooking and cooling line is made entirely of stainless steel AISI304 (AISI316L on request).

The pasta cooking and cooling line NEAEN PastaCook is available with electric, steam or gas heating. Reliable insulation provides high energy efficiency and protects the operator.



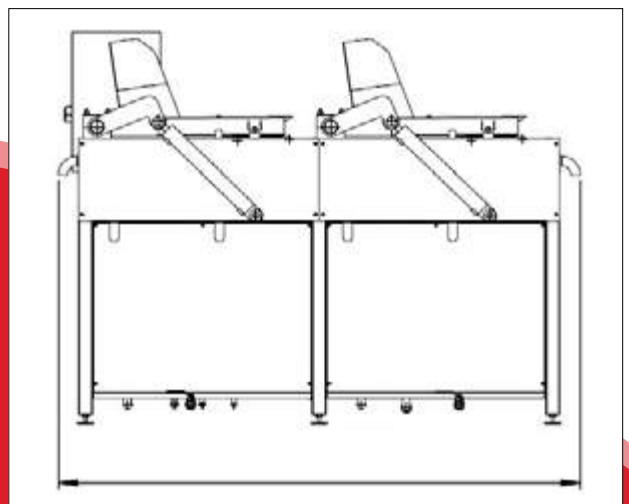
## Prevention of sticking and uniformity of heat treatment

The innovative system of hydraulic mixing applied in the PastaCook system, provides continuous agitation of all volume in the vessel. This means uniform heat distribution with high intensity heat transfer, which allows the product to cook faster, with less energy, as well as evenly and without sticking.



## A wide range of options allows the customer to choose the most optimal configuration in terms of cost-functionality.

- ▶ Parts in contact with the product are made of stainless steel AISI304 / AISI316L.
- ▶ A cooling jacket is provided for the cooling capacity.
- ▶ A basic or fully automatic control system are both available.



# 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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