



NEAEN PRESTEAM

PRESSURE COOKER

NEAEN PreSteam pressure cookers are designed for highly efficient heat treatment of a wide range of food products at temperatures up to 125 °C and an operating pressure up to 1.3 bars.

NEAEN PreSteam pressure cookers are ideal for cooking and braising of meat, vegetables, legumes and groats. The ready product will preserve to the maximum extent its vitamin and mineral content and its nutritional values. Thanks to the significant reduction in cooking time, the product will preserve its appealing appearance, and at the same time it will take on an improved taste and smell.

When using preliminarily frozen initial products, the prior structure of the product is partially restored during pressure cooking.

During pressure cooking, fewer spices and artificial flavors need to be added thanks to the fact that, on one hand, they are better absorbed by the product, and on the other hand, the product does not lose its natural taste and smell.

Heating system

In the basic version of the PreSteam pressure cooker, heating is carried out by a direct steam jet under a pressure of up to 5 bars directed into the product.

Optionally, it is possible to carry out steam heating (at a pressure of up to 12 bars) through a heating jacket.

Electrical heating. If electrical heating is needed, it is performed with built-in heating coils located in the bottom part of the pressure cooker. This method of heating can be applied only in the case of products that are cooked in the basket. In this case, the working volume of the cooker will be less.

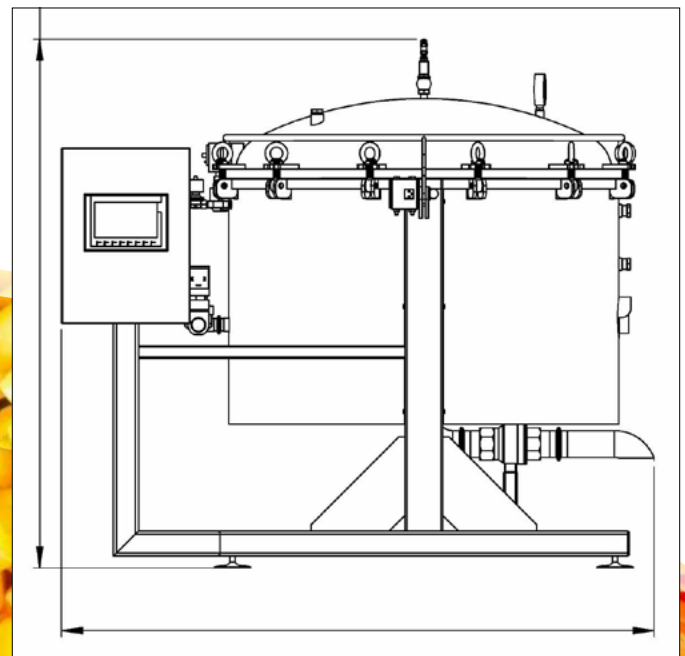
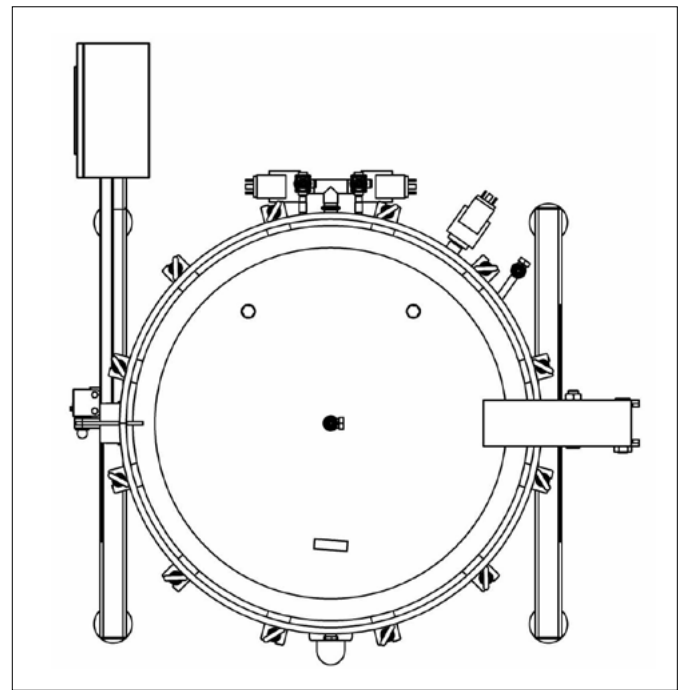
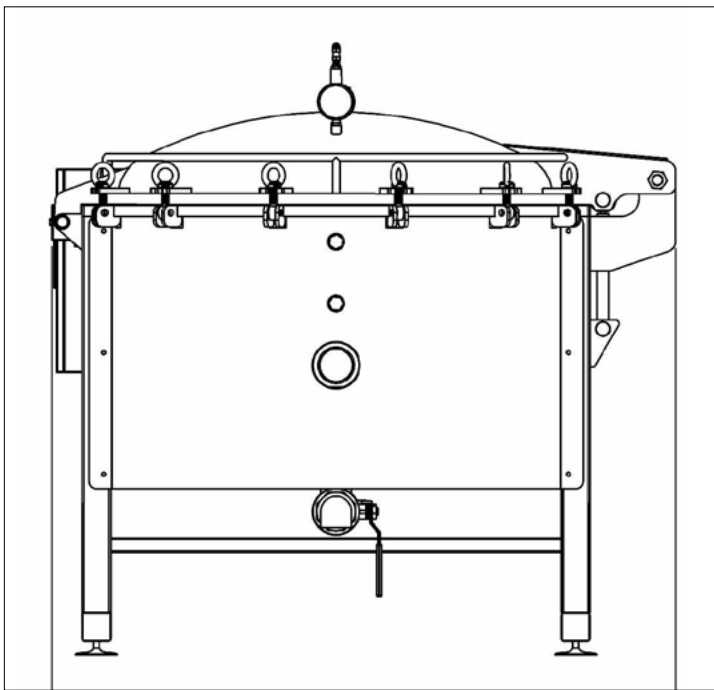


- ▶ Cooking time reduced by 30–80% depending on the type of product.
- ▶ A large part of the vitamins and minerals are preserved, as well as the flavor, color, and natural appearance.
- ▶ Significant reduction in the amount of energy needed for preparing a single batch of product.
- ▶ Safety: a triple pressure control system.
- ▶ Possibility of cooking products both in a special basket as well as directly in the pressure cooking chamber (steam heating only).



Model	PreSteam-1		PreSteam-2	PreSteam-3		
Diameter, mm, approximately	550		750	1150		
Amount of baskets	1	2	2	1	2	3
Size of basket, Diameter * Height, mm	550 * 400		750 * 570	1150 * 500		
Working volume, steam heating, cooking without basket*	120	240	700	700	1400	2100
Working volumeaz, steam heating, cooking in the basket*	110	220	680	600	1200	1800
Working volume, electric heating, cooking in basket*	95	190	500	500	1000	1500
Heating	Direct steam injection, electric coils, heated jacket					

* Approximate data



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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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