

THE ROTARY DRUM
BLANCHER / COOKER NEAEN ROTABLANCH

The rotary drum blancher NEAEN RotaBlanch is used for blanching vegetables, fruits, legumes, pasta, and seafood before canning or freezing.

For certain sensitive products, blanching can replace cooking - in fact, it can sometimes be the only way of cooking.

Blanching helps to preserve the vitamins and nutritional properties of the product, and to keep the attractive appearance of a bright, natural color.



Blanching processes:

- ▶ Disinfection
- ▶ Softening
- ▶ Deactivation of enzymes
- ▶ Partial removal of air from the product
- ▶ Partial removal of water from the product

Short-term treatment with steam or hot water allows for clearing the product from bacteria and fungi, making the product safer for the consumer.

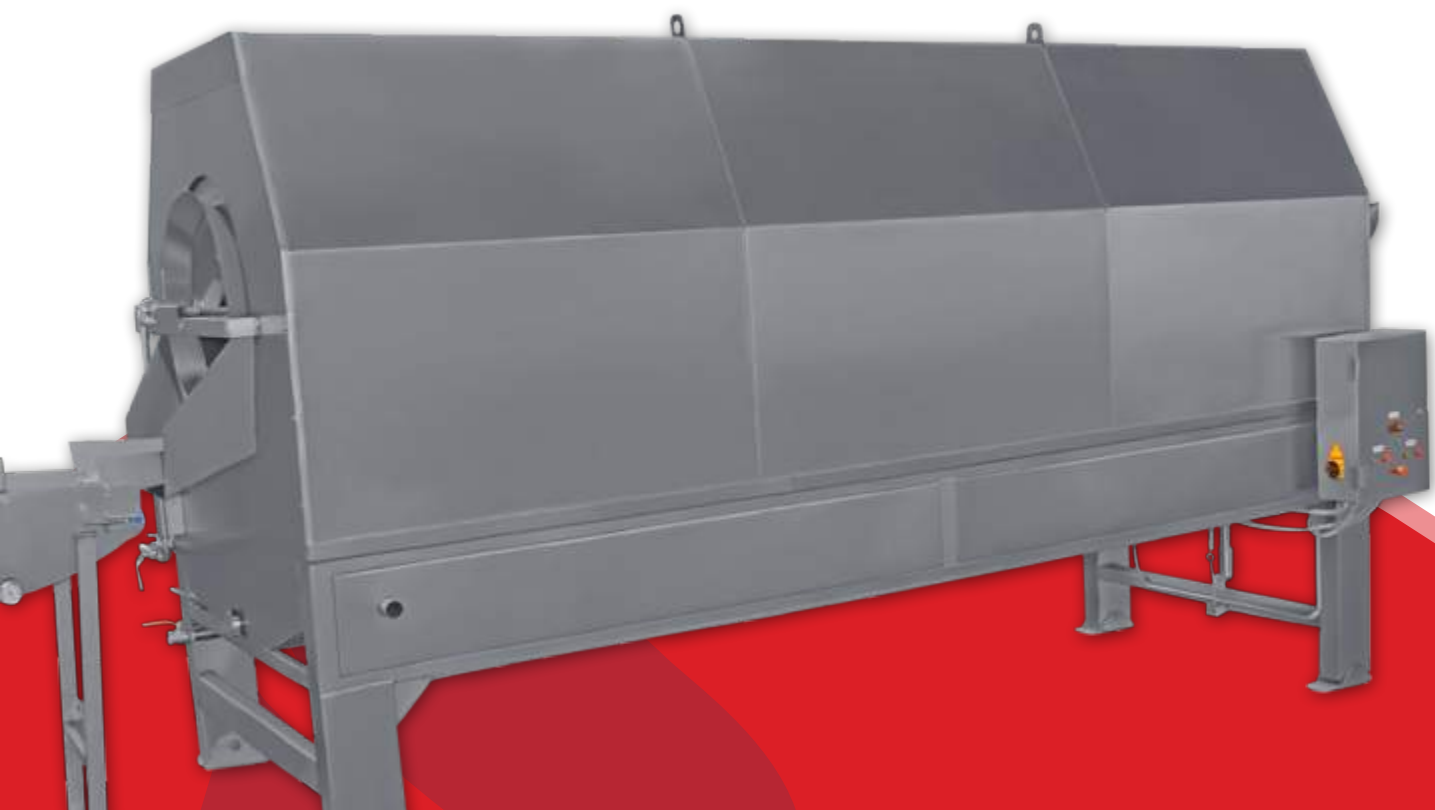
Softening - blanched products require less time for final preparation.

Deactivation of enzymes - blanching slows or stops the action of enzymes, which can cause the destruction of color, taste and flavor in the product. Some products acquire a more vivid color in the process of blanching.

Partial removal of air from the product - helps to increase the shelf life of canned or frozen products. It also reduces the volume of the product.

Partial removal of water - facilitates the subsequent freezing of the product in production lines: IQF fruits, vegetables, legumes and seafood.

The NEAEN RotaBlanch is designed for steam or water blanching of vegetables, legumes, fruits and seafood in continuous operation, and with high performance.



Versatility

In the basic version, the NEAEN RotaBlanch allows for either steam or water blanching, thereby enabling the production of a wide range of products using a single machine.



High quality product

Blanching of the product is carried out by its continuous rolling and mixing inside the working chamber, which ensures uniform cooking from all sides, and which avoids the bonding to which sticky foods such as rice and pasta, are prone.

Blanching time is determined by the rate of passage of the product through the working chamber, and is controlled by changing the angle of inclination of the drum and the speed of its rotation. Fine adjustment of these parameters allows for fine-tuning the blanching time, to prevent overcooking of the product.

An even supply of product into the blanching chamber is carried out by means of an in-feed conveyor. Product is discharged without 'dead zones', with a special device designed to prevent this.

For rapid cooling after blanching, the product is fed into the drum or conveyor cooler. Depending on the type of product, either air or water cooling may be applied.

Benefits

Versatility - one machine can be used for both steam and water blanching. Blanching times can be varied significantly by changing the angle of inclination of the drum and the speed of its rotation, which allows for changing the time of blanching 10-15 times. It is possible to use frozen raw products.

Reliability - the NEAEN RotaBlanch is designed for intensive long-term operation. Equipment is produced at our own production site in Europe, with high quality European materials and components.

Good performance - radial construction eliminates the possibility of damage to the shaft. The equipment is easy to maintain, with easy access to the inner surfaces.

Low vibration and noise levels.

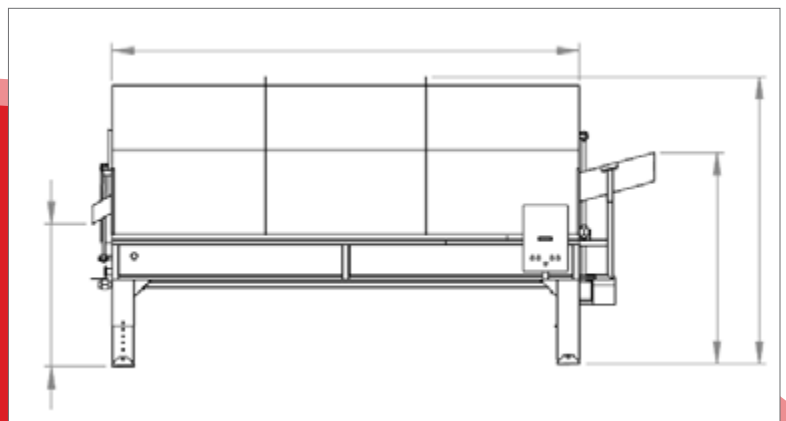
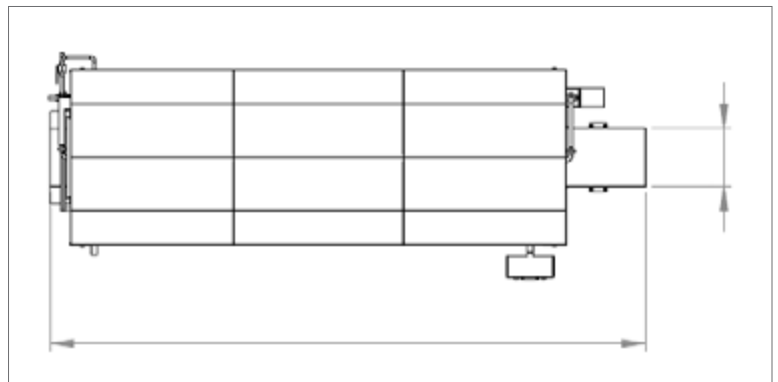
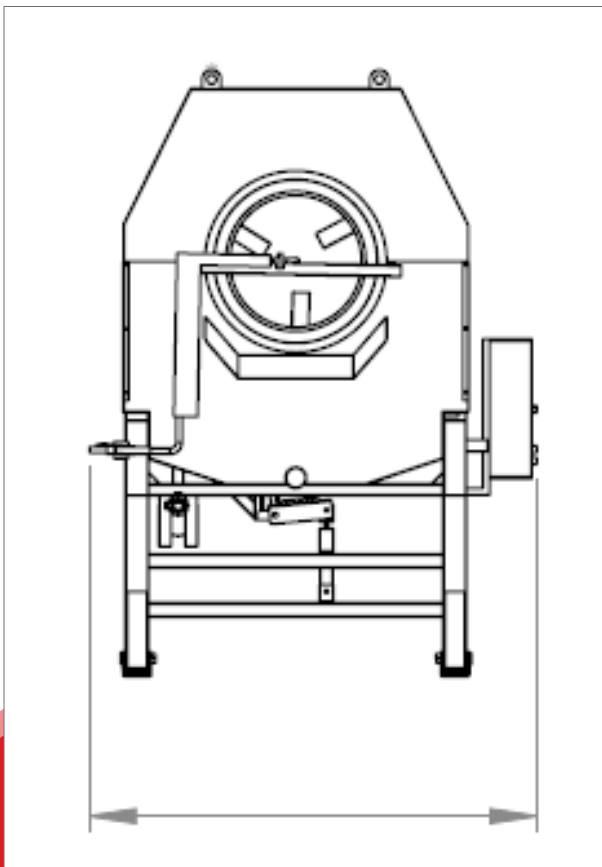
The blancher can be fitted with a section of the provisional defrosting mechanism, for use with IQF raw materials.



The design of the rotary blancher NEAEN RotaBlanch

The blancher consists of a cylindrical, horizontal thermally insulated chamber, mounted on a solid frame (providing the reliability and stability of the entire plant, even with large dimensions), the drive, the system for dispensing steam and hot water, and the control system.

Working volume (product + water), liters, 20% filling drum*						
Diameter of working chamber, mm / Length of working chamber, mm	800	1000	1200	1500	1800	2000
2000	200					
3000	300	470				
4000	400	630	900			
5000	500	790	1130	1770	2540	3140
6000	600	940	1360	2120	3050	3760
7000	700	1100	1590	2470	3560	4400
8000	800	1260	1810	2830	4070	5020
9000		1410	2030	3180	4580	5660
10000		1570	2260	3540	5080	3280
Heating type	Direct steam injection, heated jacket (steam, gas, electricity), combined					
Material, stainless steel	AISI304 / AISI316L					
Design	Single layer, insulated, jacketed, jacketed + insulation					



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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

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