



# NEAEN SNACKPRO

SERIES CONTINUOUS INDUSTRIAL PADDLE DEEP FRYERS

**The NEAEN SnackPro continuous industrial deep fryers have been specially designed for frying of small-sized products and dry loose products which are (or become in the process of frying) less dense compared to oil and float on its surface.**

## **Example applications**

- ▶ chips
- ▶ pieces of vegetables
- ▶ products from dough
- ▶ certain types of donuts
- ▶ snacks
- ▶ meatballs



## **Frying method**

Products are fried by complete immersion in hot oil. The SnackPro continuous fryers do not have a conveyor mesh for moving the product. The product moves thanks to the movement of oil that is being pumped, as well as with the help of paddles, which not only move the product towards the discharge zone, but also carefully stir the product for uniform heat treatment.

Product discharge is carried out by a discharge conveyor. The time during which the product remains in the frying vat (frying time) is determined by the speed of movement of the discharge conveyor.

## **Advantages**

- ▶ High performance.
- ▶ The temperature is precisely maintained: the product is fried evenly and the oil does not become rancid due to local overheating.
- ▶ Easy to use and maintain.
- ▶ Double oil filtering system that extends the usable life of the oil and increases the quality of fried products.
- ▶ Reliability and safety.
- ▶ Minimum oil consumption within its class.
- ▶ Made entirely in the EU.





## Safety

The NEAEN continuous deep fryers are equipped with several levels of protection against overheating. The continuous intensive circulation of oil eliminates the possibility of local overheating and guarantees that the set temperature is maintained across the entire volume of the oil in the system.

The efficient continuous circulation of oil is performed with the help of a special immersible pump for high-temperature liquids. The pump has no seals, which ensures a high level of safety and wear-resistance. A further distinctive feature of the applied pump is that it can run dry when there is no oil in the system for a short while.

## Distinctive features of the design

The NEAEN SnackPro Continuous deep fryers are made entirely from AISI304 grade (AISI316L upon request) stainless steel for the food industry and their surface is completely thermally insulated and polished.

The frying vat is a floating one. It is not rigidly fixed on the frame, which allows it to compensate for thermal expansion.

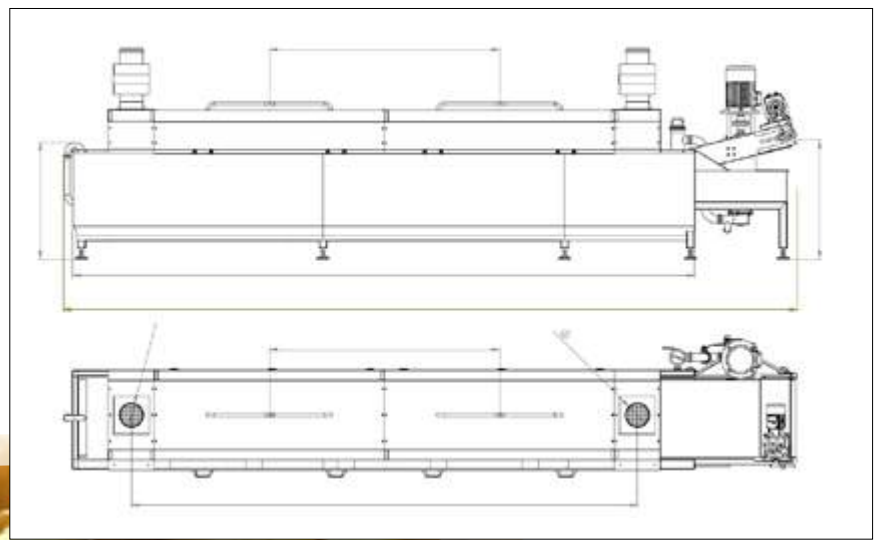
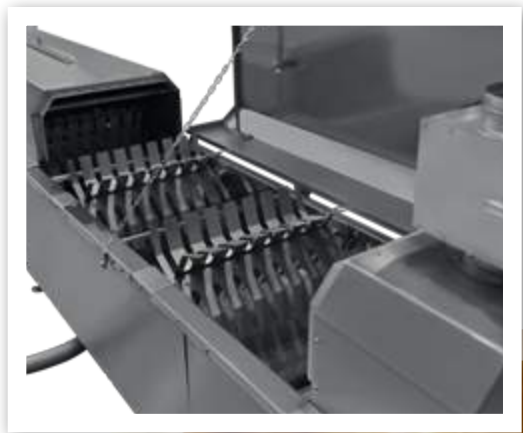
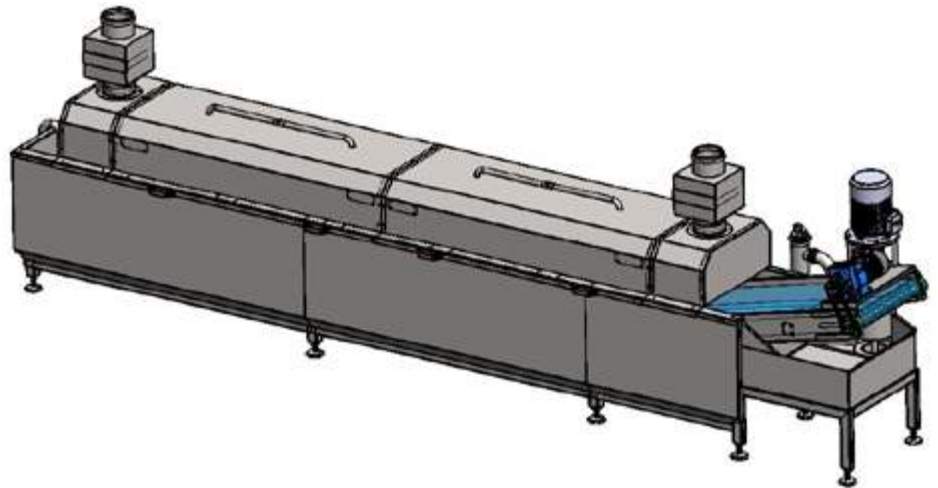
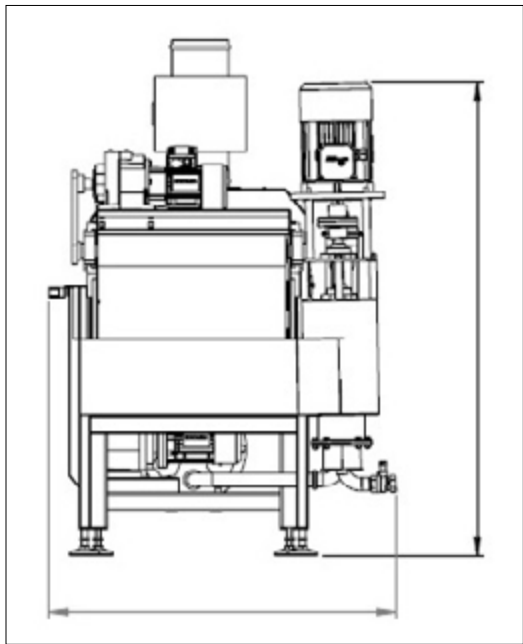
An innovative solution has been applied for steam and smoke exhaust through two fixed outlets – one at the beginning and one at the end of the operating zone, which allows installing fixed ventilation. The enhanced-security lids are designed to be easy to open

The pushing paddles are made entirely from stainless steel and they have a special design and shape that minimize the product sticking to the paddles. Each impeller has a reliable drive and the discharge conveyor is equipped with its own drive. Each row of paddles can be taken off easily and separately from the others.

SnackPro deep fryers are equipped with reliable supports, the height of which is adjustable.



<b>Width of the frying bath, mm</b>	<b>200</b>	<b>300</b>	<b>400</b>	<b>500</b>	<b>600</b>	<b>800</b>	<b>1000</b>	<b>1200</b>	<b>1500</b>	<b>2000</b>
Length of the frying bath, mm	2000-10000									
Heating	electro, steam, gas									
Temperature control	three-level control system									
Oil filtration	two-stage stainless steel filter									
Oil circulation	continuous forced oil circulation system									



# 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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