



NEAEN CONTINUOUS
CRACKERS AND SNACKS FRYING LINE



The NEAEN Continuous Crackers and Snacks Frying Line is designed for continuous production of fried crackers and other snacks. Frying in oil gives products a rich taste and aroma, and a longer life compared with snacks roasted in hot air.

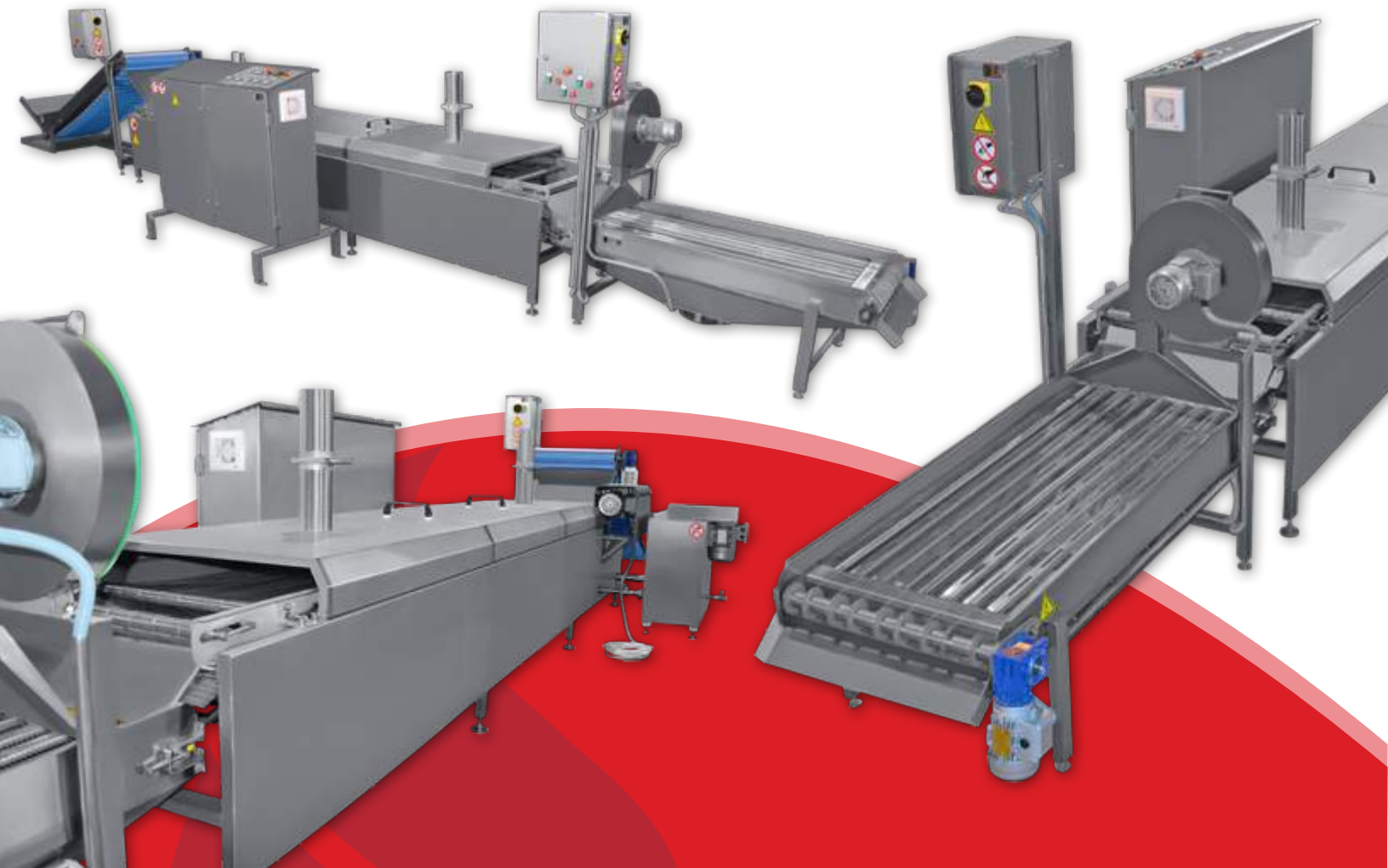
For the production of crackers, special breads with high density are used. To increase the profitability of cracker production, it is advisable to negotiate the supply of suitable raw materials with the nearest bakery.

The frying of crackers (depending on the type) is carried out by immersion in oil, or pouring, using MasterFry, UniFry or EcoFry continuous fryers. Nuts and similar products are fried in a rotary drum fryer.

A uniform feed of the product into the fryer is carried out by means of the feeding conveyor; if necessary, a vibrating spreader is included in this process.



After frying, the excess oil is removed by the vigorous blowing of cold air onto the product, the air cooling conveyor then cools the product to the required temperature. Salt and spices, depending on the type of product, are added via the drum or the conveyor seasoning equipment.





The equipment is made entirely of European stainless steel. High quality manufacturing minimizes maintenance and repair time and ensures a rapid return on investment.

The line is fully automated, and requires little space and a minimum of power, due to the high efficiency of the heating system and heat distribution. The deep fryer is available with electric, steam or gas heating. Each line is designed individually, and the installed capacity is calculated based on the type of product, frying temperature and performance. This provides the customer with an effective solution to their requirements, without overpaying for increased size or excessive thermal capacity if this is not actually needed.

The estimated capacity of this frying line is determined based on the size of the frying area, the bulk density of the product on the conveyor belt and the required time of frying.

The line is equipped with any additional manufacturing equipment necessary to the production of the finished product.



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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Find your nearest sales representative at

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