



# THE NEAEN STEAMMIX

COOKER WITH STEAM AGITATOR  
AND INTEGRATED HOMOGENIZER

# The NEAEN SteamMix cooker is suitable for the preparation of homogeneous products such as soybean milk and soybean paste, and various types of dressings and similar products.

## Intensification of cooking

The design of the NEAEN SteamMix cooker provides unsurpassed fast cooking of foods, with a minimum expenditure of energy, by using a direct injection of steam into the product combined with intensive mixing via a steam agitator. Direct steam injection provides not only rapid heating, but prevents heat loss and heat inertia, in comparison with models which employ heating through the jacket.

Mixing of the product in the SteamMix cooker is carried out in two planes. Mechanical mixing, grinding and homogenization of the product is achieved by using the built-in type homogenizer, of the rotor-stator type. The heating and mixing, carried out in a different plane, is achieved via direct steam injection.

There is no mechanical mixing device in the NEAEN SteamMix cooker.

The integrated high rotor-stator type homogenizer enables rapid mixing, homogenization and comminuting of the particles of the product to 3 microns in just a few minutes. The working components of the homogenizer can be changed to produce different types of product.

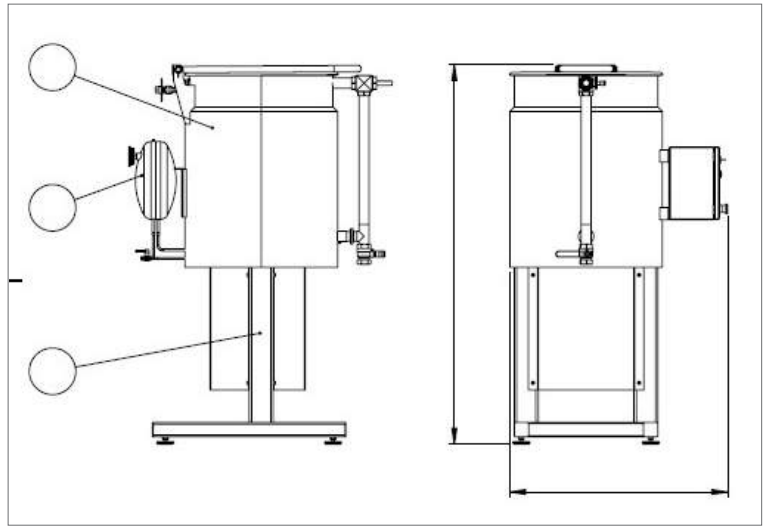
The design of the SteamMix cooker consists of a thermally insulated cooking vessel, built-in homogenizer of the rotor-stator type, a direct steam injection system, and steam mixing and heating systems.

## Benefits

- ▶ Reduced cooking time of product due to intense heating
- ▶ Efficiency - prevention of loss of heat energy, by direct injection of steam into the product
- ▶ Versatility - the steam mixing system yields effective results at any pressure of steam available at the customer's facilities
- ▶ High performance
- ▶ Uniformity of preparation and quality of the finished product, due to rapid heating and intense mixing in two planes.

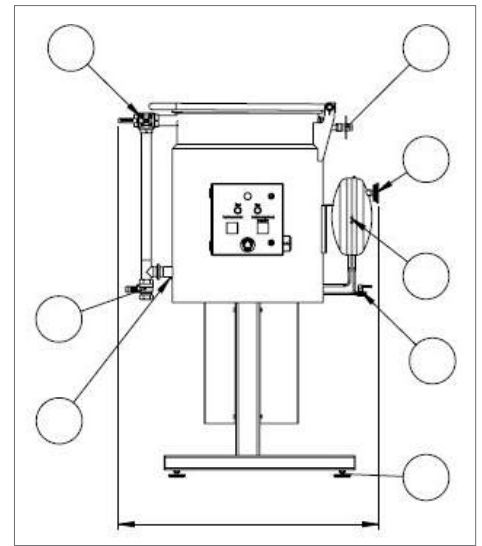
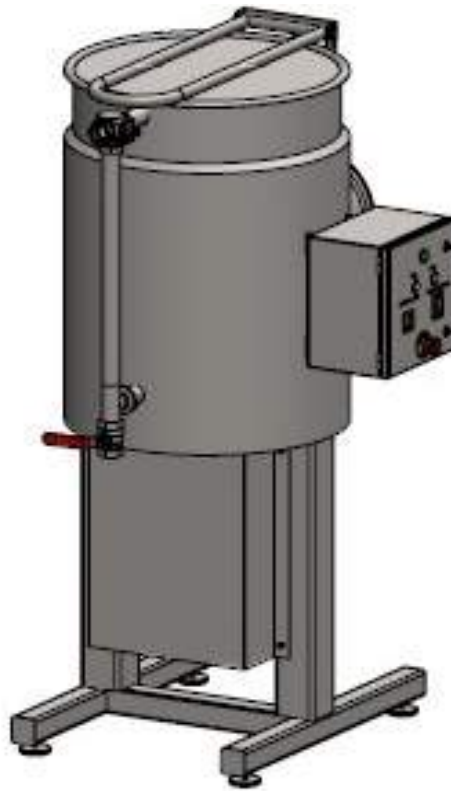


Model	SteamMix - 150	SteamMix - 500
Total volume, l	150	500
Heating type	Direct steam injection	
Power of the homogenizer, kW	7,5	18,5



## Options

- ▶ Interchangeable working bodies are available for the homogenizer, to produce a variety of products
- ▶ A tilting working tank for easy unloading
- ▶ An advanced control system based on industrial controllers
- ▶ Added individual solutions on request.



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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](mailto:info@neaen.com)

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