



NEAEN THERMO SCREW
CONTINUOUS SCREW COOKER BLANCHER

The NEAEN ThermoScrew Continuous screw cooker / blancher is a convenient and effective solution for high-performance industrial heat treatment of bulk and lump products, such as:

- ▶ Macaroni and spaghetti
- ▶ Rice
- ▶ Chunks of fish, meat or poultry
- ▶ Laminaria
- ▶ Seafood
- ▶ Fruits and Vegetables
- ▶ Legumes
- ▶ Mushrooms
- ▶ and other



The continuous operation of the ThermoScrew cooker / blancher can significantly improve performance and reduce costs when moving from a batch production method.

The design of the neaen ThermoScrew cooker / blancher

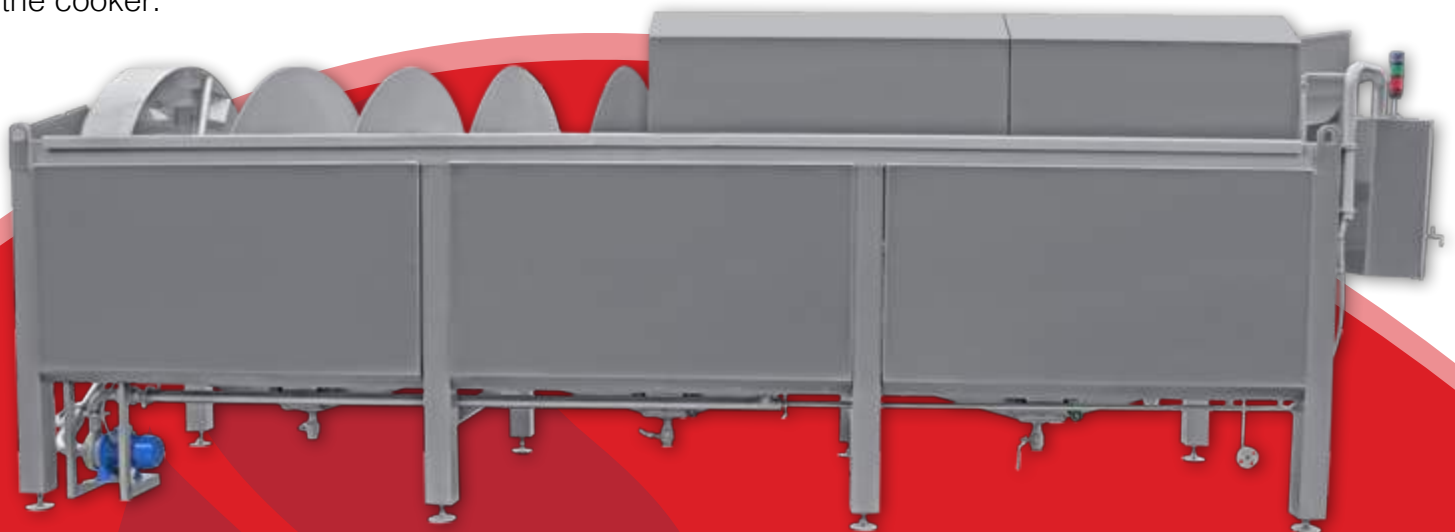
The design of the cooker / blancher consists of a cylindrical cooking chamber, equipped with a heating jacket and an insulation layer. Inside the chamber there is a large diameter screw half immersed in the working vessel. A lifting sectional cover with additional insulation provides convenient access to the entire inner surface of the cooker.

Principle of operation

The NEAEN ThermoScrew cooker / blancher is designed for high performance and operates continuously. The product is distributed uniformly inside the cooking chamber through the feed conveyor and is moved by a screw to the discharge zone. For maximum efficiency of the cooking / blanching, the intensive hydrodynamic mixing principle is applied, whereby the product moves along the cooking chamber, rotating vigorously in the transverse plane. Intensive water circulation ensures uniform heating and its maximum heat transfer between the heat exchanger and the product, as well as ensuring that the product will not stick and is exposed the same heat treatment on all sides.

The speed of the screw rotation depends on the desired cooking time and may vary within a certain range for a quick change to a new kind of product.

It is possible to use twin-screw design for processing viscous products.



FEATURES

- ▶ The NEAEN ThermoScrew cooker / blancher is manufactured entirely of stainless steel AISI304 (other materials available on request).
- ▶ Depending on the needs of the customer, the equipment can be manufactured for steam, electric or gas heating.
- ▶ The special design of the discharging device ensures a uniform product discharge with no dead zones or sticking.
- ▶ Flexibility in configuration.
- ▶ Economical consumption of water and energy.
- ▶ Quick warm-up, the first batch of product is loaded into the heated to a pre-determined temperature water.
- ▶ Thanks to the constant intensive filtering, water stays clean longer. Effective two-stage forced filtration system is applied.
- ▶ The design of continuous cooker / blancher has a stable common base that ensures the reliability and durability of construction, even with large dimensions of the machine.
- ▶ Reinforced insulation protects operators.

Individual design engineering

Continuous screw cooker / blancher is designed and manufactured in accordance with the nature of the product, the required performance and customer requirements of the technological process.

Special design of feeding and unloading zones is possible. The NEAEN ThermoScrew cooker / blancher is supplied with all necessary auxiliary equipment (feeding conveyors, cooling conveyors, excess water removing system etc)

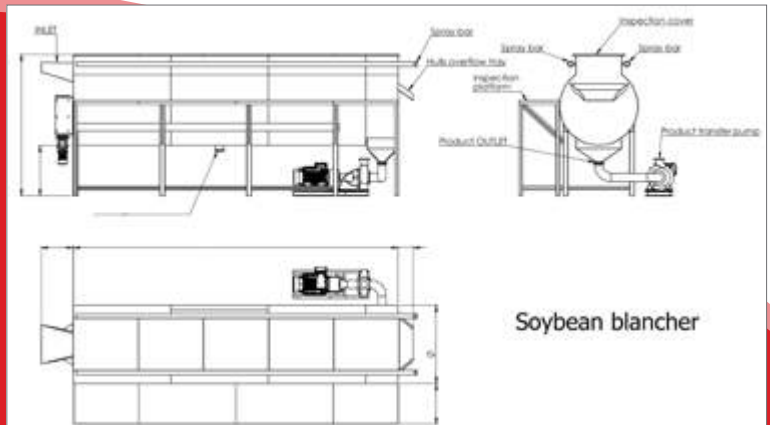
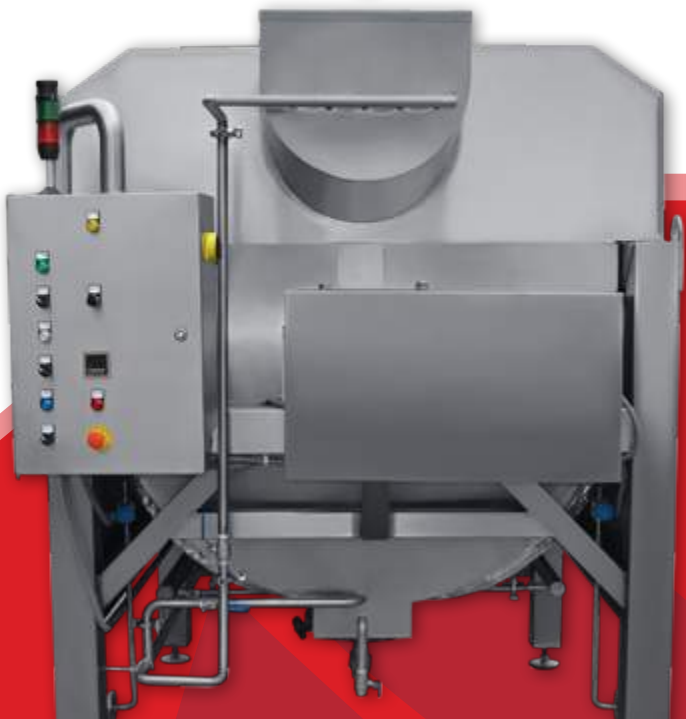
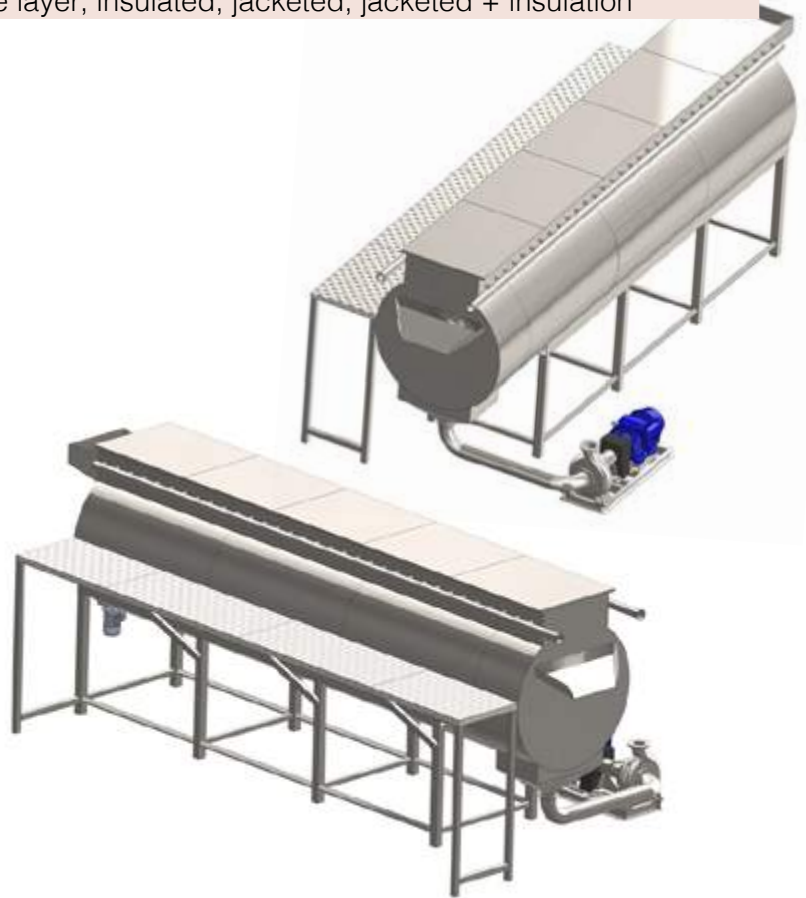
Advantages of the neaen ThermoScrew cooker / blancher

- ▶ Suitable for a wide range of products, the possibility of a rapid change to a new product for the processing in the same machine
- ▶ High performance and ease of use at the same time
- ▶ The uniformity of heat treatment
- ▶ Continuity process ensures consistent high quality of the finished product
- ▶ Efficiency – the minimum possible water and energy consumption
- ▶ Operator Safety – feeding and discharging of the product are carried out automatically, without operator intervention. No need for regular opening and closing the lid.
- ▶ High energy efficiency. Cooker / blancher is equipped with high-quality durable insulation. Product processing is carried out in a completely closed system with minimal heat loss.
- ▶ Ability to develop individual design



Working volume, liters (for product + water/steam/oil), approximately

Diameter of working chamber, mm / Length of working chamber, mm	400	500	600	700	800	1000	1200	1500	1800	2000
2000	113	177								
3000	170	265	382	520	680					
4000	226	353	508	693	905	1413				
5000		442	635	866	1131	1767	2545	3976	5724	7069
6000			765	1040	1357	2120	3054	4771	6871	8483
7000				1212	1584	2474	3563	5567	8014	9900
8000					1810	2827	4072	6362	9162	11309
9000						3181	4580	7157	10305	12723
10000						3534	5090	7952	11452	14137
Heating type	Direct steam injection, heated jacket (steam, gas, electricity), combined									
Material, stainless steel	AISI304 / AISI316L									
Design	Single layer, insulated, jacketed, jacketed + insulation									



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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