



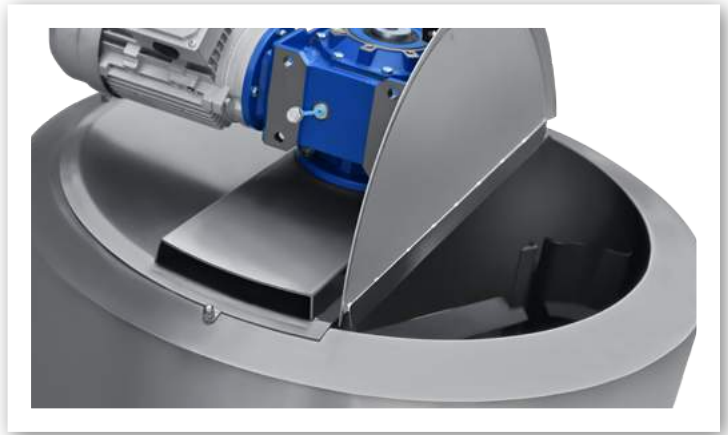
THE NEAEN UNICOOK

BATCH ATMOSPHERIC COOKER

The universal batch cooker NEAEN Unicook is an effective and affordable solution for the preparation of various food products, offering minimal operating costs and easy maintenance.

The NEAEN Unicook is intended for the cooking at atmospheric pressure of a wide range of liquid and pasty products with low to moderate viscosity including solids, such as:

- ▶ Jams, preserves and marmalades
- ▶ Soups and semi-finished products
- ▶ Meat sauces, dressings, dips
- ▶ and similar



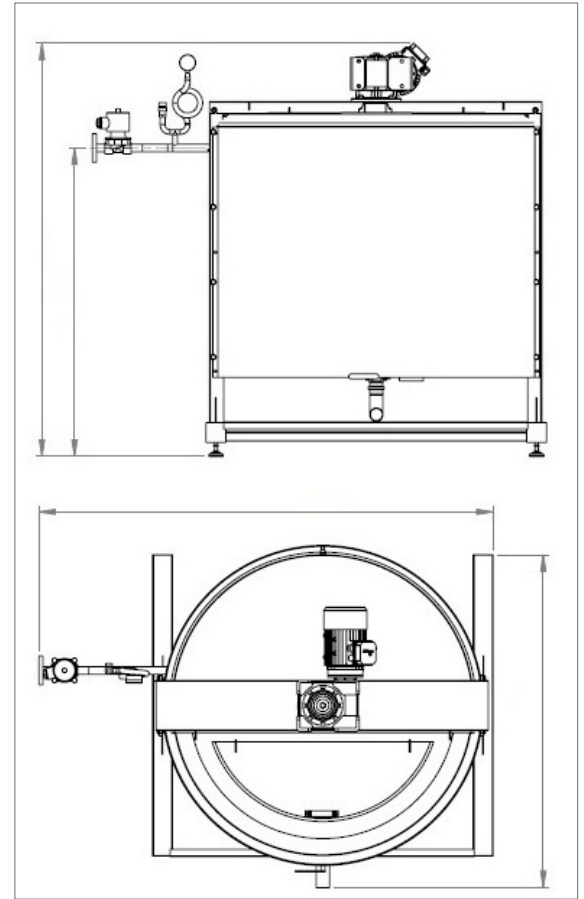
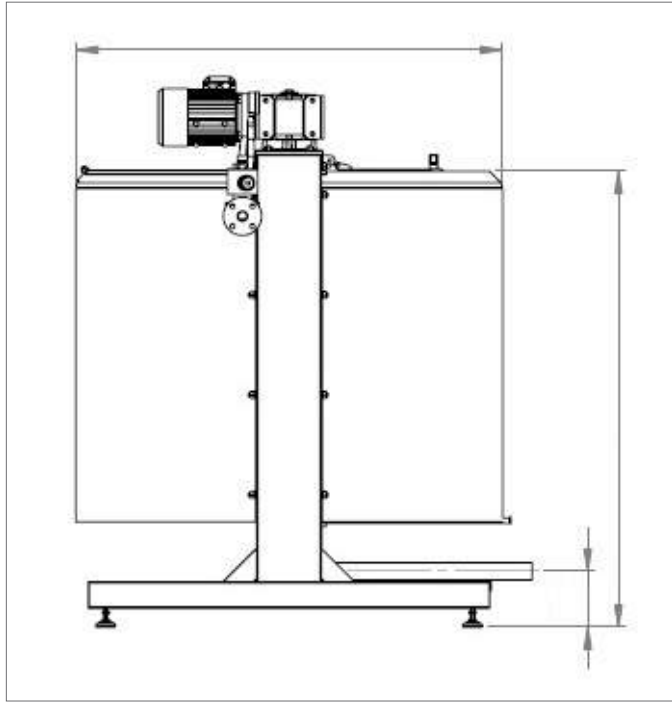
If you need to cook your product at low temperatures, for better preservation of the appearance and nutritional properties of the product, as well as possible introducing of heat sensitive components, we recommend the use of the universal vacuum cooker Unicook-V.

The standard range includes the following volumes of cooking vessel: 100, 250, 500, 1000, 1500 and 2000 liters.

The design of the UniCook cooker consists of a thermally insulated cylindrical tank, heating system, and low-speed frame agitator with a top drive (with or without Teflon scrapers). The lid opens at 1/3 for convenient loading of ingredients. The control system in the basic version switches an agitator on and off, and performs digital temperature control.



Model	Unicook-100	Unicook - 250	Unicook - 500	Unicook - 1000	Unicook - 1500	Unicook - 2000
Total volume, l	100	250	500	1000	1500	2000
Heating	Electricity, steam, gas				Steam	
Material	AISI304/AISI316L					



Benefits

- ▶ Versatility
- ▶ Low purchase cost
- ▶ Low operating costs
- ▶ Ease of use
- ▶ Low energy consumption compared with similar models
- ▶ A wide range of options for any kind of cooking process
- ▶ High quality manufacturing, with high quality materials and components used
- ▶ Easy integration into any production process
- ▶ Easy adding on of any additional equipment for raw material preparation, pasteurization or sterilization, dosing etc.

Ongoing processes

Uniform and rapid heating under strict temperature control. The highly efficient heat distribution system heats the product quickly and with minimal inertia, which can significantly reduce energy consumption.

Thorough mixing, for rapid achievement of homogeneous composition. The special shape of the agitator effectively distributes solid inclusions in the product, but does not damage them. Jams, sauces, soups and ready meals cooked in the Unicook cooker have a completely homogeneous structure and attractive appearance.

Effective dissolution of soluble sugars and other components. There is uniform distribution of even a small amount of additives.

Options

- ▶ An adjustable agitator speed
- ▶ Teflon scrapers for continuous cleaning of the walls (if the product is prone to scorching)
- ▶ Direct steam injection
- ▶ Steam mixer (ideal for cooking soy-based products)

An integrated homogenizer to prepare a homogeneous mass with a particle size of 3 microns. If it is necessary to add solid inclusions into the homogenized mass, they are loaded into the vessel after the homogenization process is completed. The product is then thoroughly mixed and discharged via a pump.

- ▶ The vacuum version - the NEAEN Unicook-V

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.



info@neaen.com

Find your nearest sales representative at

<http://neaen.com/contact-information>