



NEAEN UNIVERSAL
COOKING AND HOMOGENIZATION
PASTEURIZATION PLANT



This universal cooking and homogenization plant with pasteurization is designed to produce a wide range of food products, from liquid to high-viscosity ones, that have a homogenous structure or contain solids up to 15 mm (or greater upon request).

Example products

- ▶ Yogurt with pieces, sour cream and other dairy products
- ▶ Jams and marmalades
- ▶ Sauces, gravy, fillings
- ▶ Ready soups and other semi-finished products



The plant carries out the following processes

- ▶ cooking (at atmospheric pressure or under vacuum)
- ▶ homogenization
- ▶ blending
- ▶ pasteurization
- ▶ aseptic cooling (optional)

The plant includes:

a cooking tank, which depending on the product and the needs of the customer can be designed for working under vacuum or at atmospheric pressure with a thermal insulation layer and heating system (tubular electric heater, steam, or gas); and a frame agitator. For producing products that tend to stick or burn, the agitator is equipped with a teflon scraper for continuous cleaning of the walls of the cooking tank. The lid of the cooking tank can be conveniently raised on supports.

Loading funnel with access platform for convenient adding of ingredients

The rotor/stator homogenizer grinds and homogenizes products up to 3 microns. The homogenizer can be integrated into a circuit for recirculating the product or directly into the cooking tank. It ensures intensive recirculation of the product and additional heating by converting mechanical energy into heat.

When working with products that should include solids, the product is piped out without going through the homogenizer.

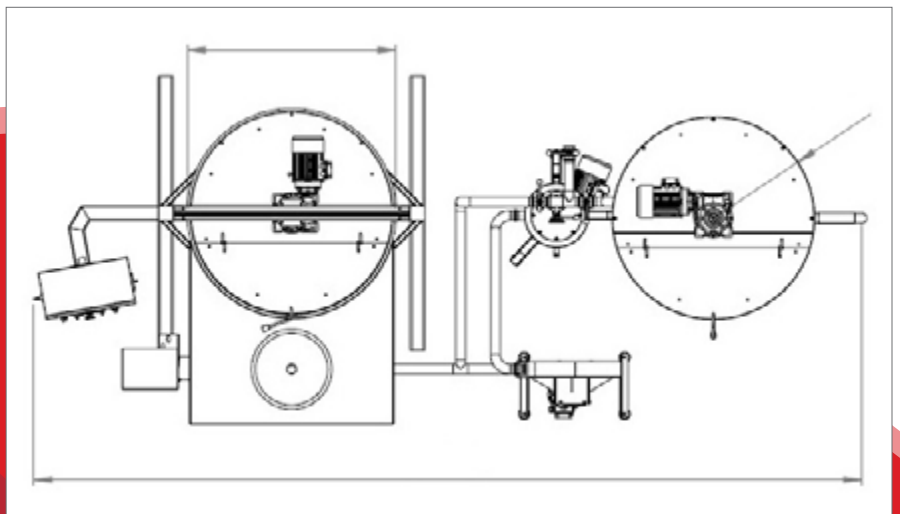
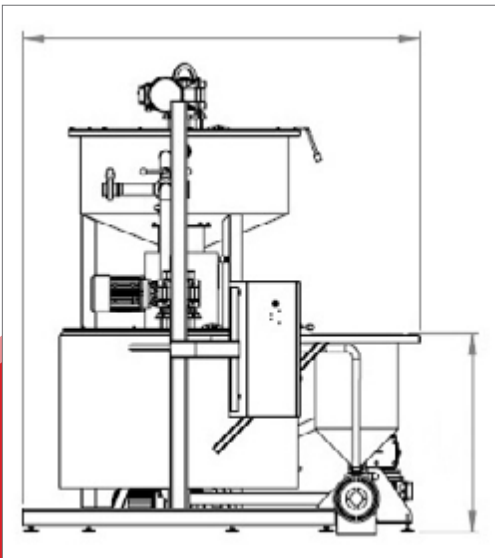
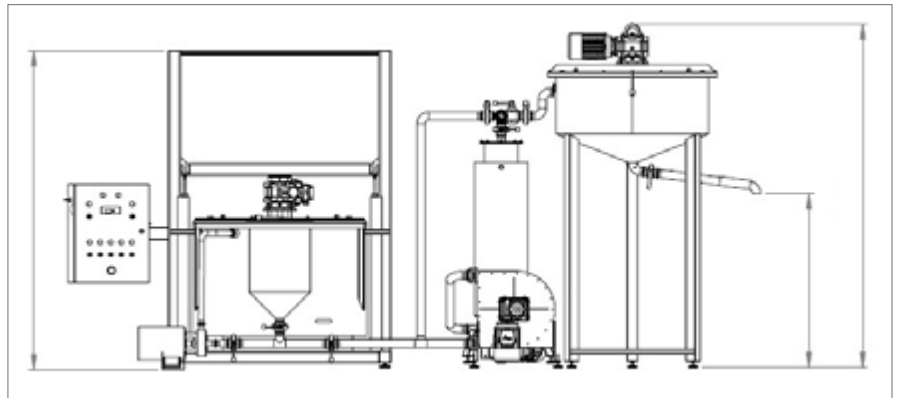
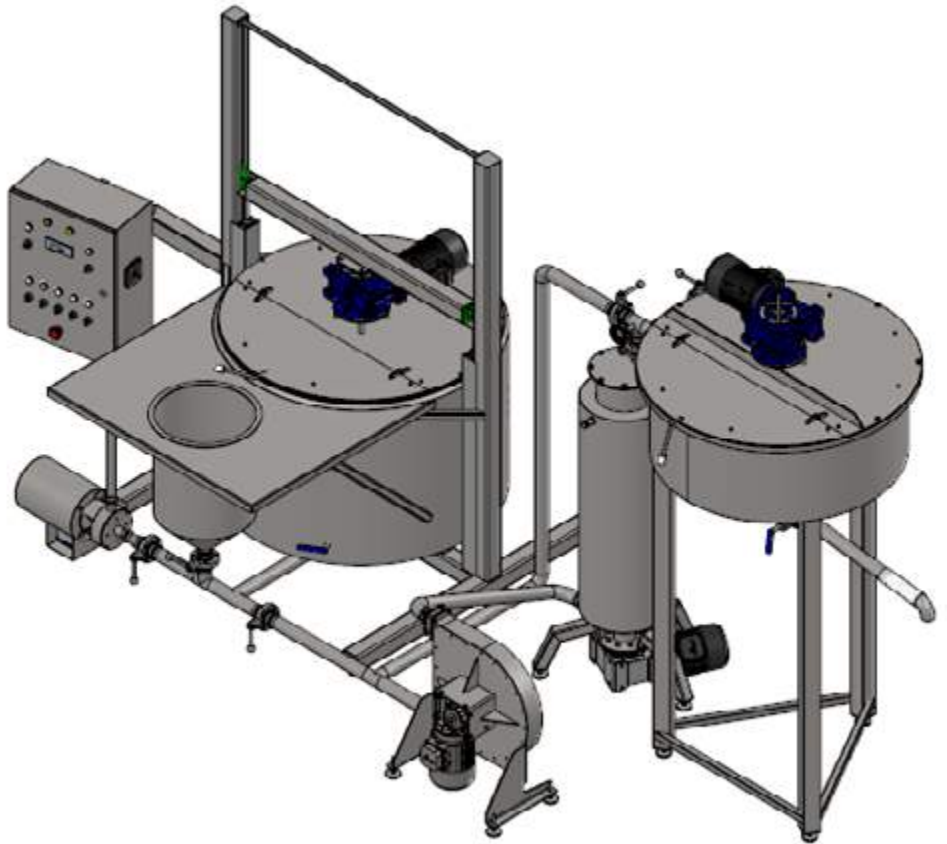
Scraper surface type pasteurizer or pasteurization cooling plant.

The ready product is piped through a holding tank into the scraped-surface pasteurization plant, which efficiently handles liquid and viscous products, including ones with solids up to 15 mm.

Depending on the required process, after pasteurization the product is fed to packaging or is aseptically cooled in the second section of the scrapped surface pasteurization/cooling plant.

Advantages

- ▶ Universal application – you can produce a large variety of different products in a single plant.
- ▶ Adding ingredients is convenient and the plant is easy to maintain and clean.
- ▶ It's hygienic: high-quality materials used, thorough cleaning of the welding seams, and no dead zones. The plant is easy to clean after the end of the cooking cycle with detergents.
- ▶ It's economical. The blending, cooking, homogenizing, and pasteurization processes proceed with maximum efficiency and minimal energy and time costs.
- ▶ Any heating source is possible
- ▶ The configuration can be changed and any other additional options can be specified at the customer's request.



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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