



THE NEAEN UNICOOK-V

UNIVERSAL VACUUM BATCH COOKER

NEAEN UniCook-V universal vacuum batch cooker is suitable for the cooking of a wide range of products, both under vacuum and atmospheric pressure.

The cooking process takes place in vacuum conditions, at lower temperatures, thus preserving the natural taste, flavor, color and nutritional properties of the product. Evacuation effectively removes air bubbles from the final product. As a result of vacuum cooking, sauces, jams, and ready meals all have a uniform attractive structure, without air inclusions – which also has a positive effect on the shelf life of the finished product.

The more rapid evaporation of water under a vacuum allows for faster cooking of food, and at a lower heat, with less energy required.

The vacuum cooking plant UniCook-V works effectively for the preparation of the following products:

- ▶ Jams, marmalades,
- ▶ Fruit toppings
- ▶ Soups
- ▶ Sauces, dips,
- ▶ Ready meals
- ▶ and many more



The design of the vacuum cooking plant UniCook-V

This vacuum cooker consists of a thermally insulated cylindrical vacuum vessel with a torosferical or conical bottom, low-speed frame agitator, heating system, vacuum generation system, loading hatch and the necessary fittings. For the production of a homogeneous mass, the cooker can be equipped with an integrated homogenizer of the rotor-stator type.

The UniCook-V vacuum cooker is a universal solution which can be integrated into any production line. It can be supplied with any additional equipment needed during the production cycle – from raw material preparation to pasteurization / sterilization and filling.

The standard range of UniCook-V models comprise a total volume of 100 to 3000 liters; working volume, depending on the properties of the product, is on average 50 to 70%.

The NEAEN UniCook-V vacuum cooker is made entirely of stainless steel AISI304.

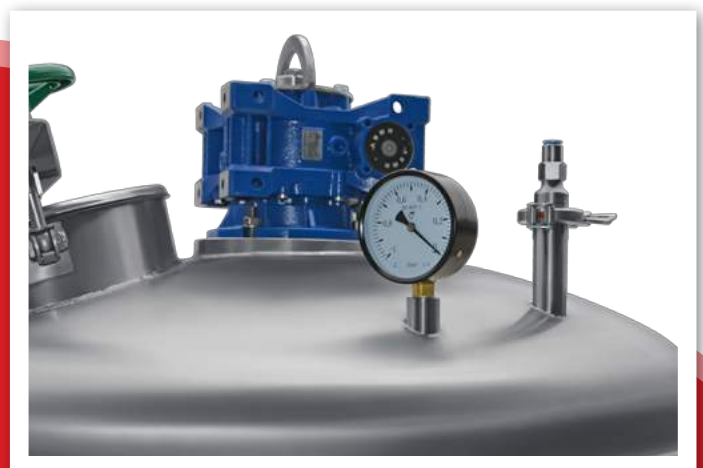
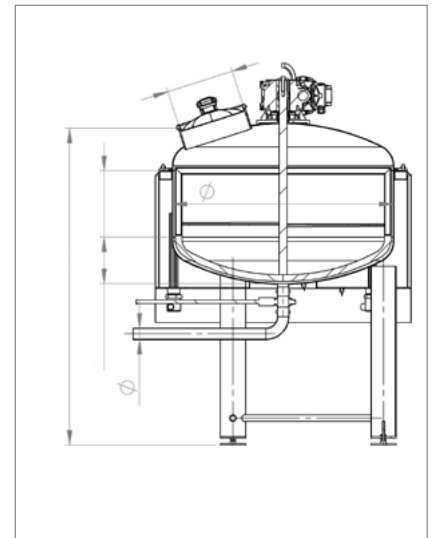
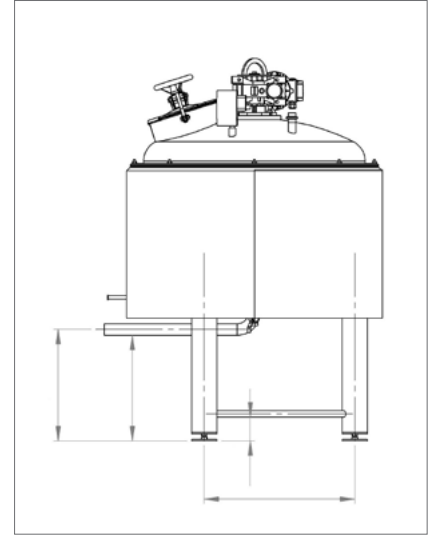
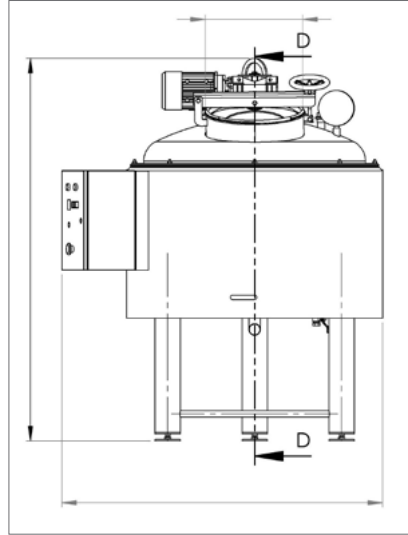
Vacuum cookers in this range include models with electric, steam or gas heating.

The design is highly hygienic, and convenient for cleaning and maintenance.

Model	UniCook - V-50	UniCook - V-150	UniCook - V-300	UniCook - V-600	UniCook - V-1100	UniCook - V-2000	UniCook - V-3500	UniCook - V-5000
Total volume, l	50	150	300	600	1100	2000	3500	5000
Material	AISI304 / AISI316L							
Heating	Steam, electricity, gas							

OPTIONS

- ▶ Different types of agitators
- ▶ Teflon scrapers to prevent adhering of product to the walls
- ▶ Defoamers for foaming products
- ▶ A tilting vessel design
- ▶ An integrated homogenizer
- ▶ An advanced control system based on an industrial controller, with various modes and programs
- ▶ Aseptic execution
- ▶ Additional vessel for pre-mixing the ingredients
- ▶ Direct steam injection into the product
- ▶ CIP balls
- ▶ Change of dimensions
- ▶ Any other necessary additions upon 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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