



NEAEN VF-20

VACUUM DEEP-FAT FRYER
FOR LOW-OUTPUT PRODUCTION.

The NEAEN VF vacuum deep-fat fryer is designed for batched frying of vegetables, fruit, seafood, confectionery and pastry products as well as meat and fish products.

Compared to ordinary atmospheric frying, vacuum frying offers considerable advantages.

The evaporation of water in a vacuum takes place at lower temperatures, which means lower energy costs.

The quality of products you make is higher thanks to their lower fat and acrylamide content. Products can be fried at temperatures lower than 120°C (248F), the temperature at which acrylamide begins to form.

The temperature of frying, as well as the degree of vacuum, can be regulated according to product requirements, such as its desired appearance, hardness, and fat content.

Frying of products with high sugar content without caramelization. The vacuum fryer enables processing of low-quality potatoes that contain a high amount of starch and could not be fried in ordinary atmospheric fryers. Attractive-looking fruit chips can also be produced from fruit with a high sugar content (without turning brown).

The low working temperature keeps the oil fresh for a longer time and does not let it turn rancid.

It uses less oil compared to atmospheric frying.



The NEAEN VF vacuum fryer comprises the following elements:

- ▶ vacuum frying chamber
- ▶ oil heating system
- ▶ vacuum collector for storing and forced cooling of oil
- ▶ vacuum system for removing oil from the product
- ▶ vacuum generation system
- ▶ oil filtering and circulation system
- ▶ integrated low-inertia electric heating. Multizone temperature control with an automatic thermoregulator
- ▶ additional mesh basket included

Automatic control system

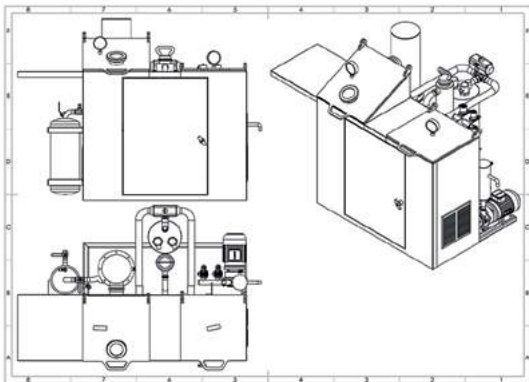
The process of vacuum frying/drying is quite complex in terms of the sequence of operations performed, and therefore NEAEN VF vacuum frying/drying plants are equipped with a completely automated control system with various recipes, which minimizes the effort needed from the operator and eliminates errors connected with the human factor.

All processes that are carried out are shown on the operator's panel (process visualization). Programming of new recipes is done with the help of an intuitive interface.

Model	VF-20	VF-50	VF-100	VF-350
Working volume – volume of one load, liters	20	50	100	350
Capacity per hour	Depends on product and processing mode			
Heating	Electric, steam, gas			
Control system	Fully automatic control system PLC			
Chilling unit	Integrated / connection to the external source			

Advantages of the NEAEN VF vacuum fryer.

- ▶ Economical – it saves significant amounts of oil and energy.
- ▶ Ability to use low-quality products that would not lead to acceptable output by means of atmospheric frying.
- ▶ Environmentally friendly – high-quality finished products with low fat content, and with little to no acrylamide content.
- ▶ Easy to use
- ▶ Durable design
- ▶ Areas of application: healthy fruit and vegetable snacks, meat and fish semi-finished products, various types of dried or frozen preserves, confectionery.



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

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