



NEAEN WCC WATER

COOLING CONVEYOR

NEAEN WCC water cooling conveyor is designed for fast, efficient cooling of products after cooking, blanching, baking and drying.

The NEAEN WCC water cooling conveyor is used in the production line of heat treatment of the products, after the conveyor or auger blanchers and cookers, roasting ovens and dryers.

Suitable for the efficient cooling of products such as:

- ▶ pasta
- ▶ rice
- ▶ peas, beans and other legumes
- ▶ seafood (shrimp, mussels, squid, octopus, etc.)
- ▶ vegetables
- ▶ mushrooms
- ▶ Some types of confectionery (e.g. confectionery bars after the oven)



Depending on the type of product, cooling can be carried out by the ice water pouring method, or by creating a finely dispersed mist.

Products that do not float to the surface can be cooled by immersion in ice water.

The standard width of the NEAEN water cooling conveyor is between 300 and 2000 mm, and is determined by the parameters of the thermal processing equipment. The length of the cooling conveyor depends on the required performance.

The material used is stainless steel AISI304, with a PVC conveyor belt. It is possible to connect to a source of cooling water at the customer's facilities or for the cooler to be supplied with its own chiller. An optional recycled water filtering system is also available.

A water heating system can be installed for frozen product defrosting.

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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