



NEAEN EXTRAVAC

VACUUM COOKER / EVAPORATOR / CONCENTRATOR
WITH BUILT-IN CONDENSATION SYSTEM

The ExtraVac batch cooker/evaporator/ concentrator is intended for low- and high-temperature cooking of a wide range of products:



confectionery pastes, jams, caramels, and sauces, including highly viscous and thick products, as well as for evaporating various extracts and similar products in the food, pharmaceutical, chemical, and other industries.

EXAMPLE APPLICATIONS

- ▶ jams
- ▶ sauces
- ▶ various types of confectionery pastes
- ▶ oriental sweets
- ▶ other similar products



DESIGN

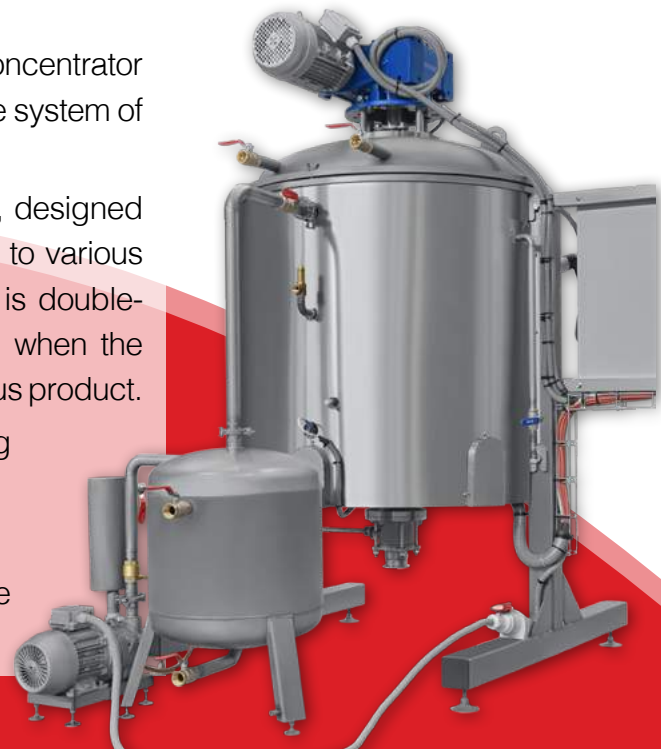
The main feature that sets the ExtraVac vacuum cooker/ concentrator apart from other vacuum cooker models is its integrated double system of forced condensation of vapor and a built-in condenser.

The mixing device is a reinforced stirrer with a special shape, designed precisely for mixing highly viscous products that tend to stick to various surfaces. The stirrer is equipped with Teflon scrapers and it is double-sided: it mixes the product during cooking/evaporating, and when the rotation is switched to reverse, it helps to unload the ready viscous product.

A built-in screw extruder has been provided to facilitate unloading of the ready viscous product.

The set includes a vacuum-generating system.

The NEAEN ExtraVac vacuum cooker/ concentrator can come supplied with an electrical or steam heating system.



Model	ExtraVac-200*
Total volume, liters	430
Working volume, liters, about	200
Heating	Electro, gas, steam
Material, stainless steel	AISI304/AISI316L

* Other volumes available at request

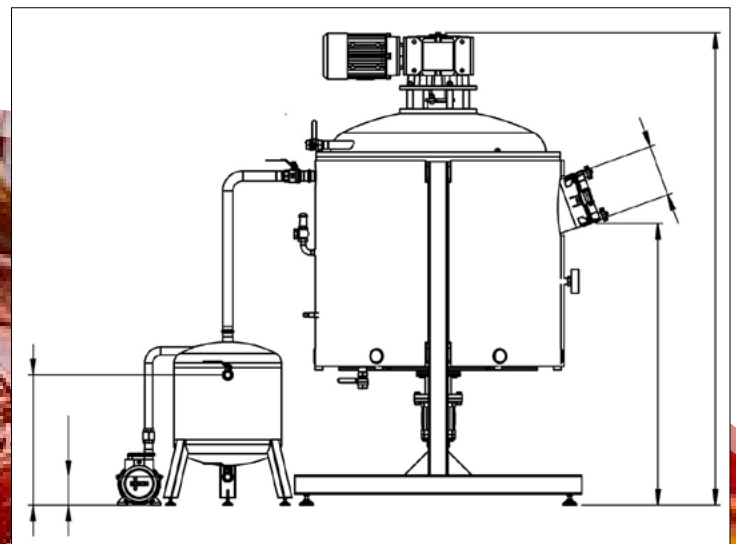
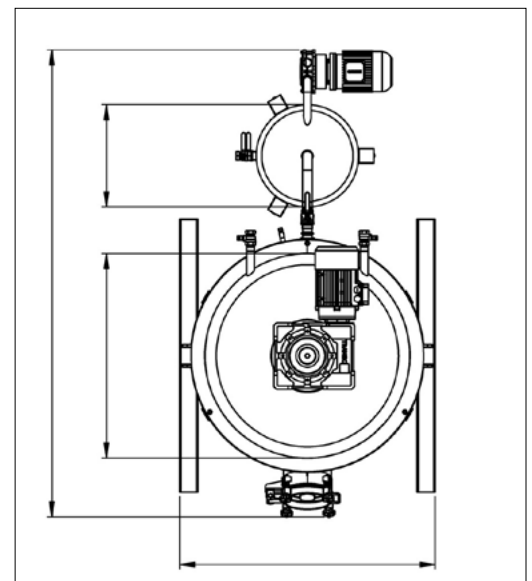
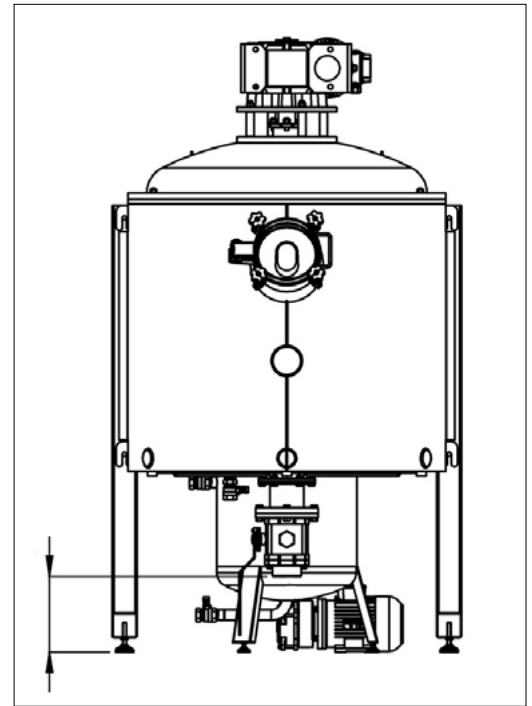
ADVANTAGES

Very high evaporation efficiency. Evaporation/cooking of the product takes a minimum amount of time.

Compact design. All the components necessary for cooking / evaporating are arranged in a compact way. The plant takes up little space.

A wide range of operating temperatures. The cooking process begins at 40 °C. It is also possible to carry out evaporation at temperatures 115 °C (and higher) if the product must be caramelized.

Possibility of working with viscous product, ensuring its even mixing, heat treatment, and easy discharge.



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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