EIMA.
FOOD PROCESSING

Know-how for your success



45
years of know how

E

Innovation never stops at EIMA EIMA Food Processing!



We love your success!

We do our utmost to achieve this, starting with the consultation on your process optimization. Even individual components are only available from us after a detailed examination of your production processes.

We feel jointly responsible for your profitable production. Our engineers and employees are used to developing your process technology in a lean, sustainable and energy-efficient way.

We can look back on more than 45 years of experience in the development and production of individual plant components and complete production lines have been designed and manufactured here in Bad Zwischenahn under the name EIMA for years.

From the planning to the remote maintenance of the current plant, we are the partner of your success.



EIMA.
FOOD PROCESSING

How product quality – becomes a quality product

EDELSTAHL® Rostfrei
STAINLESS STEEL

The automation of complex production lines increases efficiency in every respect. The use of high-quality and modern electronic components increases the energy efficiency and thus the economic efficiency of your plant.

An innovative and understandable user interface is as important as high-quality components and increases the usability of your system. We provide you with a visualization system that presents your plant in an optimal and clear way. This makes it very easy for the authorised operator to adjust the process parameters.

Optimized process technology, which can be individually adapted to a wide variety of raw materials, can be found in all our plants, e. g. the current deep fryer. Here, an intelligent oil filter system reduces the consumption of fresh oil and keeps the oil quality at a high level.

The MONSUN 2.0 steam peeling machine is a true trendsetter in its market segment. Low peeling loss with large production capacities are only two advantages of this plant.

INNOVATION



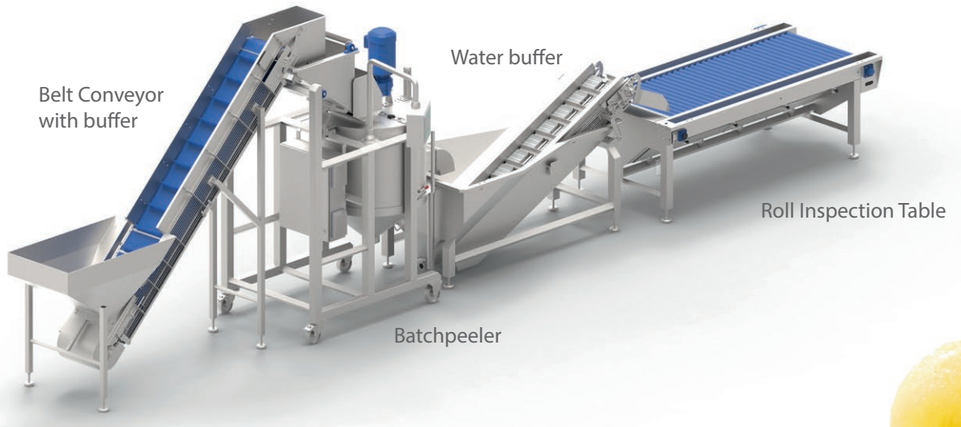


”Experience is our asset – we pass it on to you”

Peeling line with Batchpeeler

The EIMA Peeling Line with Batchpeeler has become even more effective. It can optionally be equipped with a Peeler Plate with a carborundum coating or a peeling disc with blades. How to get the best possible result Losses with as few peelings as possible. Furthermore, due to the improved chassis design, the pot can be replaced even more quickly.

But it is not only the Batchpeeler that makes this Plant so valuable, however, as option, you can install the Longitudinal Scroll Calibrator and the optimized Half Divider. These are real innovations by EIMA.



Capacities:
in kg/h 500 -15000

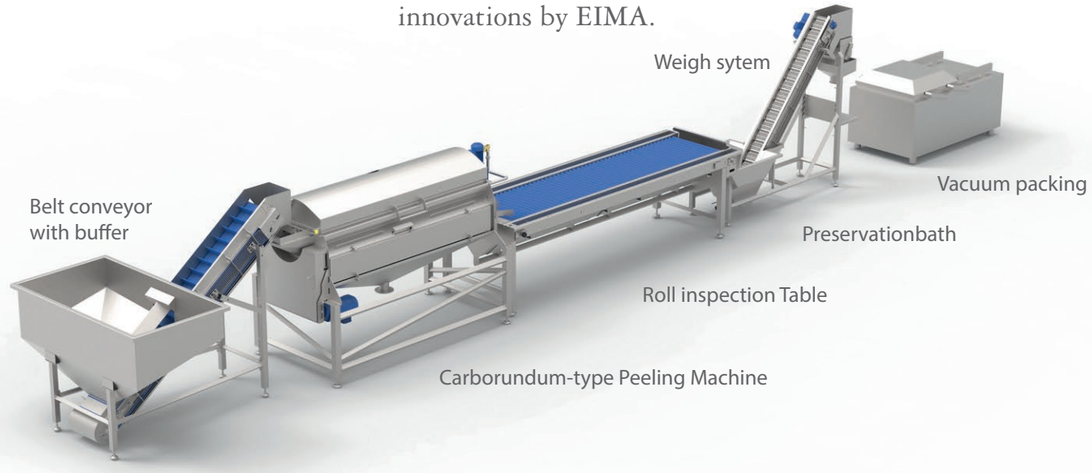
Your EIMA advantages:

- Water recycling system
- Less peeling waste
- Universally expandable

Peeling Line with Carborundum-type Peeling Machine

The EIMA Peeling Line is equipped with the optimized Roller Peeling Machine with an integrated Water Recycling System has become even more effective. The peelings are filtered from the waste water of the Peeling Machine and the water is recycled back to the Washing Machine. This roller peeler is also a top product for the gentle peeling process. The peeling process is carried out by the Carborundum coating and with different grain sizes. This gives the best possible results with as few peeling losses as possible.

But it is not only the Carborundum-type Peeling Machine that makes this Plant so valuable, you can also install the new longitudinal Scroll Calibrator and half Divider. These are two real innovations by EIMA.



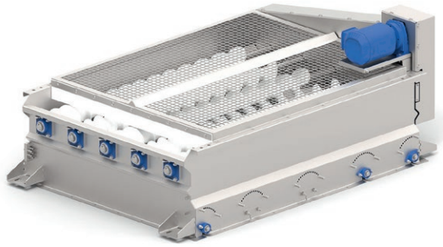
Capacities:
in kg/h 500, 1000 – 1500, 2000 – 3000, 3000 – 4500

Your EIMA advantages:

- Water recycling system
- Less peeling waste
- Universally expandable

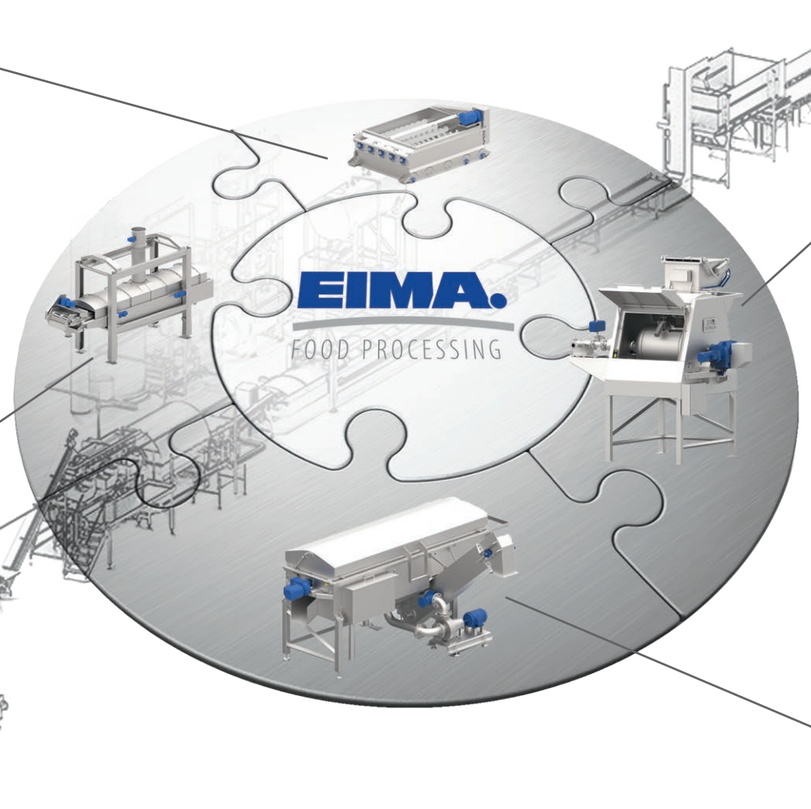


”Our highlights – with the EIMA Know-how”



Longitudinal scroll calibrator for potatoes and vegetables

- high sorting accuracy
- up to 4 selectable sizes
- no damage by plastic rollers
- external bearing and drive parts



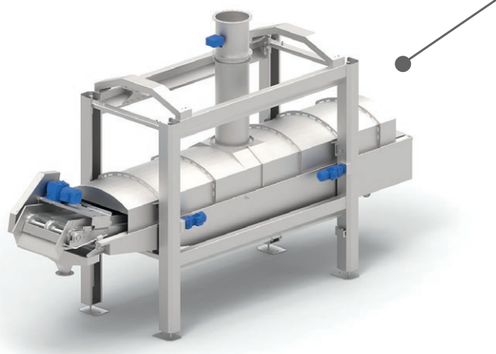


Steam Peeler MONSUN 2.0

- minimum peeling losses
- double-walled Container for Separation of condensate and Product



- very good and fast distribution of the Steam
- Shorter peeling times
- Optimized Steam release Valves



Continuous fryer with EIMA fluid system

- optimized flow Pattern of the frying oil
- automatic height adjustment by separate drives
- uniform transport of the deep-frying Product
- improvement of the acrylamide value by lowering the frying temperature

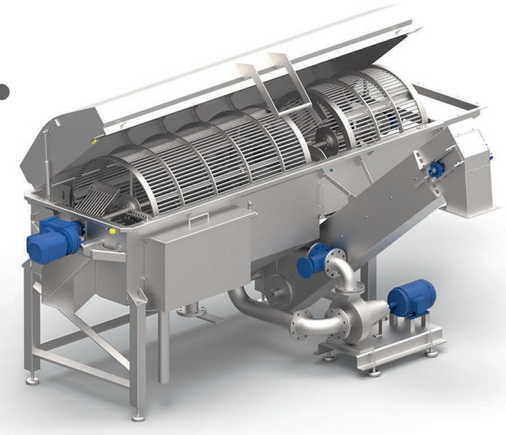


- longer use of the frying oil is possible for different processes
- reduced energy input

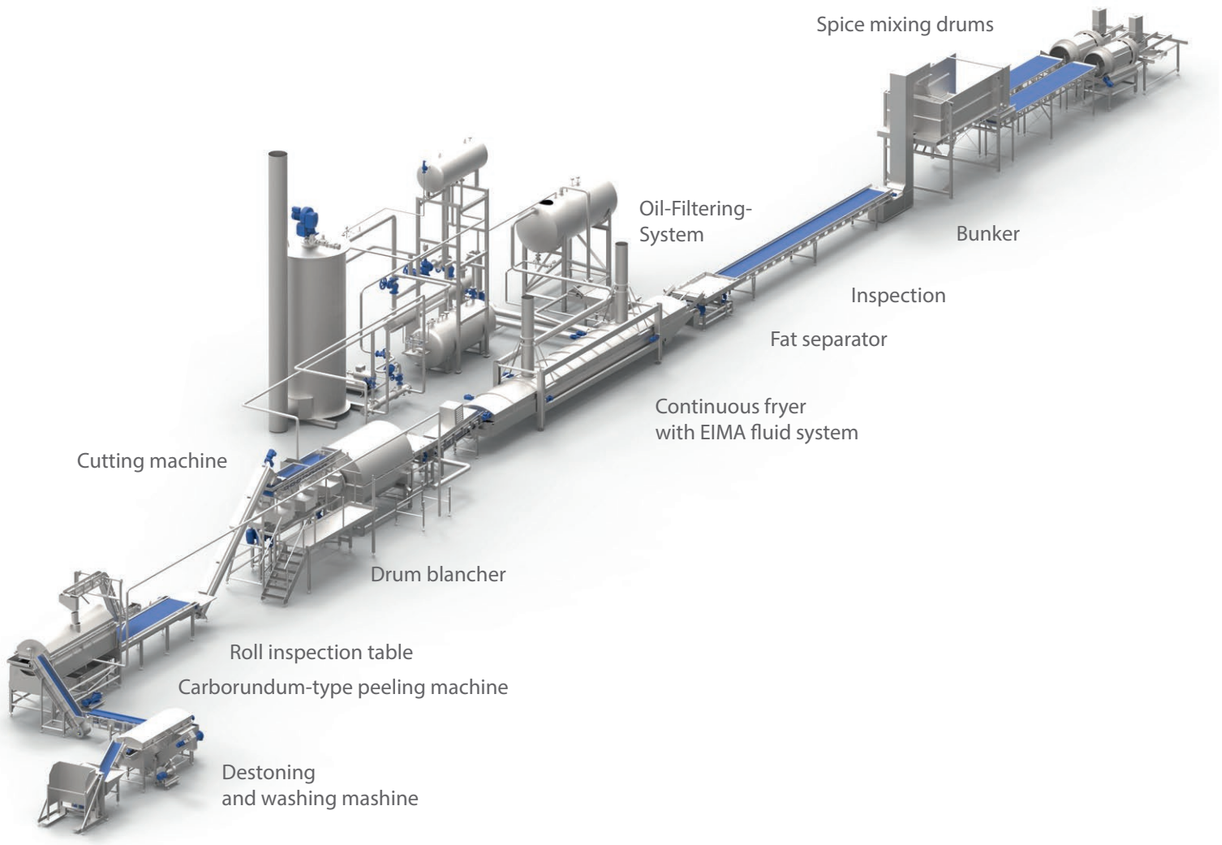
Combined washing machines

Dry grounding, water-saving, gentle and environmentally friendly washing and stoning of the goods.

- low water consumption
- good washing results even with strong sticking earth or clay
- low operating costs
- dry pre-extension
- continuous safe stone discharge



”With EIMA, your success will have good taste!”



Capacities:
in kg/h 300, 500, 1000, 1500, 2000

Your EIMA advantages:

- Well-engineered process technology
- Fryer with oil filter

Potato Chips Line

The market for snack items always opens up more interesting Possibilities. New flavours and shapes differentiated in taste and form Products require individual machines and innovative solutions Developments for your production.

Improvement of the acrylamide value through an efficient filtration system

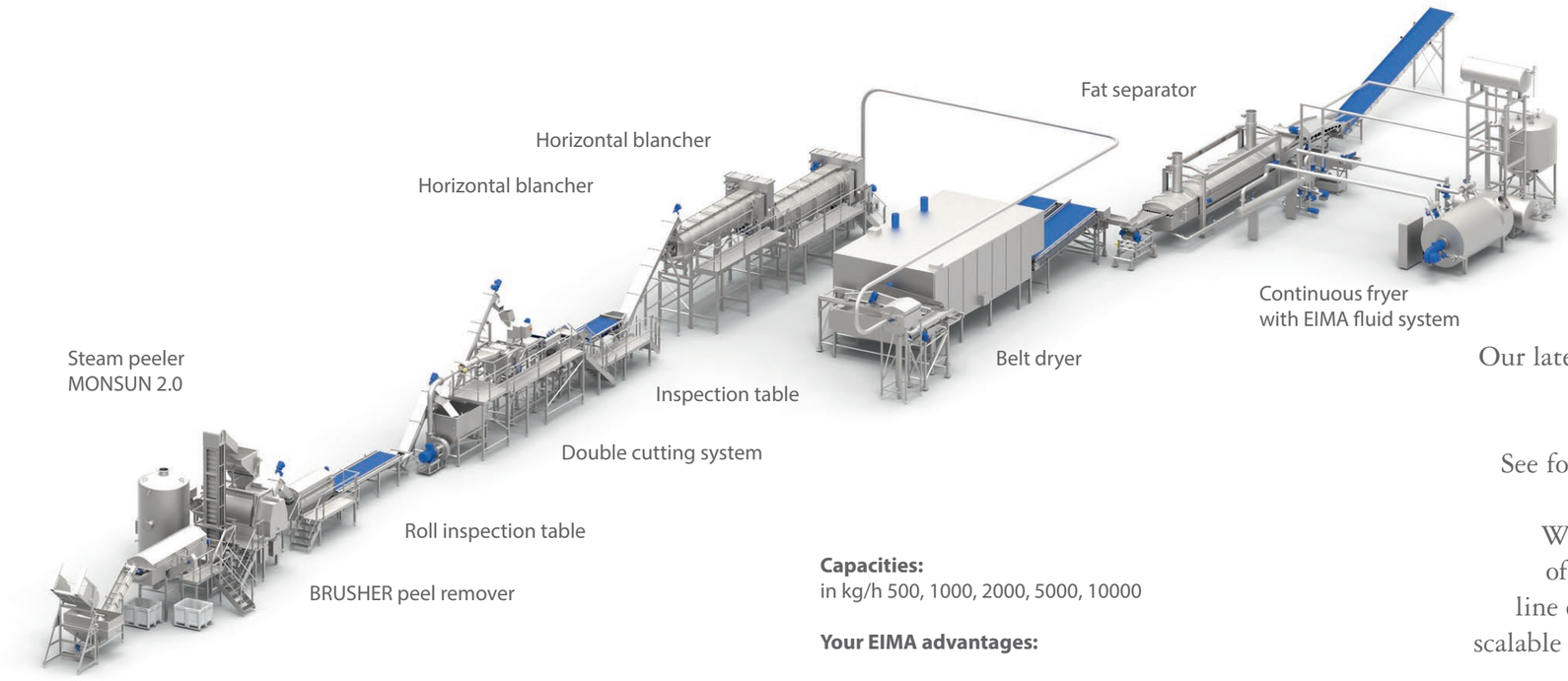


Process with EIMA filtration system **Process without filtration system**

Especially for the thinner types of chips, an effective fryer with an efficient filter system is required. At EIMA, the oil is elaborately filtered to keep the yield at a high level. Even chips with less oil usage are the result. The system is installed on a turn-key basis and handed over to you first if the good taste of your product is right.



”A good French Fries is worth its weight in gold!”



Capacities:
in kg/h 500, 1000, 2000, 5000, 10000

Your EIMA advantages:

- high-quality components
- designed for 24 / 7 operation
- low operating costs

French Fries Line

French Fries…there is hardly any other food product that has to meet higher consumer expectations. You can find Fries anywhere and they are consumed in vast quantities.
A consistent quality can only be achieved with first-class production facilities. However, a profitable 24 / 7 operation largely depends on user-friendly components.

Our latest addition, the Blanching Machine is recognised for its consistent blanching quality.

See for yourself! The well-engineered production solutions and easy to clean machines by EIMA will convince you. Whether you have need for a small system with a capacity of 1-1½ t/h or you require an industrial-type production line of up to 10 t/h, contact us. You will be surprised what the scalable architecture of EIMA productions solutions have to offer you.

Because with EIMA your French Fries will be “worth their weight in gold.”





”EIMA – from the basic product to the refined snacks!”

Potato Flakes Line

There is hardly any basic and all-purpose product, such as Potato Flakes. Whether it is being used for further processing or as mixing product, the application of this starchy intermediate product becomes more and more popular, even in the non-food sector. This means, even the waste of your other potato production can be processed in a profitable way. This EIMA system grows proportional with the volume of your orders. Due to the generous design of the first components, such as Washing Machine and Steam Peeler, you may extend to a second line and install up to four Potato Flake Dryers.

An investment that is initially a little higher will pay for itself in no time. Explain your objectives to us – and we will plan with you a successful production line that will last you for a long time.

You can start small and grow “REALLY BIG“



Capacities:
350 kg/h, 550 kg/h, 800 kg/h, 1100 kg/h, 1450 kg/h, 2200 kg/h, 2900 kg/h, 3600 kg/h

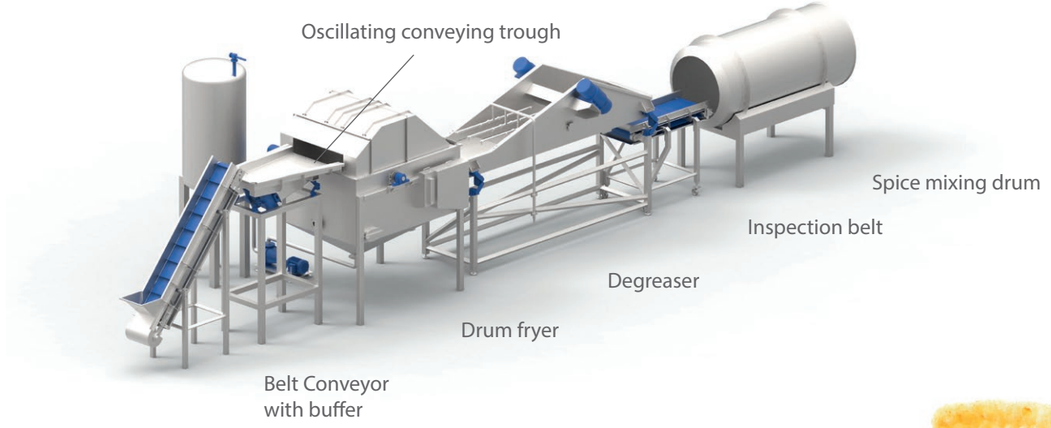
Your EIMA advantages:

- Expandable production line architecture
- Best cost/benefit ratio
- Can be used with products which might otherwise be wasted

Snack pellet line

The market for snack items opens even more interesting possibilities. Ever new products, different in taste and shape, demand individually designed machines and innovative developments for your production line.

The Snack Pellet Line is ideally suited as “starter line”. A relative small investment lets you produce very interesting products. The turnkey system is delivered to your facility and only handed over to you, once you accept the good taste of your product.



Capacities: in kg/h 150, 300, 500

Your EIMA advantages:

- Well-engineered process technology
- Snack Pellet Line ideally suited as “starter line“



EIMA
FOOD PROCESSING

www.eima.de

EIMA FOOD PROCESSING GmbH
Käthe-Kruse-Strasse 14 · D - 26160 Bad Zwischenahn · Germany

Phone +49 (0) 4403 - 62245 - 0 · Fax +49 (0) 4403 - 62245 - 99 · Email: info@eima.de