

Machine presentation: DUBRA

*Continuous Teflon® belt grill –
Higher capacity by innovative design*

■ **Diestedde.** As a result of the experience and the knowledge gained by our engineers, technicians and construction operatives over more than two decades, the DUBRA continuous belt grill has been developed into a world beating machine and is rightly among the leading world food processing systems. All over the world, machines of this type are used to fry, brown and cook a variety of food products, many of which in the convenience food sector. Due to design modifications, a 20 – 40 % higher yield is achieved today compared with former types of the same size. Providing that the product to be processed has a certain fat content of its own, the use of external cooking fats and oils is completely eliminated. The result is a finished product with the typical flavour of its own juices and with a consistently high quality. Due to the special design of the stainless steel heating platens and the use of thermal oil as the heating medium, this unique system provides an absolutely unique roasting process. The products to be fried are sandwiched between two moving transport belts made from glass-fibre reinforced Teflon®



and continuously fried between the upper and lower heating platens. The roasting temperature can be pre-selected continuously and precisely up to 280 °C. The machine is used for both short, intense browning as well as for gentle and uniform cooking of a variety of products. The optimization of the temperature distribution in the roasting area allows an extended lifetime of the Teflon® belts. This is further extended by the continuous belt cleaning during the production process by means of steam. A PLC controls all the production parameters including frying time, frying tempera-

tures and distance between the platens and once programmed reproduces these parameters when required. This type of machine is used in smaller production plants (Cook and Chill) as flexible frying systems or industrial plants as an integrated part of a high volume processing line. To assist the food industry in introducing and developing more and more new and challenging food and convenience products, we offer a testing facility in our well-equipped test kitchen. A mobile system can also be provided for longer-term tests in the customers own production plant. ■



Advantages of the DUBRA belt grill

- All machines are equipped with stainless steel platens
- 20 – 40 % higher capacity (product dependend) compared with former models
- Open construction for easy access and cleaning
- Continuous and extremely efficient belt cleaning with saturated steam
- Gentle deflection and belt tracking
- No heating elements / electrical components in the platen area / cleaning area
- Effectively useable belt width of 600 mm or 1000 mm
- Solid design and construction for industrial operations

Range of Application

Meat Products

- Goulash
- Meat strips
- Meat balls, Hamburger
- Beef olives
- Pork olives
- Beef olives with cabbage
- Boeuf Stroganoff
- Sausage chips
- „Nuernberger“ sausages
- Fried sausages
- Fried sausage rolls
- Filled veal rolls
- Beef cheek
- Cevapcici
- Beef fillet
- Pork escalope
- Roast ox
- Meat balls „Königsberg“
- Formed meat
- Steaks
- Medaillon from pork fillet
- Pork carrée
- Bacon, Sandwich-Bacon
- Bacon cubes
- Lamb ragout
- Knuckle of lamp
- Game goulash



Poultry Products

- Chicken breast fillet
- Turkey fillet
- Turkey steaks
- Poultry strips
- Buffalo Wings
- Poultry legs
- Duck breast fillets

Vegetable Products

- Mushrooms
- Onions
- Paprika
- Tomato slices
- Aubergines
- Zucchini
- Vegetable ratatouille
- Vegetable burgers



Potato and Egg Products

- Potato pancakes
- Potato patties
- Fried potatoes / potatoes tossed in butter
- Egg patties

Fish and Seafood

- Salmon fillet
- Salmon olive
- Salmon ragout
- Loach
- Fish fillet
- Fish burgers
- Scampi, Shrimps, Prawns
- Cuttlefish
- Seafood

Convenience Products

- Bami Goreng
- Nasi Goreng
- Gyros
- Vegetable dishes