

To make it faster!

Machine Presentation: KIPPKO

Tilttable Cooking and Roasting Kettle - Increase in productivity by 20 - 30 % due to innovation

■ **Diestedde.** For decades, the Tilttable Cooking and Roasting Kettle Type KIPPKO has proven successful all over the world in many fields of the food industry and especially for the preparation of convenience food products. Used as a universal "cooking machine" this equipment is able to process a large variety of products. Continuous product development and innovation ensure the KIPPKO to the top position in comparison with other similar equipment. Compared with earlier models, the cooking process efficiency is increased by 20 - 30 %. This has been mainly achieved by optimising the double-jacket heating system and the steam input / condensate drain. This means:

- Shorter heating time
- Faster reaching of the cooking temperature after adding ingredients
- Vitamins and product saving process
- Products of higher quality
- Time and energy saving operation

The main advantage of using this type of cooking kettle is that all necessary operations such like

- Roasting
- Stewing
- Cooking
- Blanching
- Concentration, reduction
- Mixing, stirring
- Homogenisation
- Cooling

can be implemented in the one-and-only system for which before many other kettles and equipment were needed. This ensures a high potential for:

- minimising product losses
- receiving typical flavour components (for example roast flavours)
- saving costs spent on expensive transport processes
- avoiding cross-contamination
- minimising cleaning efforts and time



To make it more perfect, the KIPPKO can now be equipped with a weighing device or with a device for a faster cooling by use of liquid nitrogen. The advantage is a fast and extremely gentle way of cooling soups, sauces, stews, casseroles, cups dishes and other products at temperatures below 10 °C. Meanwhile the horizontal agitation system ensures an even distribution of solids and liquid product ingredients during cooking, cooling and filling processes. Nowadays the tilting cooking kettle

is more often used in Cook-and-Chill kitchens, which are often at the threshold between large kitchen and production kitchen equipped with industrial devices. The Tilttable Cooking and Roasting Kettle is available in various sizes with total volumes of 400, 800, 1200 and 1600 litres. Optionally the cooking kettle can be adapted to respective operating conditions and production requirements. As a standard, the heating is carried out with saturated steam up to 10 bar while the temperature of the cooking kettle walls achieve up to 175 °C.

Among others, the following options are available:

- Separated heating jacket for browning or for small batches
- Selection of heating temperature according to the process step
- Heating by direct steam
- Pre-strainer for pouring off, e.g. rice or pasta
- Cooling by ice water via the double jacket
- Connection of an homogeniser or a powder wetting device as well as a dosing pump or product pump

Applications

Cooking of Sauces

- Tomato sauce
- Mushroom sauce
- Cheese sauce
- Bolognese sauce with browning of minced meat
- Bechamel sauce
- Bound sauces
- Sauces with particulates such as mushrooms, onions, vegetables, meat

Cooking of Soups

- Clear / bounded soups with or without particulates
- Goulash soup with paprika, carrots and potatoes
- Potato soup with broccoli
- Stews
- Soljanka
- Chili con Carne
- Special soups

Cooking of Components for Ready Meals

- Ratatouille
- Goulash
- Red cabbage
- Sauerkraut
- Scrambled eggs
- Pasta (noodles, spaghetti, macaroni)
- Rice (Pilaf method or cooking with water)
- Couscous
- Chopped meat with sauce
- Roasting and browning of onions
- Spinach toppings for pizza
- Mashed potatoes
- All kinds of vegetables
- Rice pudding with vanilla
- Bake with cream cheese and rice
- Asian / Indian style foods
- Ethnic foods

Cooking and Preparation of further Products

- Bone broth
- Dripping with grieves
- Roux (white or brown)
- Marzipan
- Red fruit jelly
- Fruit compote
- Baby food
- Fillings for pasta and bakery products
- Raw chocolate
- Apple fillings for pancakes
- Pork tongues
- Bacon, chopped and smoked
- Diced bacon for pizza and salad

