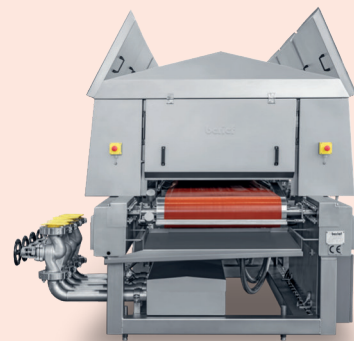
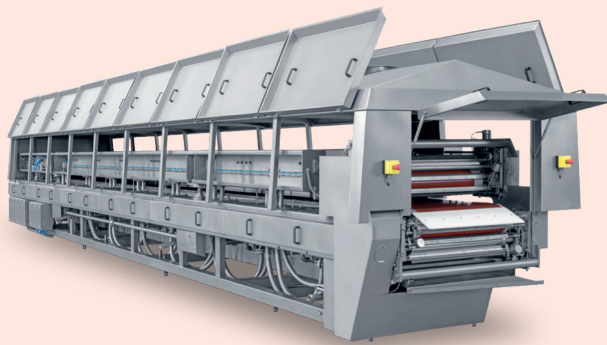


Further Equipment and Options

Options:

- Pumping station for secondary oil circuits;
separated circuits for different oil temperatures at top and bottom plates
- Side doors to reduce the exhaust air capacity during processing of intense odour products
- Extended infeed area at bottom belt (also heated possible) for pre-coagulation of liquid products
- Special Bacon Equipment:
extended infeed area for Online-Slicer, fat collection channel, defating system, cooling belt
- Plates with grooves for grill marks (product-specific)
- Oiling device for low fat products
- integrated electric heating system for thermal fluid with circulation pumps
- Thermal oil boiler with oil or gas burner Thermalöl-Heizanlage mit Gas- oder Ölfeuerung
- Steaming and cooling systems



Test System in Berief Test Center:

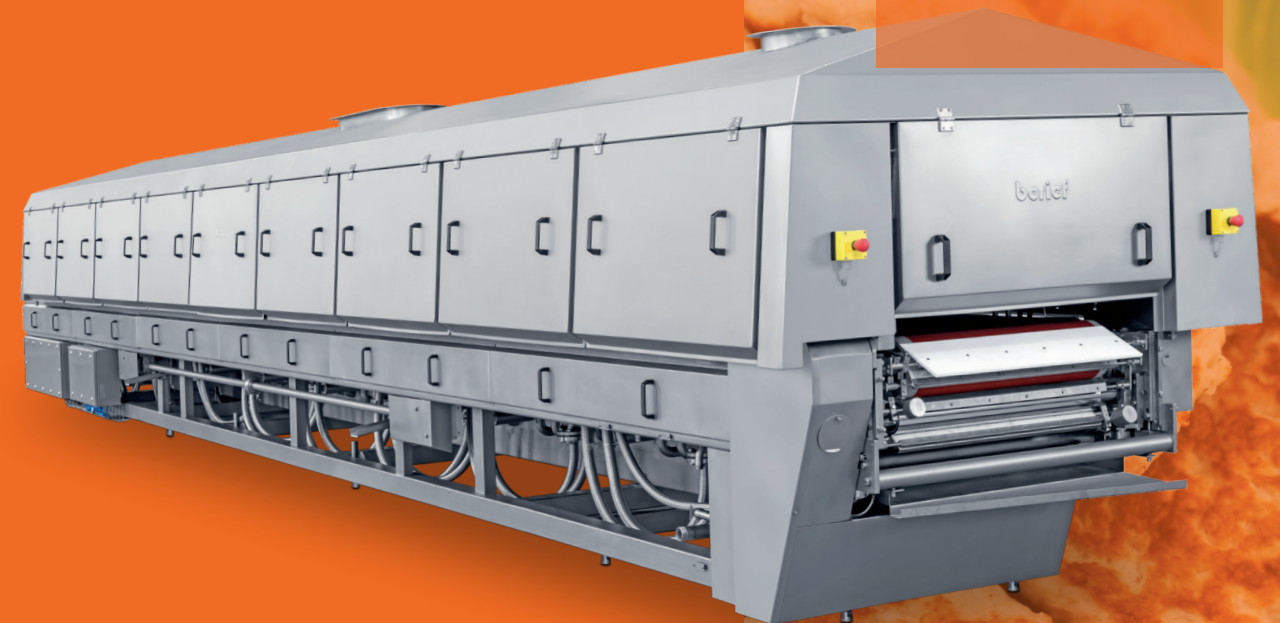
We have a test system available for our clients for tests in our pilot plant installation. There it is possible to test original products on production equipment and identify cooking parameters. In the same system marketing samples can be produced.



Innovative Techniques for the Thermal Food Processing

... you'll only get the best for your chefs!

- cooking
- roasting
- browning



DUBRA

Continuous Teflon® contact frying plant

Further Equipment and Options

Browning, Frying, Roasting, Cooking

Perfect Products for Superior Customers:

- | | | |
|----------------|--------------------|--------------------------|
| ■ meat | ■ pasta products | ■ formed products |
| ■ fish | ■ potatoe products | ■ Hamburger, Cevapcici |
| ■ poultry | ■ Bratwurst | ■ minced meat products |
| ■ bacon | ■ meat strips | ■ chicken breast filet |
| ■ vegetables | ■ gyros, goulash | ■ fish filet, fishburger |
| ■ egg products | ■ steaks | ■ marinated products |

Unique in the World...

The Berief Continuous Teflon® Belt Grill Type DUBRA is a result of many years of ongoing development by our highly experienced design engineers. The result is a uniquely designed machine, manufactured to the highest standards, using thermal oil as the heating medium and especially designed stainless steel heating platens.



Teflon® Belt Grill DUBRA 12/1000 for Bacon Products

Important Features of the Teflon® Belt Grill:

- 5 years warranty on the stainless steel heating platens
- exclusive usage of stainless steel plates with thermal oil heating
- cooking temperature up to 280 °C
- standardized designs for large scale catering facilities and food industry
- guaranteed height between the upper and lower platens along the whole length of the system
- products with more than 2 mm thickness can be processed
- easy cleaning because of the open frame construction
- American USDA approval
- simple and gentle belt guiding and control
- various options available



Facts und Equipment of a Teflon® Belt Grill DUBRA:

- complete stainless steel construction with open and easy access
- glass fibre reinforced Teflon® belts
- vapor exhaust hood across the total frying length
- cleaning of the Teflon® belts with efficient direct steam
- PLC control system with recipe control
- pneumatic belt tracking system, gentle guiding, PLC-supported
- Teflon® belt welding equipment

Innovative Frying / Roasting for Naturally Taste and Hommade Appearance:

The products will be fixed between two belts made of Teflon® and fried during passing the upper and lower platen. By using the own fat of the product it is not necessary to use additional frying fat or oil. Slow and gentle frying processes develop intensive natural roasting flavors. The intensity of the ongoing Mail-lard reactions influence taste, appereance, smell and texture of the products.



Application and Usage of the Berief Teflon® Belt Grills:

- This system can be used for slow and rapid roasting as well as for careful and uniform product proces sing and cooking during roasting with a high product yield.
- The optimization of the uniform temperature distribution within the roasting section ensures a careful and even product processing, associated with a shortening of the roasting time and minimizing of the product loss.
- The continuous cleaning of the Teflon® belts guarantees the highest food-hygiene manufacturing standards.
- By avoiding heat build up within the system, the belt life is considerably extended.
- The energy costs could be reduced significantly compared to a conventional electrical heating system
- The standardised construction and the modular structured design of the optional features allow a short delivery time, a constant availability of essential spare parts and a large variety of models.