

FOOD MACHINES FOR A NATURALLY BETTER TASTE

Innovative Techniques for the Thermal Food Processing

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



Technical Data

Application:

Blanching, boiling, cooking of rice, pasta products, meat, fish, seafood, vegetables, fruits, potatoes as well as other food products

Design:

Rectangular cooking kettle with high-pressure steam heating and tiltable basket

- heavy duty construction made from stainless steel
- tiltable perforated basket, standard perforation 4 mm
- rounded inner edges and corners
- discarge valve DN 50
- water intake for cold or hot water
- outside covering with protection pipe

Heating System:

The heating of the kettle is carried out by a double jacket with high-pressure steam up to 5 bar. The special channel heating system allows avery fast and efficient heating of the water. The double jacket is insulated and covered by stainless steel shields to minimize the energy lost.

- even heat distribution
- fast heating-up and temperature rise
- no steam beats due to automatic condensate emptying

Basket:

The perforated basket will be moved by means of pneumatic actuated cylinders. It is possible to stop the basket in a position between cooking and emptying position. This is for draining and rinsing of the product. The perforation can variate depending of the product.

Control System:

The control system as well as the push buttons and lights are mounted inside of a control panel. The control system consists of temperature regulator, timer and actuation of the tilting function.

Material:

Stainless steel AISI 304, 316L, 316Ti surfaces ceramic blasted product touched surfaces grinded

Options:

Lid

Lift-loader for filling of the kettle

Air bubbling system

Water spraying / rinsing system at the basket

Heat exchanger for cooling function

Comfort control system

Standard Size:

500 liter total volume, ca. 350 liter usable basket volume



Berief Nahrungsmittelmaschinen GmbH & Co. KG Lange Straße 63-67 59329 Wadersloh-Diestedde, Germany