

Agitator with Wall Scrapers

The hygienically clean and easy to purge agitator has several standardized scrapers. The teflon scrapers guarantee perfect results by being pressed with spring pressure against the heated kettle walls and the unheated side wall surfaces.



Teflon®-scraper with leaf springs

The choice of the scraper depends on the product and can be determined in our test center, if requested.



Teflon®-scraper with EasyChange function

Heating / Cooling:

High-pressure steam up to 10 bar
 Steam / condensate valves space-saving in the lateral console
 Automatic emptying function of the remaining condensate
 Cooling with cooling water.

Mechanic:

Horizontal agitating system with wall scrapers
 Hydraulisch kettle tilting
 Hydraulic actuation of cover and protection grid
 Water inlet
 Second water connection
 Lifting-tilting device for 200 liter standard bins.

Control System:

Mikroprozessor control system with touch-panel
 Agitator speed selectable
 Temperature control (two-point)
 Recipe control system (semi-automatic)
 Water dosing system
 2-Level heating system via steam pressure
 Steam pressure reducing system, PLC controlled

Material:

Inner kettle AISI 316Ti / 316L

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● Standard ○ Option

Innovative Techniques for the Thermal Food Processing

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



- cooking
- roasting
- stewing
- blanching
- braising
- steaming
- mixing
- frying
- browning

KIPPKO 400 Junior

Tilttable Cooking and Roasting Kettle

Perfectly suited for the production of:

- Ready meals
- Stews, Soups
- Goulasch, chopped meat
- Rice and Pasta
- Sauces with / without particles
- Vegetable, legumes
- Onions, mushrooms
- Red cabbage, sauerkraut
- Mashed potatoes
- Pasta fillings
- Dripping with greaves
- Desserts, roux

Leading Technology for innovative Chefs:

For more than 60 years of continuous product development the Berief tiltable cooking kettle type KIPPKO has become one of the most modern cooking and stewing kettles of its type.

Important Features of the Tilttable Cooking Kettle:

- Horizontal agitator (gentle and intensive)
- Heating: high-pressure steam up to 10 bar; Steam restrained through joined channels
- Cooling with cooling water via double jacket
- Recipe control (semi-automatic)
- Total kettle volume 400 Liter



The KIPPKO Junior is an economical entry model based on experiences and specially developed for small and medium sized companies in the catering and convenience production business.

The Berief KIPPKO combines user friendliness and consistent product quality with highest quality, safety and hygiene standards. They are achieved by way of:

- Flat and smooth surfaces
- Heavy duty and reliable industrial design
- Insulation, power supply and water supply with welded trim panels
- Modern PLC and safety circuits
- Use of high-quality stainless steel and other materials allowed for the contact with food products

With the innovative and standardized design as well as the modular system of the optional accessory parts we can offer a short delivery time, a stock of replacement parts and a large variety of machine variants.

Cover and Lid Actuation:

Standard: The Berief KIPPKO is always equipped with cover and protection grid. Counter-weights ensure a smooth manual operation.

Lid and grid can be opened wide towards the edge of the kettle.



Pre-Strainer:

The KIPPKO Junior can be equipped with a pre-strainer for separating of cooking broth or water from particles.

Further Equipment and Options:

- User-friendly Touch-Panel
- Hydraulic kettle tilting
- Lid and protection grid cover
- Pre-strainer for decantation
- Water dosing system for cold or hot water
- Lift-loader for standard bins
- 2-Level heating system via steam pressure
- Heating steam pressure regulation
- Recipe control (semi-automatic)



Operation and Control System:

As a standard equipment, the Berief KIPPKO Junior has a programmable control system allowing a recipe administration. All functions of the KIPPKO Junior can be controlled via an intuitive and user-friendly touch panel.

Optionally, the panel is available with a comfortable, semi-automatic recipe management system. Parameters for recipes / processes can be created and saved. The KIPPKO is then working with the pre-selected set values.

