berief
Nahrungsmittelmaschinen

FOOD MACHINES FOR A NATURALLY BETTER TASTE

Innovative Techniques for the
Thermal Food Processing

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

HODAKO 2700

Boiling Kettle for Traditional Broth Production

Technical Data

Application:

The cooking kettle is designed for the traditional preparation of clear or brown stock as well as demi-glace, using gentle long-time simmering in a water bath. Meat, bones from various animal species, or vegetables are placed in large baskets and simmered for several hours – just like a homemade broth. The result is a particularly aromatic stock with rich flavour – the perfect base for high-quality culinary products.

Design:

Rectangular cooking kettle with indirect high-pressure steam heating

- Heavy-duty stainless steel construction
- Inner edges and corners rounded
- Discharge valve
- Cold and hot water inlet
- Insulated lid, pneumatically operated
- Operating and inspection platform

Heating System:

The heating is indirect via a double jacket using high-pressure steam up to 5 bar. The special channel heating system ensures rapid and efficient heating of the water. The heating jacket is insulated to minimize heat loss and clad with stainless steel. The control system ensures fast heating and then maintains a gentle simmer throughout the entire cooking time. Boil-over is prevented.

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

Baskets:

Optionally, two or four perforated stainless steel baskets can be placed in the kettle. The perforation can be customized to suit the customer's requirements. The bottoms of the baskets are foldable, allowing the remaining residues from the cooking process to be easily emptied into containers.

Control System:

The entire control system, including the operating elements, is housed in an electrical panel. It includes a PLC with temperature control, pressure regulation, timer, as well as the operation of the lid and water dosing.

Material:

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

Options:

- Lift-Loader, movable in front of one or more kettles
- Pump for emptying the kettle contents
- Drum filter for filtering the stock
- Tilting Cooking and Roasting Kettle KIPPKO or ContiWOK for browning meat, vegetables or bones

Standard Sizes:

- 2700 liters total volume

berief Nahrungsmittelmaschinen

FOOD MACHINES FOR A NATURALLY BETTER TASTE

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

Phone +49 2520 89-0
E-mail info@berief.de
Web www.berief.de