FOOD MACHINES FOR A NATURALLY BETTER TASTE

berief
Nahrungsmittelmaschinen

Innovative Techniques for the Thermal Food Processing

DUBRA 1/600

Continuous Teflon® Belt Grill

(Model for Tests or small Capacities)

Technical Data

Application:	Frying, cooking and browning of meat, fish, poultry, egg products, bacon, pizza, steaks, sliced meat, hamburgers, vegetable burgers, potato products
Mode of Operation:	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.
Heating System:	Thermal oil heated platens, max. 280 °C Electric heating elements and circulation pumps for the thermal oil Separate regulation for upper and lower platen
Control System:	PLC control system with digital input and display of set and actual temperatures separate for upper and lower platen. Manually adjustment of frying time, range ca. 30 sec to 4 min

Dimensions:

Frying area	0,6 m²
Belt width	600 mm
Total length	ca. 2.450 mm
Total width	ca. 1.700 mm
Total height	ca. 2.150 mm

Energy Connections:	52 kW - 400 V - 50 Hz - 3 phases + N + PE Fuse 100 A, cable 5 x 25 mm² compressed air 6 bar (ca. 0,5 m³/h for control system) Saturated steam max. 1,5 bar (ca. 50 kg/h belt cleaning) Cooling water max. 25 °C (ca. 100 kg/h roller cooling)
Accessories:	Continuous belt cleaning for upper and lower belts, Belt welding unit

berief Nahrungsmittelmaschinen

Berief Nahrungsmittelmaschinen GmbH & Co. KG
Lange Straße 63 - 67
59329 Wadersloh - Diestedde, Germany
Telefon +49 2520 89-0 • Fax +49 2520 89-50
www.berief.de • info@berief.de