

FOOD MACHINES FOR A NATURALLY BETTER TASTE



Innovative Techniques for the Thermal Food Processing



KIPPKO Junior

Tilttable Cooking and Roasting Kettle

Cooking, Roasting, Stewing, Blanching, Braising, Steaming, Mixing, Cooling

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 Tiltable 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
- 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
- ▬ Swivel pipe 2" for fast water intake
- ▬ Lift-loader for standard bins
- ▬ Recipe control
- ▬ Batch control
- ▬ Kettle on load cells for recipe control

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 recipe management system. Recipes and processes can be created and saved. The individually steps of a recipe will be processed in the automatic mode. Thus, a high production safety is guaranteed. During the production, a registration of parameters is possible to meet the requirements for the traceability of the individual batches.

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®-Abstreifer mit
Blattfedrdruck

Teflon®-Abstreifer mit
EasyChange Funktion



The choice of the scraper depends on the product and can be determined in our test center, if requested. As an option, the agitator arms can be equipped with additional mixing elements for an effective mixing.

	400
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	○
Mechanik	
Horizontal agitating system with wall scrapers	●
Hydraulisch kettle tilting	●
Hydraulic actuation of cover and protection grid	●
Water inlet	●
Swivel pipe 2" for cold water	○
Second water connection	○
EasyChange scraper system	○
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	○
Water dosing system	●
Kettle on load cells	○
Material	
Inner kettle AISI 316Ti	●

● Standard ○ Option