

FOOD MACHINES FOR A NATURALLY BETTER TASTE



## Innovative Techniques for the Thermal Food Processing



**KIPPKO**

Tiltable Cooking and Roasting Kettle

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

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



### The Essence of our Knowledge

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.

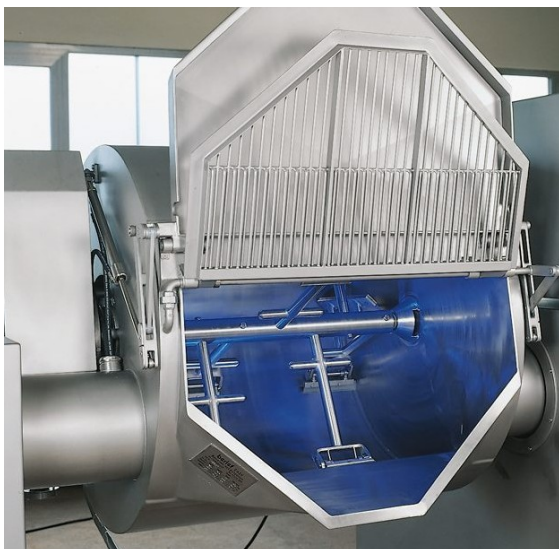
#### Important Features of the Tilttable Cooking Kettle:

- ▬ Horizontal agitator (gentle and intensive)
- ▬ Heating
  - High-pressure steam up to 10 bar; steam restrained through joined channels
  - Thermal fluid
- ▬ Two heating zones, heating of the bottom area only f.e. during pre-frying
- ▬ Heating pressure adjustable, f.e. for intensive pre-roasting or for simmering
- ▬ Cooling with cooling water via double jacket
- ▬ Recipe control
- ▬ Total kettle volume 400, 800, 1200 Liter (non tiltable models up to 3.000 liter)

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
- ▬ 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 equipped with cover and protection grid. Counterweights ensure a smooth manual operation. By means of two hydraulic cylinders (1200) made from stainless steel, the cover as well as the protection grid can be opened wide towards the edge of the kettle. The actuation switch is mounted on the foot of the kettle.



## Further Equipment and Options



- Hydraulic kettle tilting
- Protection grid cover
- Pre-strainer for decantation
- Connection for homogenizer or product pump
- Water dosing system for cold and hot water
- Swivel pipe 2" for fast water intake
- Lift-loader for standard bins
- Direct steam injection system
- Kettle on load cells for recipe control

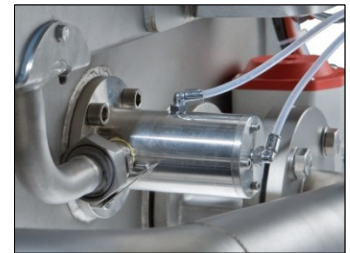
Protection grid cover



Lift-loader



Console with pre-strainer



Direct steam injection

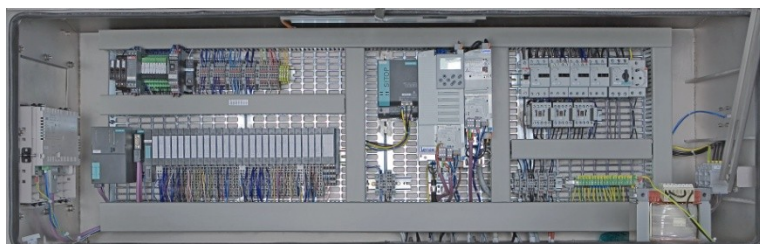


Swivel pipe 2"

## Operation and Control System

As a standard equipment, the Brief KIPPKO has a programmable control system allowing a recipe administration. This system allows to run each recipe step by step. As an option it is possible to create a recipe on a PC workstation. During the production, the parameters can be registered in order to meet all requirements with regard to the retraceability of the individual batches.

The integration of a central control centre with information terminal for the kitchen chef with regard to the process control / monitoring and its connection to an ERP system can be realized in a further.



## 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  
resp. with spiral spring pressure

Teflon®-scraper with  
EasyChange function



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	800	1200
<b>Heating / Cooling</b>			
High-pressure steam up to 10 bar	●	●	●
2 heating zones	○	○	○
Heating with thermal fluid	○	○	○
Automatic emptying function of the remaining condensate	●	●	●
Direct steam injection system*	○	○	○
Cooling with cooling water*	○	○	○
<b>Mechanical Equipment</b>			
Horizontal agitating system with wall scrapers	●	●	●
Connecting branch prepared	●	●	●
Connecting branch with ball valve DN 65	○	○	○
Hydraulisch kettle tilting	●	●	●
Hydraulic actuation of cover and protection grid			●
Water spraying device from top cover	●	●	●
Swivel pipe 2" for cold water	○	○	○
<b>Control System</b>			
Recipe control system	●	●	●
Creation of recipes via PC	○	○	○
PLC controlled steam reducing device	○	○	○
PLC controlled dosing system for cold and hot water intake	●	●	●
PLC telemaintenance	○	○	○
<b>Material</b>			
Inner kettle AISI 316Ti	●	●	●

● Standard ○ Option

\* not available when heating with thermal fluid