

Tilting Frying Pan

Available now also in round version with agitating system

The advantage: Better browning and increased yield. Today, you can not imagine a modern industrial kitchen without the tilting frying pan. In the field of food processing, the tilting frying pan which has been developed by Berief especially for industrial use, has maintained its constant position.

Ideally suited for roasting meat, cooking and stewing vegetables and other foodstuffs, the tilting frying pan is flexible, especially in the processing of small batches.

The pan is equipped with an electrical heating system. The heating bars are mounted inside a double shell filled with thermal oil. This allows an even heat distribution and also a high capacity of the heat accumulator which eliminates a drop of temperature in the pan intensifying the roast-

ing process. The pan body is pivoted in two consoles. The tilting angle of the pan is adjustable by means of a hand wheel. The lid is insulated and covers the top of the pan. The lid is equipped with spring-loaded hinges to remain in each position.

A new version of the system is the round type with agitating system in which the products are gently moved during the process. This new version of the tilting frying pan will be presented for the first time at IFFA '04. ■



Applications

Meat and poultry products

- Meat strips
- Goulash
- Steaks, cutlets
- Gyros
- Beef Olives
- Fried sausages
- Meat balls
- Hamburgers
- Poultry fillets
- Chicken wings

Vegetable products

- Onions
- Aubergines
- Zucchini
- Pan dishes
- Vegetable burgers
- Vegetable ratatouille

Fish and seafood

- Salmon fillets
- Scampis
- Shrimps
- Prawns
- Fish burgers

Convenience products

- Fried potatoes
- Gratins
- Bami Goreng
- Nasi Goreng

HODAKO-S

Cooking kettle with slewing basket

An essential success factor for industrial kitchens is efficient flexibility, especially when smaller batches have to be produced. Therefore it is often not recommended for the ready-meal industry to use continuous systems.

The cooking kettle with slewing basket type HODAKO-S offers the possibility to blanch or cook smaller batches quickly and economically. The very fast heating behaviour offers the required flexibility in a kitchen.

Applications

Meat

- Pieces of meat
- Bacon
- Pieces of poultry
- Tongues

Vegetables

- Potatoes
- Peas, beans
- Corn
- Celery
- Carrots
- Mushrooms
- Lentils
- Beetroots, Kohlrabi
- Paprika, Garlic

Pasta products, rice

- Ravioli
- Penne
- Pasta
- Tortelloni
- Other kinds of pasta
- Gnocchi
- Rice

Vacuum packed products

- Sausages (Frankfurter, Wiener)
- Convenience products
- Soups, sauces



This is achieved through heating with high-pressure steam up to 5 bar. The basket is pneumatically swivelled out of the kettle and has a standard perforation of 4 mm. Upon request, other perforations for products such as rice can be realised. A temperature controller and a cooking timer guarantee the compliance of the technological parameters. With a cascade arrangement of several kettles a cooking-cooling process can be realised, one kettle being used as cooking kettle and the others as cooling kettles. The

cooling is made directly with fresh and / or cooled water. The kettle is emptied into standard bins. ■

