

Machine Presentation: KIPPKO 400 JUNIOR

The younger generation of the KIPPKO family

■ **Diestedde.** For decades, the KIPPKO Tilttable Cooking and Roasting Kettle has been a success in the ready-meal, meat and convenience industry. All around the world, it is used as a universal "cooking machine" to produce a large variety of products. Continuous product development and innovation have brought the system into the lead. The KIPPKOs were recently updated with positive results. Compared to earlier models, cooking performance has been increased by 20-30 %, mainly achieved by optimising the heating system. This means:

Shorter process times and therefore

- energy savings from reduced evaporation in the heating up phase
- increased yield
- lower thermal load on the products and therefore greater vitamin retention
- lower mechanical load thanks to shorter agitator run times
- better exploitation of the production surface
- more consistent product quality as cooking temperature is reached more quickly

- melising vegetables
- preparation in a pan is not required
- no cross-contamination
- reduced working and cleaning times
- retention of all flavours

Temperature-pressure controller

- preselection of the desired heating pressure
- efficient residual condensation removal/recirculation

Horizontal cooking kettle

- possible to produce large batches without a working platform
- operation and cleaning on one working level
- fill and empty without long working times

In total, it is a high-performance machine for exacting customers who want the highest quality products.

Berief developed the KIPPKO 400 JUNIOR to be able to attract in a more targeted way those very flexible customers working with smaller batches in the sector and to be able to supply the catering sector with this modern technology. The tried and tested, key features of the Tilttable Cooking and Roasting Kettle have been retained in this version as well:

- horizontal cylindrical kettle
- efficient, channel-shaped heating system
- steam heating up to 10 bar
- horizontal agitator with Teflon wall scrapers
- emptying into 200 litre Euro standard trolley
- user-friendly touch display

Simplified design and a limited



selection of options, including

- indirect cooling with fresh or ice water
- pre-strainer to pour off liquids
- lifting / tilting unit for filling
- recipe management
- scales
- water intake via swing pipe for fast, direct cooling

make the KIPPKO 400 JUNIOR an interesting alternative to established large kitchen and catering technology.

ADVANTAGE: All required process steps including:

- roasting and stewing
- cooking
- blanching
- concentration
- mixing and stirring
- and cooling

can be done in a single system. In the past, several kettles and machines were needed. This type of kettle is being used more and more in cook-and-chill kitchens, which are often at the threshold between large kitchen and production kitchen equipped with industrial devices.

Applications

Cooking of Sauces

- Tomato sauce
- Mushroom sauce
- Cheese sauce
- Bolognese sauce with browning of minced meat
- Bechamel sauce
- Bound sauces
- Sauces with particulates such as mushrooms, onions, vegetables, meat

Cooking of Soups

- Clear / bounded soups with or without particulates
- Goulash soup with paprika, carrots and potatoes
- Potato soup with broccoli
- Stews
- Soljanka
- Chili con Carne
- Special soups

Cooking of Components for Ready Meals

- Ratatouille
- Goulash
- Red cabbage
- Sauerkraut
- Scrambled eggs
- Pasta (noodles, spaghetti, macaroni)
- Rice (Pilaf method or cooking with water)
- Couscous
- Chopped meat with sauce
- Roasting and browning of onions
- Spinach toppings for pizza
- Mashed potatoes
- All kinds of vegetables
- Rice pudding with vanilla
- Bake with cream cheese and rice
- Asian / Indian style foods
- Ethnic foods

Cooking and Preparation of further Products

- Bone broth
- Dripping with grieves
- Roux (white or brown)
- Marzipan
- Red fruit jelly
- Fruit compote
- Baby food
- Fillings for pasta and bakery products
- Raw chocolate
- Apple fillings for pancakes
- Pork tongues
- Bacon, chopped and smoked
- Diced bacon for pizza and salad



Further advantages of the structural design:

Horizontal agitator

- more even through-mixing with lower mechanical load
- even distribution of solids and liquids during filling
- good incorporation of additives
- good heat exchange during heating and cooling

Steam heating up to 10 bar

- production of natural flavours by braising meat and glazing/cara-

