

KODUKO / KODUKÜ

Continuous Cooking and Cooling Plant



■ One of the oldest continuous machine types used for classical meat processing and for cooking sausages. The combination KODUKO / KODUKÜ (Continuous cooking and cooling plant) has been manufactured by Berief since the 50s and has been used with great success.

While in the first years the cooking lines were mainly used for sausages such as blood sausage, liver sausage or brawn sausage, over time this thermal food processing technology has also progressed into other fields.



Fruit and vegetable processing companies were among these new users of this proven technology as well as other companies producing convenience products such as pasta, rice, soups and other products which need to be cooked on a continuous basis.

The main features of these machines are the reliable flow of production, easy and safe cleaning and an extremely solid construction. A hygienic version of the machine with rounded edges and without product dead spots as well as easy to clean inspection flaps are a standard feature for use in the meat industry.



The machines consist of a stainless steel trough with an inner perforated drum. Spirals are welded within this drum. The product is conveyed via a transfer hopper into the first spi-

ral by means of a conveying system (transport belt / spiral conveyor). The drum rotates in the housing and is fitted with an hydraulic seal. So the product swims in the water and is continuously conveyed through the machine by rotation of the drum with the welded spirals.

At the end of the drum, the emptying takes place by means of a specially formed end piece. The product is now either transferred into the drum cooling system which works in the same way as the cooker, or onto a subsequent transport system.

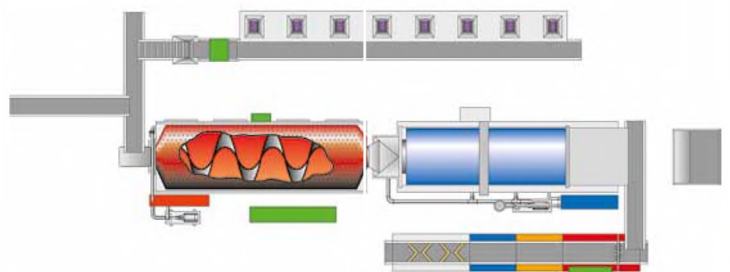
The cooking and cooling water is permanently circulating in a circuit. The heating / cooling of the water is made via tubular heat exchangers which are operated with steam and/or glycols (or also with other media). According to the individual application, a corresponding filter system is integrated.

The cooking and cooling water is permanently sprayed within the machine so that also the products swimming on top of the water are constantly wet. If required, fresh water can be added at intervals or continuously into the machine.

The cleaning of the machine follows the same circuit as the operation itself. So the drum, the inner part of the machine, the pump, the heat exchanger and the pipe conduits are



automatically cleaned. According to special requirements (either product or customer), special solutions can be integrated in the periphery or at the machines themselves. These are broth de-fattening devices, special heat exchangers, filter systems and pumps, special drum perforations and special solutions for the conveying systems and electronic process visualisation. The following further accessories can be offered and supplied: Product de-watering devices, product oiling systems, vibration channels as well as exhaust and filter devices for vapours.



Examples of application

Cooking sausages

- in natural casings
- in artificial casings
- Liver sausage
- Onion sausage
- Blood sausage
- Brawn sausage

Meat

- Pieces of meat
- Belly parts
- Bacon
- Giblets
- Tongues (pork / beef)
- Poultry (whole / in parts)
- Hog's heads

Vacuum packed products

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

Vegetables

- Potatoes
- Onions
- Curly kale
- Red cabbage
- Sauerkraut
- Celery
- Carrots
- Kohlrabi
- Paprika
- Cucumbers
- Spinach
- Mushrooms
- Beetroots
- Peas
- Lentils
- Beans
- Corn

Pasta products, rice

- Noodles
- Ravioli
- Penne
- Tortelloni
- Tagliatelle
- Fusilli
- Gnocchi
- Other pasta products
- Rice