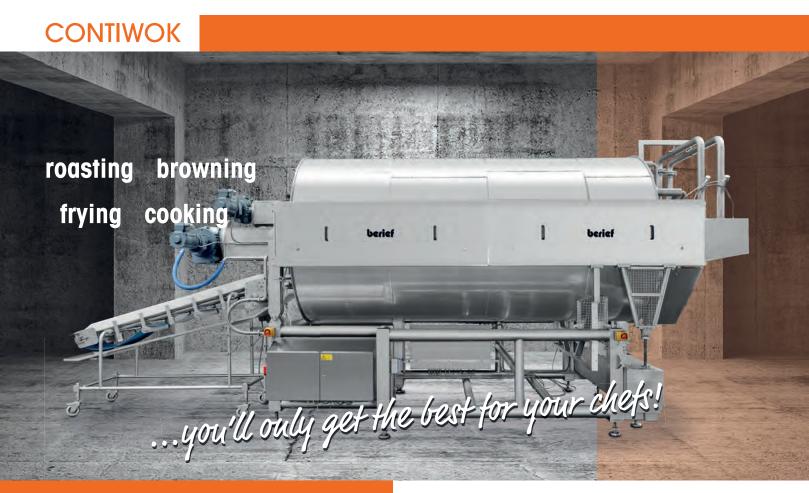


FOOD MACHINES FOR A NATURALLY BETTER TASTE

## Innovative Techniques for the Thermal Food Processing



Continuous Wok for Food Industry

## **Technical Data**

Application: Roasting, browning, frying, cooking

- Dishes made in pans
- Vegetable mixes
- Potatoes
- Meat
- Poltry
- Asian dishes

Temperature Range: 150 ... 250 °C

Mode of Operation: Roasting and cooking of the products in the horizontal roasting drum. The inner

walls of the roasting drum as roasting surface are constantly kept at the selected

temperature.

As the drum is rotating around its horizontal axis, the products fed into the drum are

constantly turned.

The turning process is supported by the agitating system which is equipped with wall scrapers. These scrapers keep the products from the walls, support the turning of the products and facilitate the passage of the products up to their discharge.

The infeed of the products to be processed is made via a transport belt.

In the drum infeed, edible oil is added in doses.

Heating System: Indirect heating of the roasting drum via thermal oil which has to be heated and

supplied by customer. A secondary pumping circuit is integrated in the equipment.

Control System: PLC machine control with program memories

Digital input / display of the roasting temperature Stepless selection of speed of drum and agitator Change of the direction of rotation of drum

Selection of oil dosage

Stepless selection of speed of feeding belt

Capacity: approx. 300 ... 1.200 kg/h (depending on the product)



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