

MODELS KIPPKO
400 | 800 | 1200 | 1600

 **berief**
Nahrungsmittelmaschinen

FOOD MACHINES FOR A NATURALLY BETTER TASTE



**Innovations
that inspire**

... you'll only get the best for your Chefs!

● **Efficiency Optimisation**

● **Resource-efficient**

cooking



roasting



browning



boiling



braising



stewing



mixing



cooling



**Innovative Techniques for the
Thermal Food Processing**

KIPPKO

The Tilting Cooking Kettle

innovative and easy to use
for more flexibility in the kitchen

- Soups
- Sauces
- Convenience
- Meat
- Vegetarian
- Vegan

The fascination of Tilting Cooking Kettles Your solution for Modern Cooking

Over 70 Years of Innovation and Trust

For more than seven decades, continuous innovation and refinement have made the Tilting Cooking Kettle KIPPKO the most advanced cooking and braising kettle on the market.

The result: a state-of-the-art tilting cooking kettle used in hundreds of businesses worldwide - from ambitious start-ups to industry leaders - delivering efficiency and culinary excellence. Trust in innovation that drives peak performance daily and takes your production to the next level.

▶ Maximum Efficiency and Quality

The Berief KIPPKO combines exceptional user convenience with top-tier product quality, meeting the highest standards in safety and hygiene:

- Smooth, easy-to-clean surfaces
- Efficient insulation with a fully welded casing
- Cutting-edge PLC controls and safety circuits
- Flexible operation: manual or automatic with recipe management
- Premium, food-safe materials, fully certified

Trust in the Berief KIPPKO for outstanding performance and reliability.

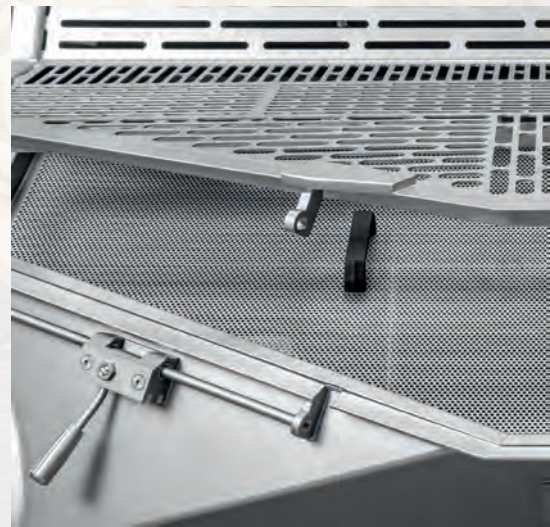
▶ Key Features of the KIPPKO Tilting Cooking Kettle

- Horizontal Agitator - infinitely adjustable for perfect results, gentle yet powerfully intensive with special wall scrapers (certified)
- **Heating:**
 - High-pressure steam up to 10 bar with forced flow through interconnected channels
 - Optional: heat transfer oil for specialised applications
- **Two Heating Zones:**
 - Bottom heating for precise searing
 - Activation of the upper heating zone for rapid heat-up
- Customisable Temperature and Pressure Settings - Choose the ideal heating pressure for intense searing or gentle simmering, tailored to your cooking process
- WIP Function: Efficient in-between rinsing with Washing-In-Place technology
- Cooling with water through a double jacket
- Versatile Sizes: Kettle capacities from 400 to 2,000 litres, with non-tilting versions available up to 3,000 litres

▶ Additional equipment and options for seamless integration of the KIPPKO into various production processes

- Hydraulic kettle tilting
- Hydraulic or manual operation of lid and grid cover
- Insert strainer for draining cooking water or broth
- Connection port for homogeniser or product pump
- Water dosing for cold and hot water, including WIP (Wash-In-Place) function
- 2" swivel pipe for rapid water intake
- Lifting-tilting device for standard loading trolleys
- Direct steam injection
- Kettle on load cells for recipe control
- Router for remote control maintenance

Maximum Flexibility and Safety for your Production Processes



Quick.
Simple.
Versatile.

▶ **A system for countless applications**

- Cooking, Boiling
- Roasting
- Braising
- Simmering
- Stewing
- Blanching
- Caramelising
- Browning
- Concentrating
- Mixing, Stirring
- Homogenising
- Cooling

▶ **Excellent for the Production / Processing of (among others)**

- Ready meals
- Stews, soups, cream soups
- Goulash, chili con/sin carne
- Rice, pasta, couscous
- Sauces with or without garnish
- Vegetables, pulses
- Onions, peppers, mushrooms
- Red cabbage, sauerkraut
- Mashed potatoes, potato gratin
- Pasta fillings
- Pork lard
- Broth, bouillon
- Ratatouille, curries
- Vegetarian and vegan dishes
- Asian, Indian, and Arabic dishes
- Bami and Nasi Goreng
- Biryani
- Desserts

▶ **Your Benefits of using the KIPPKO**

- Creating natural roasting aromas through roasting
- Preparing / executing of complete recipes
- Short batch times thanks to rapid heating
- Ensuring the highest product quality
- High flexibility for various processes
- Infinitely adjustable heating (selectable steam pressure)
- Minimisation of product loss
- Prevention of cross-contamination
- Minimisation of cleaning effort and time



Optimal Equipment for
Your Convenience Production



DUBRA

Teflon[®] -
Contact Belt Grill

Fat-free Roasting,
Browning and Cooking



HODAKO-S

Cooking kettle
with swivel insert basket

Blanching, Boiling
and Cooking



Berief Nahrungsmittelmaschinen GmbH & Co. KG

Lange Strasse 63-67

59329 Wadersloh-Diestedde, Germany

Telefon: +49 2520 89-0 • E-Mail: info@berief.de

www.berief.de

