

PRODUCT EQUIPMENT - Machinery and Plants -

Innovative Techniques for the
Thermal Food Processing



You'll only get the best for your chefs!



KIPPKO

Tilttable Cooking and Roasting Kettle

- cooking
- roasting
- stewing
- browning
- braising
- steaming
- mixing
- cooling
- frying



DUBRA

Continuous Teflon® Belt Grill

- browning
- frying
- roasting
- cooking



KIPPKO 400 JUNIOR

Tilttable Cooking and Roasting Kettle

- cooking
- roasting
- stewing
- browning
- braising
- steaming
- mixing
- frying



DUBRA 1/600

Continuous Teflon® Belt Grill

- Model for Tests or small Capacities -

- browning
- frying
- roasting
- cooking



HODAKO-S

Boiling Kettle with Tilttable Basket

- cooking
- blanching
- boiling



TILTABLE FRYING PAN WITH AGITATOR

Heavy Duty Stainless Steel Frypan

- frying
- braising
- browning
- roasting
- cooking



HODAKO-S-3

Cooking and Cooling Plant with Tilttable Basket

- cooking
- cooling
- blanching
- boiling



STEAM COOKING TUNNEL

Continuous Belt Cooking System

- steaming
- cooking
- blanching



TILTABLE FRYING PAN

Heavy Duty Stainless Frypan

- frying
- browning
- roasting
- cooking



DISPERSION MIXER

Manufacturing of Sauces

- cooking
- dispergier
- mixing

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High Quality Products from Berief

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KIPPKO WITH FZK-HPC-S1 EASY

Tilttable Cooking Kettle with Homogenization
- system integration -

- homogenizing
- fine cutting



EQUIPMENT

Modular System for the optional Adaptation to the respective application

- filling

Berief Nahrungsmittelmaschinen GmbH & Co. KG

For more than 70 years, Berief has been standing for innovative machines, plants and production lines for the thermal treatment of various foods. As a family-owned enterprise headed by Dipl.-Wirt.-Ing. Theodor W. Berief, the brand "Berief" is known beyond the national borders across the world. With international representatives abroad we succeed in achieving an export share of almost 70%.

State-of-the-Art Technologies for High-Quality Food

The family-operated company Berief focusses on the thermal treatment of food. Berief excels in offering a very high degree of flexibility, since machines, plants and even entire production lines can be designed according to specific customer requirements. The highly qualified Berief staff and the modern construction and production potential form the basis for such enormous flexibility.

With CAD systems and the latest manufacturing techniques in place, in addition to standardized machines and plants, Berief is also able to develop and construct very specific processing lines. Furthermore, the numerous customers of Berief have the opportunity to test the manufacturing of their products in our dedicated test centre, the Berief-Technikum. The insights and results gained there provide a sound basis for the development of new processing lines. Thanks to this elaborate and unique feature Berief develops innovations that are directly based on customer requirements.

Product Portfolio

For more than 40 years now, the Tiltable Cooking and Roasting Kettle Type KIPPKO manufactured by Berief has been an integral part of the industrial production of ready meals. With the Continuous Contact Teflon® Belt Grill Type DUBRA food can be fried without the use of any additional cooking fats or oils and it can also be cooked and roasted.

The electric Tiltable Frying Pan by Berief can be found in many industrial kitchens, since the even heat distribution makes it ideal for processing small batches. Liquid products such as sauces, dressings or desserts are best prepared in the Dispersion Kettle. The various high pressure steam cooking kettles with swivel baskets offered by Berief prove to be extremely flexible in their application, as they can be used separately or, if required for specific processing purposes, can also be combined with a cooling unit. The Continuous Industrial Wok by Berief can be used to roast and cook a large variety of meals.

We often customize standard equipment to meet individual customer requirements. Together with our customers we develop production lines for batch or continuous production, depending on the required performance. Moreover, Berief manages the pan-European distribution of continuous cooking equipment using direct steam for an Australian manufacturer.