

FOOD MACHINES FOR A NATURALLY BETTER TASTE



## Innovative Techniques for the Thermal Food Processing



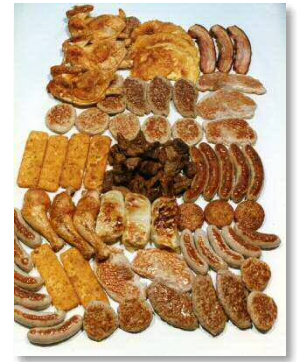
**DUBRA**

Continuous Teflon<sup>®</sup> Belt Grill

## Browning, Frying, Roasting, Cooking

Perfect Products for Superior Customers:

- meat
- fish
- poultry
- bacon
- vegetables
- egg products
- pasta products
- potatoe products
- Bratwurst
- meat strips
- gyros, goulash
- steaks
- formed products
- Hamburger, Cevapcici
- minced meat products
- chicken breast filet
- fish filet, fishburger
- marinated products



## Unique in the World ...

The Berief Continuous Teflon® Belt Grill Type DUBRA is a result of many years of ongoing development by our highly experienced design engineers. The result is a uniquely designed machine, manufactured to the highest standards, using thermal oil as the heating medium and especially designed stainless steel heating platens.



Teflon® Belt Grill DUBRA 12/1000 for Bacon Products

## Important Features of the Teflon® Belt Grill:

- 5 years warranty on the stainless steel heating platens
- exclusive usage of stainless steel plates with thermal oil heating
- cooking temperature up to 280 °C
- standardized designs for large scale catering facilities and food industry
- guaranteed height between the upper and lower platens along the whole length of the system
- products with more than 2 mm thickness can be processed
- easy cleaning because of the open frame construction
- American USDA approval
- simple and gentle belt guiding and control
- various options available

## Facts und Equipment of a Teflon® Belt Grill DUBRA:

- complete stainless steel construction with open and easy access
- glass fibre reinforced Teflon® belts
- vapor exhaust hood across the total frying length
- cleaning of the Teflon® belts with efficient direct steam
- PLC control system with recipe control
- pneumatic belt tracking system, gentle guiding, PLC-supported
- Teflon® belt welding equipment

## Innovative Frying / Roasting for Naturally Taste and Homemade Appearance

The products will be fixed between two belts made of Teflon® and fried during passing the upper and lower platen. By using the own fat of the product it is not necessary to use additional frying fat or oil. Slow and gentle frying processes develop intensive natural roasting flavors. The intensity of the ongoing Maillard reactions influence taste, appearance, smell and texture of the products.



## Application and Usage of the Brief Teflon® Belt Grills

- This system can be used for slow and rapid roasting as well as for careful and uniform product processing and cooking during roasting with a high product yield.
- The optimization of the uniform temperature distribution within the roasting section ensures a careful and even product processing, associated with a shortening of the roasting time and minimizing of the product loss.
- The continuous cleaning of the Teflon® belts guarantees the highest food-hygiene manufacturing standards.
- By avoiding heat build up within the system, the belt life is considerably extended.
- The energy costs could be reduced significantly compared to a conventional electrical heating system
- The standardised construction and the modular structured design of the optional features allow a short delivery time, a constant availability of essential spare parts and a large variety of models.

## Further Equipment and Options



- Pumping station for secondary oil circuits; separated circuits for different oil temperatures at top and bottom plates
- Side doors to reduce the exhaust air capacity during processing of intense odour products
- Extended infeed area at bottom belt (also heated possible) for pre-coagulation of liquid products
- Special Bacon Equipment: extended infeed area for Online-Slicer, fat collection channel, defating system, cooling belt
- Plates with grooves for grill marks (product-specific)
- Oiling device for low fat products
- integrated electric heating system for thermal fluid with circulation pumps
- Thermal oil boiler with oil or gas burner Thermalöl-Heizanlage mit Gas- oder Ölfeuerung
- Steaming and cooling systems

## Test System in Berief Test Center

We have a test system available for our clients for tests in our pilot plant installation. There it is possible to test original products on production equipment and identify cooking parameters. In the same system marketing samples can be produced.



## Innovative Techniques for the Thermal Food Processing



**DUBRA 1/600**

Continuous Teflon<sup>®</sup> Belt Grill  
(Model for Tests or small Capacities)

## Technical Data

- Application:** Frying, cooking and browning of meat, fish, poultry, egg products, bacon, pizza, steaks, sliced meat, hamburgers, vegetable burgers, potato products
- Mode of Operation:** The products will be fixed between two belts made of Teflon<sup>®</sup> and fried during passing the upper and lower platen. By using the own fat of the product it is not necessary to use additional frying fat or oil.
- Heating System:** Thermal oil heated platens, max. 280 °C  
Electric heating elements and circulation pumps for the thermal oil  
Separate regulation for upper and lower platen
- Control System:** PLC control system with digital input and display of set and actual temperatures separate for upper and lower platen.  
Manually adjustment of frying time, range ca. 30 sec to 4 min
- Dimensions:**
- |              |                    |
|--------------|--------------------|
| Frying area  | 0,6 m <sup>2</sup> |
| Belt width   | 600 mm             |
| Total length | ca. 2.450 mm       |
| Total width  | ca. 1.700 mm       |
| Total height | ca. 2.150 mm       |
- Energy Connections:** 52 kW - 400 V - 50 Hz - 3 phases + N + PE  
Fuse 100 A, cable 5 x 25 mm<sup>2</sup>  
compressed air 6 bar (ca. 0,5 m<sup>3</sup>/h for control system)  
Saturated steam max. 1,5 bar (ca. 50 kg/h belt cleaning)  
Cooling water max. 25 °C (ca. 100 kg/h roller cooling)
- Accessories:** Continuous belt cleaning for upper and lower belts,  
Belt welding unit