



BERITECH

Solutions Driven by People.



BE-1116 | Continuous Cooker Double. Electric.

- High capacity.
- Easily integrated in existing production lines.
- Includes an intelligent control system.
- Easy to clean, nothing to dismount before cleaning.
- Made of acid resistant steel.
- Few moving parts – low maintenance cost.

BE-1116

Flow Cooker Double. Electric.

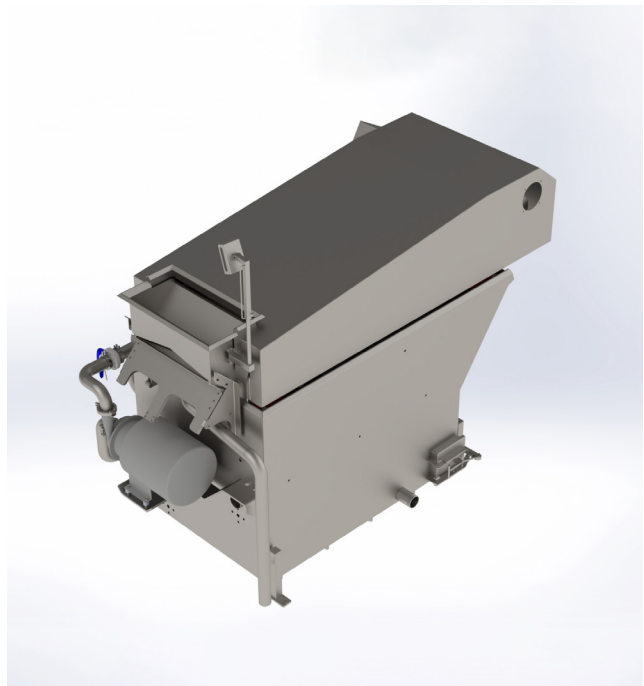
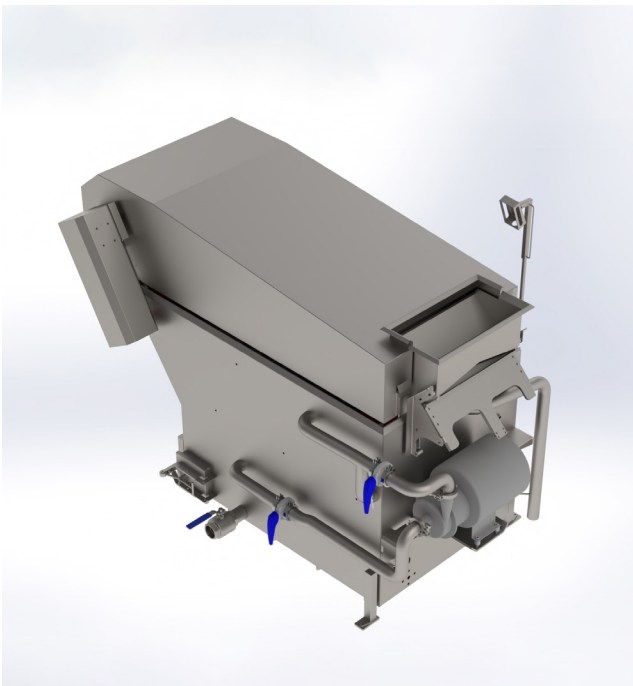
The cooker consists of a conveyor with a stainless steel belt. The belt is electrically driven through the cooking bin. The cooker is mounted with a pump to provide uniform cooking of the product.

The cooker conveyor and hood can be automatically rotated out of the water with 1 electrically operated cylinder, ensuring complete access for easy cleaning.

Cooking time and temperature can be individually adjusted, and the cooker is equipped with a PID regulator to maintain a constant temperature without significant variations.

The Beritech Cooker Type BE-1116 is made of polished and acid resistant steel in an open design, facilitating daily cleaning. The cooker requires but a minimum of maintenance.

Machine



Model	BE-1116.44	BE-1116.54
Dimensions LxWxH	2550 x 1500 x 1720 mm	2550 x 1900 x 1720 mm
Capacities Capacity stated is for Pandalus shell-on. Cooking time at 3.5 min.	2 x 600 kg/h	2 x 900 kg/h
Heating	Electric	Electric
Power Consumption (Start-up)	147 kW/200 A	210 kW/300 A
Power Consumption (Running)	127 kW/200 A	189 kW/300 A
Pre-heating time	65 min	60 min
Power 3x440V, 60 c/s	2.2 kW/13A	2.2 kW/13A
Water Consumption (depends on products)	1.5 m ³ /h	2.0 m ³ /h
Weight Approx.	1000 kg	1000 kg