

BE-1114 | Automatic Batch Cooker with Cooling Bin

- Fully electric tipping device.
- Fully electric stirrer.
- Easy access for cleaning.
- Special steel for heating device.
- Fully automatic.

BE-1114

Automatic Batch Cooker with Cooling Bin

The Beritech BE-114 is a state-of-the-art, fully automatic PLC-controlled batch cooker, ideal for use on factory trawlers and in onshore plants. It is engineered for high-capacity operations, ensuring gentle treatment

of shrimp and seamless integration into automatic processing lines. The cooker supports data logging, which can be performed directly at the PLC tap (located on the main board) or at the cooker's regulator (located



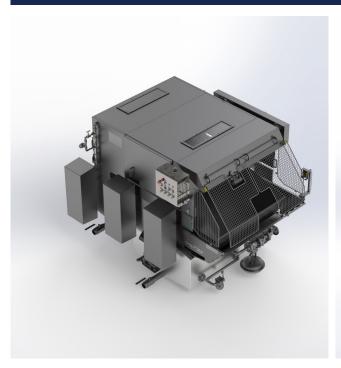
on the control board). It features a basket system for cooking shrimp in individual batches, with ultra sound technology to control basket filling. A paddle stirring system guarantees uniform cooking.

After cooking, the shrimp are cooled and prepared for freezing. Cooking and cooling times, as well as temperatures, are adjustable to meet specific requirements. The cooker's steam system includes a pneumatically

controlled valve to maintain a constant temperature with minimal fluctuations.

Constructed from polished and acid-resistant steel, the open design of the Beritech BE-114 cooker series simplifies daily cleaning and requires minimal maintenance.

Machine





Model	BE-1114.00	BE-1114.03	BE-1114.30	BE-1114.33
Dimensions LxWxH	2815 x 1540 x 2250 mm	2815 x 1540 x 2250 mm	2815 x 1890 x 2250 mm	2815 x 1890 x 2250 mm
Capacities Capacity stated is for Pandalus shell-on. Cooking time at 3.5 min. Please contact Beritech concerning other species.	60 kg/charge 900 kg/h	60 kg/charge 900 kg/h	78 kg/charge 1170 kg/h	78 kg/charge 1170 kg/h
Heating	Gas Oil	Steam	Gas Oil	Steam
Consumption	14 kg/h	165 kg/h	20 kg/h	215 kg/h
Power 3x440V, 60 c/s	1.1 kW/10A	0.5 kW/2A	1.1 kW/10A	0.5 kW/2A
Water Consumption (depends on products)	1 m³/h	1 m³/h	1.3 m³/h	1.3 m³/h
Weight Approx.	830 kg	725 kg	1030 kg	925 kg