



BERITECH

Solutions Driven by People.



BE-1116 | Flow Cooker Double

- High capacity.
- Easily integrated into 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

The BE-1116 utilizes a stainless steel belt, electrically driven through the cooking bin, to guarantee even cooking across all seafood products. A central guide divides the conveyor, ensuring the seafood is organ-

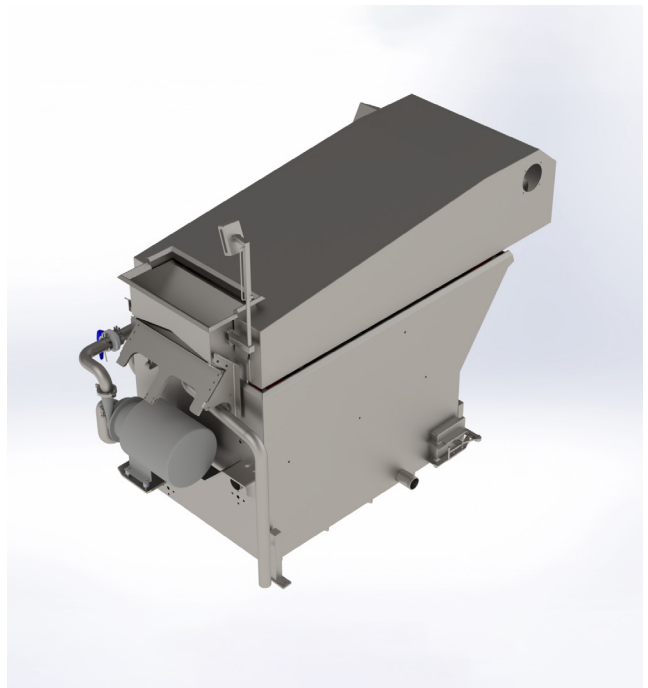
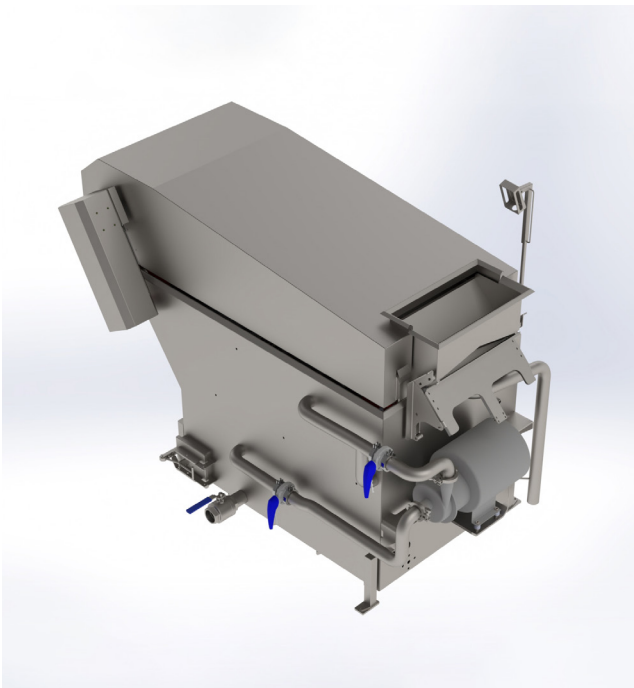
ized and separated effectively for optimal processing efficiency. Designed with maintenance simplicity and cleaning efficiency in mind, the cooker features a design where the conveyor and hood are easily rotated

away from the water using a single electric cylinder. This design grants full access to the cooker for comprehensive cleaning without hassle.

The inclusion of a PID regulator allows for the customization of cooking times and temperatures, maintaining consistent heat with minimal variance.

Finally, the BE-1116 is constructed from polished, acid-resistant steel and boasts an open design, which not only simplifies the cleaning process but also reduces the need for frequent maintenance.

Machine



Model	BE-1116.40	BE-1116.43	BE-1116.50	BE-1116.53
Dimensions LxWxH	2550 x 1500 x 1720 mm	2550 x 1500 x 1720 mm	2550 x 1900 x 1720 mm	2550 x 1900 x 1720 mm
Capacities Capacity stated is for Pandalus shell-on. Cooking time at 3.5 min. Please contact Beritech concerning other species.	2 x 600 kg/h	2 x 600 kg/h	2 x 900 kg/h	2 x 900 kg/h
Heating	Gas Oil	Steam	Gas Oil	Steam
Consumption	20 kg/h	300 kg/h	30 kg/h	450 kg/h
Power 3x440V, 60 c/s	2.2 kW/13A	2.2 kW/13A	2.2 kW/13A	2.2 kW/13A
Water Consumption (depends on products)	1.5 m ³ /h	1.5 m ³ /h	2.0 m ³ /h	2.0 m ³ /h
Weight Approx.	1000 kg	1000 kg	1200 kg	1200 kg