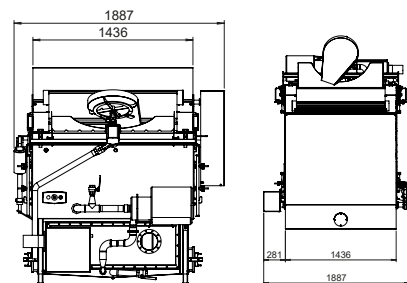
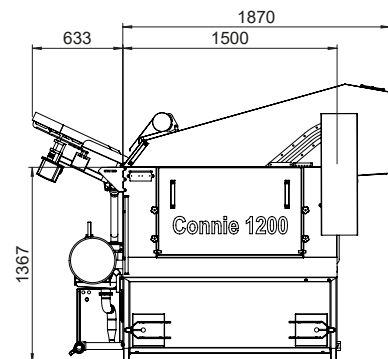




Food processing
streamlined



Connie 1200

CONTINUOUS COOKER

Specifications

Capacity	Up to 2500 kg per hour at 3 minutes cooking
Cooking	2-7 minutes
Start-up time	Approx. 45 min. from 5° to 98° C
Steam 260 kW	455 kg/h steam at 165°C
Oil 260 kW	27 kg/h oil
Electric 270 kW	380A at 3x400V
Temperature drop in standby	Approx. 2° C per hour

Technical data

Material	Acid-proof stainless steel AISI 316
Finish	Polished (Intech standard)
Power connection	3x220 V or 3x400 V
Net weight	Approx. 1,300 kg
Gross weight	Approx. 3,425 kg

Optional extras: Can also be used for defrosting products.

About the product

Connie 1200 is a continuous cooker. It is the largest version in the series of Connie Cookers.

The machine boils the fresh products in an even and quick way. The continuous flow in the production process ensures that every product are cooked in exactly the same way, with the same salt content and the same taste. This provides a final product of highest quality - both visual and in terms of taste.

Connie 1200 is easily cleaned due to the hygienic design and the special conveyor lifting kit.

Office

Intech International a/s
Erhvervsparken 16
DK-9700 Brønderslev

Contact

P. +45 96 46 76 00
F. +45 96 46 76 01
E. intech@intech.dk

www.intech.dk