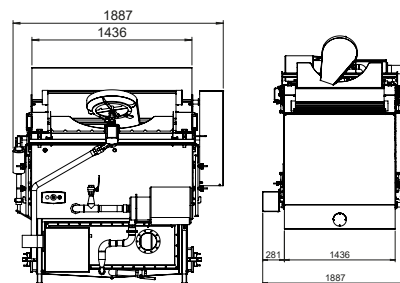
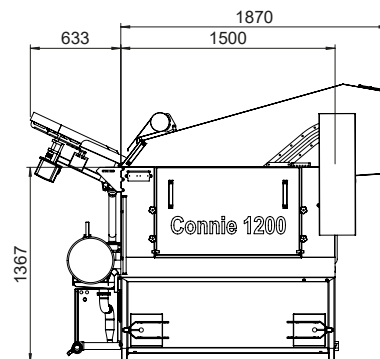




Food processing
streamlined



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 is 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.

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