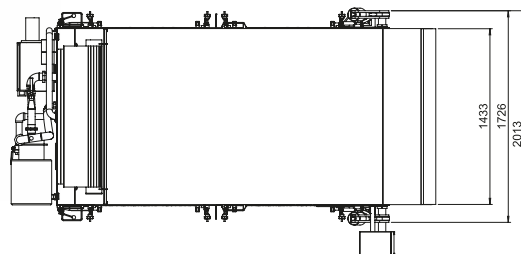
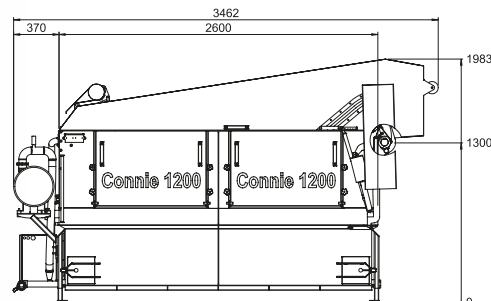




Food processing
streamlined



Connie 1200 XL

CONTINUOUS COOKER FOR LARGER PRODUCTS SUCH AS LOBSTER AND CRABS

Specifications

Capacity	Up to 2500 kg per hour at 3 minutes cooking
Cooking	1-15 minutes
Start-up time	Approx. 70 min. from 5° to 98° C
Oil 300 kW	27 kg/h oil
Temperature drop in standby	Approx. 1° 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. 2,350 kg
Gross weight	Approx. 5,830 kg

About the product

Connie 1200 XL is a continuous cooker for larger products such as lobster and crabs.

The machine boils the product 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 XL is easily cleaned due to the hygienic design and the special conveyor lifting system.

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