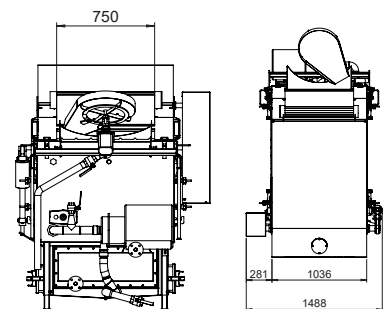
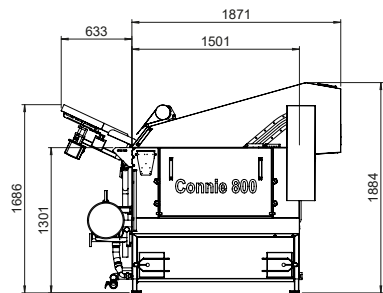




Food processing
streamlined



Connie 800

CONTINUOUS COOKER

Specifications

Capacity	Up to 1500 kg per hour at 3 minutes cooking
Cooking	2-7 minutes
Start-up time	Approx. 45 min. from 5° to 98° C
Steam 140 kW	245 kg/h steam at 165°C
Oil 160 kW	18 kg/h oil
Electric 165 kW	240A 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. 980 kg
Gross weight	Approx. 2,180 kg

Optional extras: Can also be used for defrosting products.

About the product

Connie 800 is a continuous cooker. It is the middle 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 800 is easily cleaned due to the hygienic design and the special conveyor lifting kit.

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