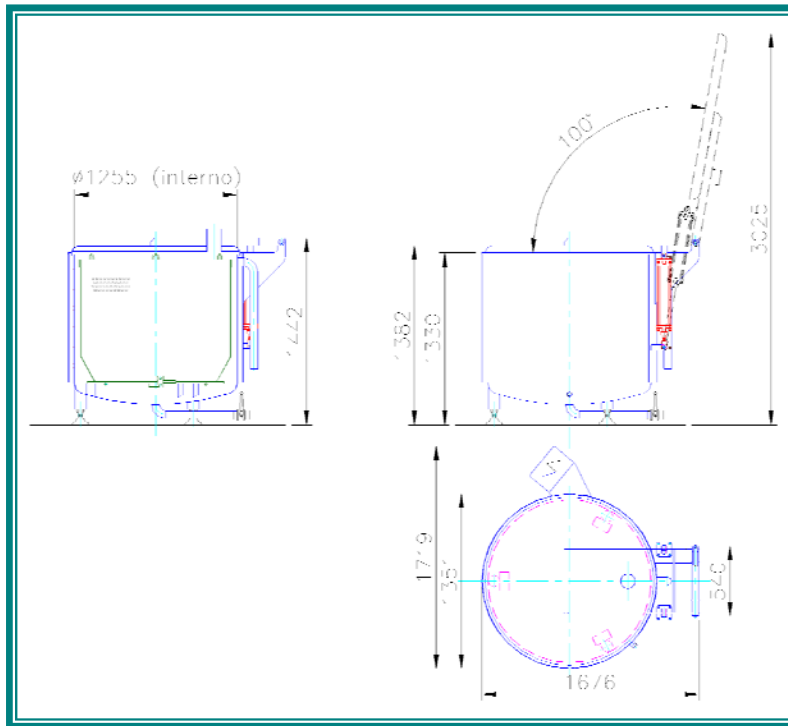




OLLARI&CONTI

COOKING VESSEL MOD.VC1250



The unit is constructed in stainless steel AISI.304 with the chamber and lid built with a double wall, insulated with fibre glass and complete welded closed. The machine operates with direct vapour and has a total capacity of approximately 1.200 lt. The unit includes a perforated holding basket, constructed in stainless steel AISI.304 with an underside aperture, operated manually to unload the product and support brackets to hoist the unit. The machinery is complete of the following accessories:



- Pneumatic system with two pneumatic cylinders for opening and closing of the lid
- Vapour interception valve
- Draining Valve
- Cold Water Inlet Valve
- Vapour injector in stainless steel AISI.304,
- Electric control panel with a stainless steel cabinet and low tension 24 V push-buttons

Capacity per load				CE	
MOD.VC1250		310-375 Kg			
Technical Characteristics				CE	
Electrical V220 (only for electrical panels with electro pneumatics)		Air Consumption per load		Water Capacity	
MOD.VC1250	0,1Kw	MOD.VC1250	875 litri	MOD.VC1250	1250 litri

Soggetto a variazioni senza preavviso.

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