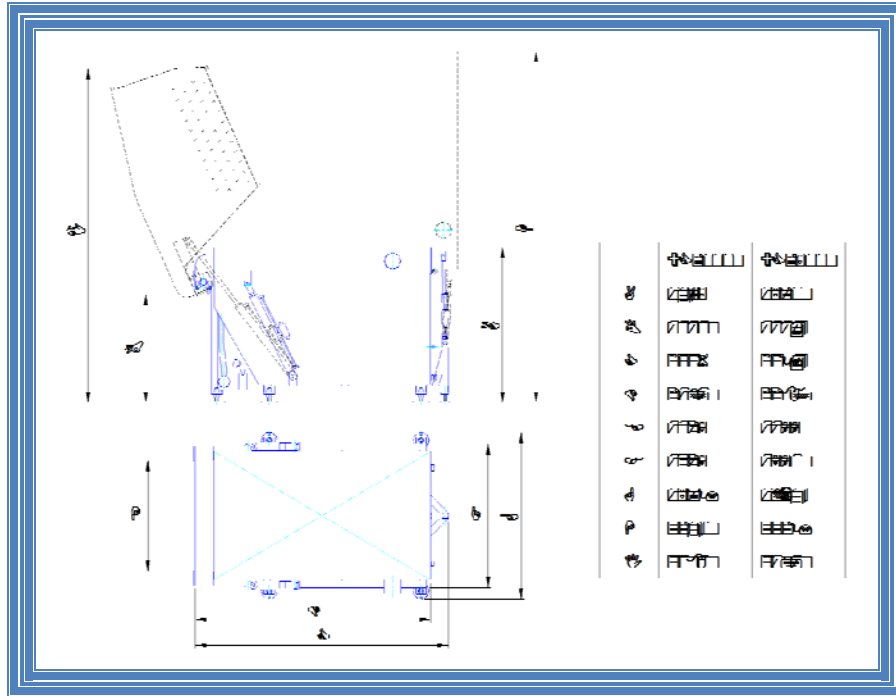




OLLARI & CONTI

COOKING VESSELS MOD. VC2000/2500



The unit is constructed in stainless steel AISI.304 with the chamber and lid built with a double wall, insulated with fiber glass and complete welded closed. The machine operates with direct vapour. The machinery is complete of the following accessories:



- Pneumatic system for the holding basket to unload in automatic
- Pneumatic system 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 | |
|-------------------|--------|
| MOD.VC2000 | 560 kg |
| MOD.VC2500 | 700 kg |

| Technical Characteristics | | | | | |
|---|------|--------------------------|------------|----------------|------------|
| Electrical V220 (only for electrical panels with electro pneumatics) | | Air Consumption per load | | Water Capacity | |
| MOD.VC2000 | 4 Kw | MOD.VC2000 | 1440 litre | MOD.VC2000 | 2000 litre |
| MOD.VC2500 | 4 Kw | MOD.VC2500 | 1800 litre | MOD.VC2500 | 2500 litre |

Soggetto a variazioni senza preavviso.

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