



DANTECH

Freezing Systems



- Quick and Homogenous Cooking
- Maximized Cooking Yield
- Less Steam Consumption
- Fully Insulated
- Energy Saving
- Easy to Clean

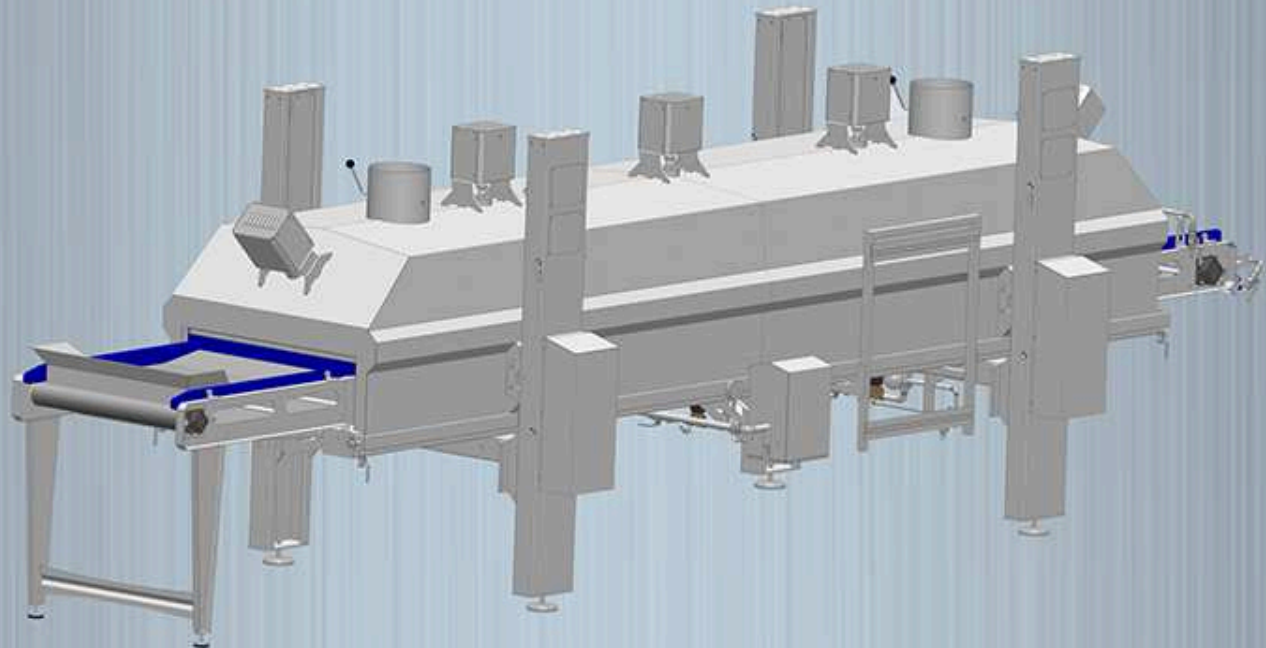


In-Line Steam Cooker

TYPE: MAXI-COOK IN-LINE SERIES

EXAMPLES OF INDIVIDUAL APPLICATIONS

MAXI-COOK IN-LINE STEAM COOKER			IL-SC	IL-SC	IL-SC	IL-SC
			500 MC Capacity	750 MC Capacity	1000 MC Capacity	1500 MC Capacity
			(Kg/hr)	(Kg/hr)	(Kg/hr)	(Kg/hr)
TECHNICAL DATA						
Length	(mm)		7,350	9,700	11,700	11,700
Width	(mm)		2,050	2,050	2,050	2,550
Height (Cleaning Mode)	(mm)		3,000	3,000	3,000	3,000
Height (Operation Mode)	(mm)		2,150	2,150	2,150	2,150
Belt Width	(mm)		900	900	900	1,500
Steam Consumption	kg/h (Saturated Steam)		280	320	510	620
Belt Speed	seconds/cycle		20 to 220 seconds/cycle			
Min. Steam Pressure	(bar)		7 bar			
Voltage			3 x 400V 50Hz / 3 x 480V 60Hz			



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