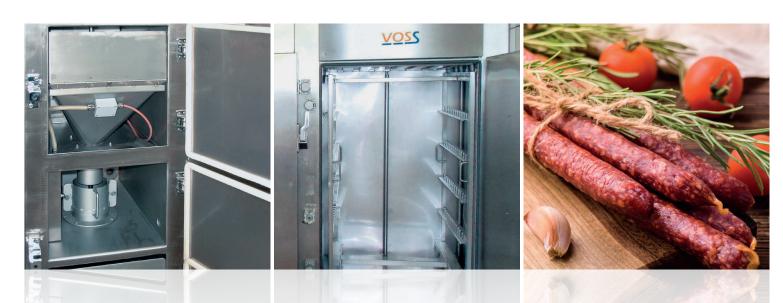
Universal Units



Ideal for reddening, curing, drying, smoking, boiling, cooking, cold-showers, roasting and baking of food

Advantages:

- Guaranteed rational procedural processes
- · Individualized concept for craft and industrial companies

Standard equipment:

- · Compact construction in CNS
- · Completely isolated
- · Floor with reinforced profile
- · Fan wheel made of CNS
- · Fully developed locking mechanism
- · Charging via integrated folding or fixed ramp
- Preventive opening mechanism
- · Heating system optimally dimensioned
- Electric heating package for stabilizing the control behavior in the lower temperature range
- Cooling showers
- Manual 4-fold zone cleaning for connection to an on-site foam cleaning device
- Semi-automatic MC control

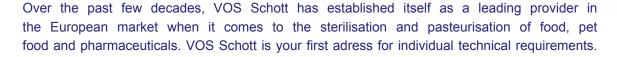
Universal Units

Technical specifications*	815	917	1020.2	2020.2
Power consumption				
Electrical (kW)	20	24	33	66
Gas (kW)	19	23	28	56
Oil (kW)	19	23	28	56
Steam ND (kg/h)	42	60	60	120
Steam HD (kg/h)	36	45	50	100
External dimensions				
Width (mm)	1305	1405	1505	1505
Depth (mm)	955	1055	1155	2190
Height (mm)	2495	2695	3070	3070
Capacity				
Smoke stick length (mm) Ø Performance per	800	900	1000	1000
8-hour shift (kg)	500	600	800	1000
Outland				



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- Cooling register Cooling machine on-site
- Increased temperature range
- Various cleaning systems
- Horizontal airflow (from 1020.2)
- Individual smoke generation systems
- · Integrated steam generator for intensive cooking
- · Three-stage circulating air motor, optionally infinitely variable
- · Fully automatic MC control with automatic door opening
- · Custom loading accessories



We will be happy to advise you locally or visit us in our technical center.

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