

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

breadth (mm)	155
depth (mm)	203
height (mm)	377

PROFESSIONAL DESCRIPTION

SOFT-COOKER WI-FOOD immersion cooker for LOW TEMPERATURE COOKING in WATER, manageable via free APP:

- the revolution in low temperature cooking systems has arrived: the new SOFTCOOKER Wi-Food allows, via a free APP, access to a
 world of ready, tested and sure-fire recipes; you can save and share recipes, you can advertise your restaurant and
 business, you can save all your experiences and find them again with just a few clicks to repeat them;
- Free APP downloadable from www.softcooker.com;
- the APP allows you to manage multiple machines in a battery;
- the APP allows you to manage multiple cooking levels;
- $\circ~$ powerful and flexible machine, capable of managing up to 80 litres of water ;
- anodized aluminum structure;
- working temperature from 40° to 90° C;
- practical carrying handle;
- large, practical and immediate 5" touch display, IP 67, with splendid visibility;
- winner of the SMART LABEL award at Host 2015.

Accessories/Optionals:

- $\circ~$ stainless steel tank with lid GN 1/1, capacity 27 lt.
- stainless steel tank with lid GN 21, capacity 57.5 lt.

CE mark

CODE	DESCRIPTION	PRICE/DELIVERY
SI-SOFTCOOKERWIFOODNFC	SOFTCOOKER WI-FOOD immersion cooker for LOW TEMPERATURE COOKING IN WATER, manageable via free APP and equipped with large TOUCH display, V.230/1, Kw.2.00, Weight 5.5 Kg, dim.mm.155x203x377h	€ 668,99 VAT escluded Shipping to be calculed Delivery from 4 to 9 days





















