



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	2,00
<b>net weight (Kg)</b>	13
<b>gross weight (Kg)</b>	14
<b>breadth (mm)</b>	640
<b>depth (mm)</b>	350
<b>height (mm)</b>	330

#### PROFESSIONAL DESCRIPTION

##### **RONER SOFTCOOKER for LOW TEMPERATURE VACUUM COOKING (SOUS-VIDE) :**

- **stainless steel structure** ;
- **25 litre stainless steel tank** and **drain taps** with **safety valve** ;
- **control board** with **5 cooking programs** ;
- **display** for **viewing water temperatures** , **core probe** (not included) and **timer** ;
- machine block in the absence of water;
- temperature sensor with delta 0.1°C;
- processing accuracy +/- 0.3°C.
- **I reached 70°C in about 50' .**


##### **Accessories/Optional :**

- heart probe.

**CE mark**

**Made in ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>FM-SV25</b>	Roner softcooker for LOW TEMPERATURE immersion cooking (sous-vide), with 25 lt stainless steel tank, digital controls, 5 cooking programs, V.230/1, Kw.2.00, Weight 13 Kg, dim.mm.640x350x330h	<b>€ 466,81</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days

TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>FM-SONDASV</b> 	<b>Fimar - HEART PROBE for SOUS VIDE MACHINES</b>	<b>€ 83,88</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days