



**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>	1,7
<b>net weight (Kg)</b>	16
<b>gross weight (Kg)</b>	20
<b>breadth (mm)</b>	568
<b>depth (mm)</b>	368
<b>height (mm)</b>	309

#### PROFESSIONAL DESCRIPTION

##### SOFT COOKER - APPLIANCE FOR LOW TEMPERATURE COOKING with static water heating:

- **stainless steel** structure;
- **Gastro-Norm 1/1 stainless steel cooking tank** ;
- **practical handles** for carrying the tub;
- powerful armored contact resistors in the bottom of the tank;
- electronic **temperature control system** with temperature and operating time display;
- selectable temperature in C° and F°;
- same control system as the Softcooker with a delta T of 0.2°C.
- temperature °C 24 ÷ 99.9;
- **25 storable programs** .

##### Included:

- tub lid.

##### CE MARK

CODE	DESCRIPTION	PRICE/DELIVERY
<b>SI-SOFTCOOKERXPS1/1</b>	Roner softcooker for LOW TEMPERATURE immersion cooking (sous-vide) with 22 litre Gastro-Norm 1/1 tank,	<b>€ 388,73</b> VAT excluded





A: mm 508

B: mm 342

C: mm 568

D: mm 368

E: mm 309

F: mm 595

