

TECNOSERVICE'21 srl

by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



TE	CHI	VIIC.	AL	CA	RD
	C 1 11	410			IND

Monofase
V 230/1
50
1,15
5
9
396
368
309

PROFESSIONAL DESCRIPTION

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

- stainless steel structure;
- Gastro-Norm 2/3 stainless steel cooking tank;
- practical handles for carrying the tub;
- $\circ\;$ powerful armored contact resistors in the bottom of the tank;
- electronic **temperature control system** with temperature and operating time display;
- same control system as the Softcooker with delta T of 0.2°C;
- 25 storable programs;
- selectable temperature in C° and F°;
- o power watts 1150;
- power supply 230V / 50Hz;
- ∘ temperature °C 24 ÷ 99;
- $\circ\,$ useful tank capacity 14 litres .

Included:

• tub lid.

CE MARK

CODE DESCRIPTION PRICE/DELIVERY

SI-SOFTCOOKERXPS2/3

Roner softcooker for LOW TEMPERATURE immersion cooking (sous-vide) with 14-litre Gastro-Norm 2/3 tank, version with digital controls, V.230/1, Kw 1.15, dim.mm.396x368x309h

€ 349,56

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days



