



**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](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
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#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	1,2
<b>net weight (Kg)</b>	1,2
<b>breadth (mm)</b>	95
<b>depth (mm)</b>	154
<b>height (mm)</b>	419

#### PROFESSIONAL DESCRIPTION

**TECHNOCHEF - SOFTCOOKER LIGHT - RONER**, simple and intuitive, ideal for a first approach to sous vide cooking:

- Easy-to-read LED display;
- Quick time and temperature setting;
- Circulator with motorized fan;
- Ideal for up to 20 litres of water;
- Power 1,200 watts;
- 1ph power supply;
- Temperature °C 90;
- Working capacity 20 lt.

**CE mark**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>SI-SOFTCOOKERLIGHT</b>	Roner Softcooker, for VACUUM COOKING at LOW TEMPERATURE, max capacity 20 lt, V.230/1, Kw.1.2, Weight 1.2 Kg, dim.mm.95x154x419h	<b>€ 132,16</b> VAT excluded Shipping to be calculated <b>Delivery</b> from 4 to 9 days





- A: mm 60 \_\_\_\_\_  
B: mm 60 \_\_\_\_\_  
C: mm 95 \_\_\_\_\_  
D: mm 154 \_\_\_\_\_  
E: mm 183 \_\_\_\_\_  
F: mm 236 \_\_\_\_\_  
G: mm 419 \_\_\_\_\_  
Peso netto: kg 1.2

