

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TE	CHN	ICAL	CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	1,15
net weight (Kg)	5,5
gross weight (Kg)	9
breadth (mm)	396
depth (mm)	368
height (mm)	309

PROFESSIONAL DESCRIPTION

SOFCOOKER immersion cooker for LOW TEMPERATURE COOKING IN WATER, version with DRAIN TAP:

- low temperature cooking appliance with static water heating;
- stainless steel structure;
- 17 It Gastro-Norm 2/3 stainless steel cooking tank;
- water drain tap;
- practical handles for carrying the tub;
- powerful armored contact resistors in the bottom of the tank;
- selectable temperature in C° and F°;
- $\circ \ \ \text{electronic } \textbf{temperature control system} \ \text{with temperature and operating time display}; \\$
- $\circ~$ Same control system as the Softcooker with ΔT of 0.2°C:
- \circ temperature °C 24 ÷ 99
- $\circ~$ 25 storable programs .

Included:

tub lid.

CE mark

CODE DESCRIPTION PRICE/DELIVERY

SI-SOFTCOOKERXPSR2/3

Roner softcooker for LOW TEMPERATURE immersion cooking (sous-vide) with 17-litre Gastro-Norm 2/3 tank, version with DRAIN TAP, digital controls, V.230/1, Kw 1.15, dim.mm.396x368x309h

€ 446,00

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days



