



**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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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
FM-RH50	Roner immersion cooker - SOFTCOOKER for COOKING IN LOW WATER TEMPERATURE (max 50 lt), V.230 / 1, Kw. 2.00, Weight 4.5 Kg, dim.mm.240x150x390h	<b>€ 628,86</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
PROFESSIONAL DESCRIPTION		

**'SOFTCOOKER' low temperature COOKER for VACUUM COOKING in WATER :**

- **stainless steel structure** ;
- **control board** with **5 cooking programs** ;
- **it can be immersed in a 50 lt tank** ;
- **display** for **viewing water temperatures** , **core probe** (not included) and **time r** ;
- machine block in the absence of water;
- temperature sensor with delta 0.1 ° C;
- working precision +/- 0.3 ° C.
- **I reached 70 ° C in about 25 '** .

**Accessories / Optional :**

- heart probe.

**NB : Basins not included**


**CE mark**

**Made in Italy**

**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>	4,5
<b>gross weight (Kg)</b>	6
<b>breadth (mm)</b>	240
<b>depth (mm)</b>	150
<b>height (mm)</b>	390

**TECHNICAL CARD**

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>FM-SONDASV</b> 	<b>Fimar - HEART PROBE for SOUS VIDE MACHINES</b> Core probe for low temperature (sous-vide) vacuum cooking machines Mod.SV25 and RH50.	<b>€ 83,88</b> <i>VAT esclused</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days

