

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



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

PRICE/DELIVERY

Delivery 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;
- \circ it can be immersed in a 50 lt tank;
- $\circ~$ 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;
- \circ working precision +/- 0.3 $^{\circ}$ C.
- $\circ\,$ I reached 70 $^{\circ}$ C in about 25 $^{\prime}$.

Accessories / Optional :

• heart probe.

NB : Basins not included

CE mark Made in Italy

TECHNICAL CARD	
power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	2,00
net weight (Kg)	4,5
gross weight (Kg)	6
breadth (mm)	240
depth (mm)	150
height (mm)	390

TECHNICAL CARD

CODE/PICTURES DESCRIPTION PRICE/DELIVERY





Delivery from 4 to 9 days

Fimar - HEART PROBE for SOUS VIDE MACHINES Core probe for low temperature (sous-vide) vacuum cooking machines Mod.SV25 and RH50.



