

## TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
FM-SV25	Roner softcooker for LOW TEMPERATURE immersion cooking (sous-vide), with 25 liter stainless steel tank, digital controls, 5 cooking programs, V.230/1, Kw.2.00, weight 13 Kg, dim.mm .640x350x330h	€ 466,81  VAT escluded  Shipping to be calculed  Delivery from 4 to 9 days

### PROFESSIONAL DESCRIPTION

# RONER SOFTCOOKER for VACUUM COOKING at LOW TEMPERATURE (SOUS-VIDE):

- stainless steel structure ;
- 25 liter stainless steel tank and drain taps with safety valve;
- control card with 5 cooking programs;
- $\circ\,$  display for viewing the temperatures of the water , core probe (not included) and timer ;
- machine block due to lack of water;
- temperature sensor with delta 0.1°C;
- $\circ\,$  processing precision +/- 0.3°C.
- I reached 70°C in about 50'.

## Accessories/Options:

heart probe.

#### CE mark Made in Italy

TECHNICAL CARD					
	power supply	Monofase			
	Volts	V 230/1			
	frequency (Hz)	50			
motor po	ower capacity (Kw)	2,00			
	net weight (Kg)	13			
	gross weight (Kg)	14			
breadth (mm)		640			
depth (mm)		350			
	height (mm)	330			
TECHNICAL CARD					
CODE/PICTURES		DESCRIPTION	PRICE/DELIVERY		
FM-SONDASV	Fimar - HEART PROBE for SOUS VIDE MACHINES Core probe for low temperature (sous-vide) vacuum cooking machines Mod.SV25 and RH50.		€ 83,88  VAT escluded  Shipping to be calculed  Delivery from 4 to 9 days		