

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



FM-RH50

Roner immersion cooker - SOFTCOOKER for LOW TEMPERATURE COOKING IN WATER (max 50 lt), V.230/1, Kw.2.00, Weight 4.5 Kg, dim.mm.240×150×390h

PRICE/DELIVERY

€ 628,86

VAT escluded Shipping to be calculed Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

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

- stainless steel structure;
- control card with 5 cooking programs;
- o can be inserted by immersion in a 50 liter tank;
- $\circ\,$ 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;
- processing precision +/- 0.3°C.
- $\circ\,$ I reached 70°C in about 25' .

Accessories/Options:

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

FM-SONDASV



Fimar - HEART PROBE for SOUS VIDE MACHINESCore 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



