



| CODE | DESCRIPTION | PRICE/DELIVERY |
|----------------------------|--|--|
| SI-SOFTCOOKERXPS1/1 | Roner softcooker for LOW TEMPERATURE immersion cooking (sous-vide) with 22 liter Gastro-Norm 1/1 tank, version with digital controls, V.230/1, Kw 1.7, dim.mm.568x368x309h | € 451,21 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days |

PROFESSIONAL DESCRIPTION

SOFT COOKER - APPARATUS FOR COOKING at low temperatures with static water heating:

- **stainless steel** structure;
- **Gastro-Norm 1/1 stainless steel cooking tank** ;
- **practical handles** for transporting the tub;
- powerful armored contact heaters in the bottom of the tank;
- **electronic temperature control** system with display of temperature and operating time;
- selectable temperature in C° and F°;
- same control system as the Softcooker with delta T of 0.2°C.
- temperature °C 24 ÷ 99.9;
- **25 storable programs** .

Supplied:

- tub lid.

CE MARK

TECHNICAL CARD

| | |
|----------------------------------|----------|
| power supply | Monofase |
| Volts | V 230/1 |
| frequency (Hz) | 50 |
| motor power capacity (Kw) | 1,7 |
| net weight (Kg) | 16 |
| gross weight (Kg) | 20 |
| breadth (mm) | 568 |
| depth (mm) | 368 |
| height (mm) | 309 |



A: mm 508

B: mm 342

C: mm 568

D: mm 368

E: mm 309

F: mm 595

