



CODE	DESCRIPTION	PRICE/DELIVERY
<b>SI-SOFTCOOKERXPS2/3</b>	Roner softcooker for LOW TEMPERATURE immersion cooking (sous-vide) with 14 liter Gastro-Norm 2/3 well, version with digital controls, V.230/1, Kw 1.15, dim.mm.396x368x309h	<b>€ 411,99</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery from 4 to 9 days</b>

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

- **stainless steel** structure;
- **Gastro-Norm 2/3 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;
- same control system as the Softcooker with delta T of 0.2°C;
- **25 storable programs** ;
- selectable temperature in C° and F°;
- power 1150 watts;
- power supply 230V / 50Hz;
- temperature °C 24 ÷ 99;
- useful tank capacity 14 lt .

**Supplied:**

- tub lid.

**CE MARK**
**TECHNICAL CARD**

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	1,15
<b>net weight (Kg)</b>	5
<b>gross weight (Kg)</b>	9

<b>breadth (mm)</b>	396
<b>depth (mm)</b>	368
<b>height (mm)</b>	309



A: mm 336

B: mm 342

C: mm 396

D: mm 368

E: mm 309

F: mm 423

