

## TECNOSERVICE'21 srl

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SI-SOFTCOOKERXPSR1/1  Roner softcooker for LOW TEMPERATURE immersion cooking (sous-vide) with 25 liter Gastro-Norm 1/1 tank, version with DRAIN TAP, digital controls, V.230/1, Kw 1.7, dim.mm. 568x368x309h  **Example 1.7**  **Example 2.7**  **Ex			
cooking (sous-vide) with 25 liter Gastro-Norm 1/1 tank, version with DRAIN TAP, digital controls, V.230/1, Kw 1.7, dim.mm. 568x368x309h	CODE	DESCRIPTION	PRICE/DELIVERY
	SI-SOFTCOOKERXPSR1/1	cooking (sous-vide) with 25 liter Gastro-Norm 1/1 tank, version with DRAIN TAP, digital controls, V.230/1, Kw	VAT escluded Shipping to be calculed

## PROFESSIONAL DESCRIPTION

## SOFCOOKER immersion cooker for LOW TEMPERATURE COOKING IN WATER, version with DRAIN TAP:

- $\circ~$  low temperature cooking appliance with static water heating ;
- stainless steel structure;
- 25 liter Gastro-Norm 1/1 stainless steel cooking tank;
- tap for draining water;
- practical handles for transporting the tub;
- o powerful armored contact heaters in the bottom of the tank;
- $\circ~$  selectable temperature in C° and F°;
- electronic temperature control system with display of temperature and operating time;
- ∘ temperature: °C 24 ÷ 99;
- 25 storable programs .

## Supplied:

o tub lid.

CE mark		
TECHNICAL CARD		
power supply	Monofase	
Volts	V 230/1	
frequency (Hz)	50	
motor power capacity (Kw)	1,7	
gross weight (Kg)	20	
breadth (mm)	568	
depth (mm)	368	
height (mm)	309	



