

SOFTCOOKER SR 1/1 GN

Sous vide cookers



- · Sous-vide cookers offer an excellent temperature stability, reliability and flexibility
- Choice of two sizes, 2/3 GN and 1/1 GN
- Bright LED display visualizes temperature and working time
- Temperature range from 30°C to 100°C, accuracy 0.3°C
- 5 programs allow to save your favorite recipes
- Compact space-saving design with practical handles to carry it easily.
- Equipped with a factory fitted drain valve, making cleaning of the machine a breeze by being able to easily drain out the water.

Features

Technical:

- AISI 304 stainless steel insulated shell and inner container
- Powerful shock-proof heating element is positioned under the inner container and provides effective heating
- Display in °C or °F
- Energy-saving feature that reduces energy consumption, when the set temperature is reached, without any loss of temperature control
- Supplied with lid to minimize heat loss and water evaporation
- Optional drain tap for easy emptying

Safety

- Removable perforated tray over the base of the container prevents poaches from coming into contact with the heated bottom
- · Safety cut-out switches off the unit, if it is accidentally run with little water
- Equipped with a thermal protection to prevent overload and over temperature
- Alarm and fault indicators

Sanitary

• High-quality seamless stainless steel construction is durable and easy to clean

Specifications

Construction: AISI 304 stainless steel enclosure and container

Electrical: 120 V, 60 Hz, 9Amp

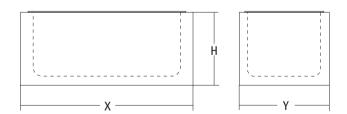
Plug & Cord: Attached, flexible, 3 wire SJT 16 AWG, 6'4" long cord, NEMA 5-15P

Switch: Touchpad with 4-digit LED display



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	Power	Power source	Temperature	Bowl capacity	Bowl filling level	Х	Y	Н	Net weight	Shipping	Gross weight
	watt		°F	gal	gal	inch.	inch.	inch.	lbs.	inch.	lbs.
SOFTCOOKER SR 1/1 GN	1700	120V/60Hz	104 ÷ 239	8	6.5	2241/64"	149/16"	1113/16"	36	23 ^{5/8} " x 19 ^{11/16} " x 16 ^{17/32} "	44

