

Sous Vide Softcooker Y09

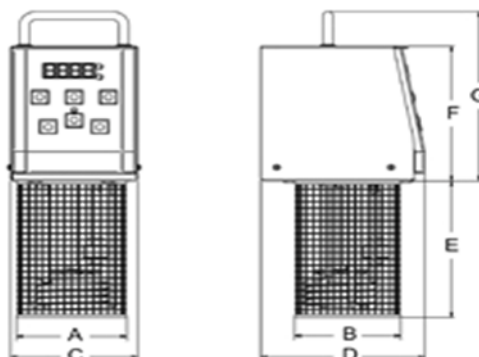


Optional Water Bath

- High precision warmer with temperature control
- Very solid construction and easy to use controls
- Working temperature display, 5 storable programs
- IPX3 protection rated stainless steel structure
- Can be applied to a pot by means of a clamp (max depth 16.5cm)
- Best performance up to 50lt
- Working temperature from 20 to 100°C, accuracy 0.03°C
- Protection device switches the warmer off in case of accidental use outside of the liquid
- Circulating pump to ensure the best product mixing
- Temperature sensor to prevent overload and overheating
- A convenient stainless steel handle makes it easy to carry
- **Optional: Waterbath for softcooker**
 - AISI304 stainless steel construction
 - Practical handles for ease of carrying
 - 1/1 GN, 20cm high, 27Lt tray is made of AISI304 s/ steel
 - Comes with a lid to save energy

Technical Data

Model	Softcooker Y09
Power	2000watt
Power source	230V/50Hz
Temperature	°C 20÷95
A	110mm
B	105mm
C	130mm
D	260mm
E	170mm
F	170mm
G	210mm
X	565mm
Y	360mm
H	200mm
Net weight	4.5kg





- Low temperature cooking device with water static heating
- Stainless steel structure and 1/1GN made of stainless steel
- Practical handles make it easy to carry
- Powerful shock-proof coated heating elements in contact with the bottom of the tank
- An alarm sounds when the program has finished
- Electronic temperature control system with working temperature display
- The same control system of Softcooker with delta T of 0.2°C
- 5 storable programs
- Temperature setting in C° and F°
- Comes complete with a lid



Technical Data

Model	Softcooker S 1/1GN	Softcooker S 2/3GN
Power	1700 watt	1150 watt
Power source	230V/50Hz	230V/50Hz
Temperature	40 ÷ 115 °C	40 ÷ 115 °C
Maximum Capacity	22 Lt	14 Lt
X	565mm	390mm
Y	360mm	360mm
H	300mm	300mm
Net weight	16kg	5kg

