

ATMOVAC

SOFTCOOKERS SR23 and SR11



SOFTCOOKER SR11



SOFTCOOKER SR23

- Sous-vide cookers offer an excellent temperature stability, reliability and flexibility
- Choice of two sizes, SR23 (single) and SR11 (double)
- 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 so the unit can be easily drained and cleaned.

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:
Switch:

AISI 304 stainless steel enclosure and container
Touchpad with 4-digit LED display



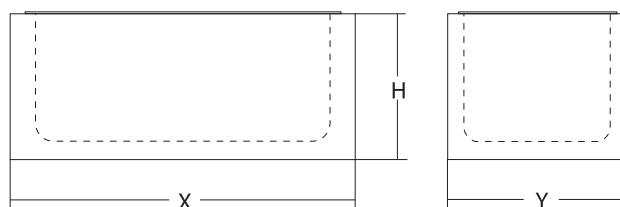
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	Power	Power source	Plug	Temperature	Bowl capacity	Bowl filling level	X	Y	H	Net weight	Shipping	Gross weight
	watt	volt	P	°C	gal	gal	inch.	inch.	inch.	lbs.	inch. (W x H x L)	lbs.
SOFTCOOKER SR23	1150	110V	5-15P	40 ÷ 115	5	4	15.8	14.6	11.8	31 lbs (14.5 kg)	21 x 17 x 19	33
SOFTCOOKER SR11	1700	110V	5-20P	40 ÷ 115	7	6	22.6	14.6	11.8	41 lbs (19 kg)	19 x 17 x 28	43