

# SOFTCOOKER XP

*Sous vide cooker*



Immersion thermal circulator for sous-vide cooking at low temperature (= below boiling point). SOUS-VIDE COOKING is a technique that involves cooking food in vacuum-sealed pouches in a water bath at a precisely controlled temperature. This gentle cooking process results in tender textures and enhanced intense flavors because the ingredients are all sealed in a pouch.

- High precision sous vide thermal circulator with temperature control
- IP X3 protected stainless steel construction to withstand the toughest working conditions
- 1.4 KW heating element, the most powerful on the market!
- Offers a temperature stability of 32°F between 86°F to 212°F up to 110 lbs
- A circulating stirrer ensures a consistent temperature throughout the whole container
- Bright LED display visualizes temperature and working time
- quickly assembles to any pot with its clamp
- 25 programs allow you to save your favorite recipes
- Delay start function for all programs
- Space saving design for quick storage and movement in different locations

## Features

### Technical:

- 1.4 KW stainless steel heating element assures fast heat up
- AISI 304 stainless steel construction
- Circulating pump to avoid cold and hot spots
- Fits on any round or flat container with a minimum depth of 6.5" by means of a clamp
- Display in °C or °F
- Equipped with two temperature sensors to control heater and water
- Energy-saving feature that reduces energy consumption to just 600W, when the set temperature is reached, without any loss of temperature control
- A convenient handle makes it easy to carry

### Safety

- The heating element and the stirrer are protected by a stainless steel cage to prevent poaches to come into contact with them
- Equipped with a thermal protection to prevent overload and over temperature
- Low liquid level sensor switches off the circulator in case of accidental use with little water
- Alarm and fault indicators

## Specifications

<b>Construction:</b>	AISI 304 stainless steel frame, electro-polished stainless steel heating element.
<b>Electrical:</b>	110-120V, 1400W, 12A, 60 Hz
<b>Plug &amp; Cord:</b>	Attached, flexible, 3 wire SJTO 14 AWG, 6'4" long cord, NEMA 5-15P
<b>Switch:</b>	Touchpad with 4-digit LED display

## Accessories

- 1/1 GN container with lid
- 2/1 GN container with lid

## Benefits

- Sirman Softcooker has been specifically designed to provide flexibility and convenience to Chefs and Professionals, not a medical device used for food prep
- The temperature stability is the key point of the sous-vide cooking: the powerful heating element and the stirrer provide a precise consistent temperature at all times, assuring the best cooking results.
- IP X3 protection to stand up to the toughest working conditions



Certified to UL Standard 197 and NSF Standard 04  
 Certified to CSA Standard C22.2

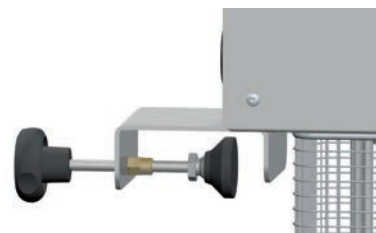
Vacuum-pack machines  
 Sous-vide cookers



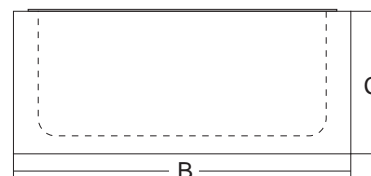
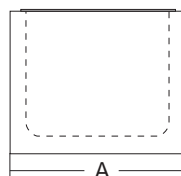
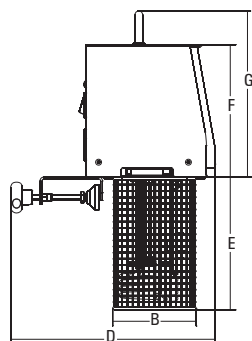
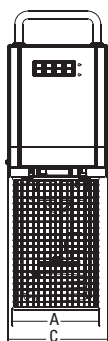
Container 1/1 GN



Container 2/1 GN



Pot fixing clamp



	Power	Power source	Temperature	A	B	C	D	E	F	G	Net weight	Shipping	Gross weight
	watt		°F	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
<b>Softcooker XP</b>	1400	110-120V/60Hz	104 ÷ 239	4 <sup>21</sup> / <sub>64</sub> "	4 <sup>17</sup> / <sub>32</sub> "	5 <sup>1</sup> / <sub>8</sub> "	10 <sup>15</sup> / <sub>64</sub> "	6 <sup>11</sup> / <sub>16</sub> "	6 <sup>11</sup> / <sub>16</sub> "	8 <sup>17</sup> / <sub>64</sub> "	9	12 <sup>63</sup> / <sub>64</sub> " x 17 <sup>29</sup> / <sub>32</sub> " x 9 <sup>29</sup> / <sub>64</sub> "	12
<b>container 1/1 GN</b>				14 <sup>11</sup> / <sub>64</sub> "	22 <sup>1</sup> / <sub>4</sub> "	9 <sup>1</sup> / <sub>16</sub> "					16	28 <sup>11</sup> / <sub>32</sub> " x 19 <sup>11</sup> / <sub>16</sub> " x 13 <sup>25</sup> / <sub>32</sub> "	25
<b>container 2/1 GN</b>				20 <sup>55</sup> / <sub>64</sub> "	25 <sup>19</sup> / <sub>32</sub> "	9 <sup>1</sup> / <sub>16</sub> "					28	29 <sup>17</sup> / <sub>32</sub> " x 25 <sup>19</sup> / <sub>32</sub> " x 15 <sup>3</sup> / <sub>4</sub> "	35