

SOFTCOOKER SR XP 2/3 GN - 1/1 GN

Sous vide cookers



SOFTCOOKER SR XP 1/1 GN

- 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:

SR 2/3: 110-120V, 60 Hz, 8.5Amp

SR 1/1: 110-120V, 60 Hz, 14Amp

Plug & Cord:

Attached, flexible, 6'4" long cord,

SR 2/3: 3 wire SJTO 14 AWG NEMA 5-15 P

SR 1/1: 3 wire SJTO 14 AWG NEMA 5-20 P

Switch:

Touchpad with 4-digit LED display

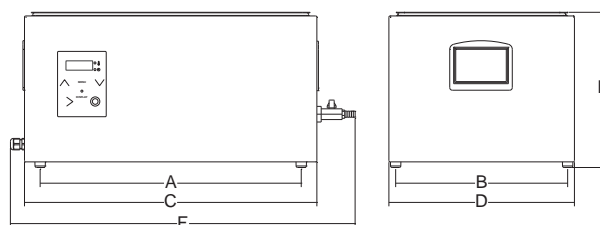


Certified to UL Standard 197
and NSF Standard 04 Certified to CSA Standard
C22.2

Vacuum-pack machines
Sous-vide cookers



SOFTCOOKER SR XP 1/1 GN



| | Power | Power source | Temperature | Bowl capacity | Bowl filling level | A | B | C | D | E | F | Net weight | Shipping | Gross weight |
|--------------------------------|-------|----------------|-------------|---------------|--------------------|----------------------|----------------------|----------------------|----------------------|----------------------|---------------------|------------|--|--------------|
| | watt | | °F | gal | gal | inch. | inch. | inch. | inch. | inch. | inch. | lbs. | inch. | lbs. |
| Softcooker SR XP 2/3 GN | 1000 | 110-120V, 60Hz | 104 ÷ 239 | 5 | 1.9 | 16 ^{17/32"} | 13 ^{15/32"} | 15 ^{19/32"} | 14 ^{31/64"} | 12 ^{11/64"} | 18 ^{1/2"} | 12 | 23 ^{5/8"} x 19 ^{11/16"} x 16 ^{17/32"} | 20 |
| Softcooker SR XP 1/1 GN | 1650 | 110-120V, 60Hz | 104 ÷ 239 | 8 | 6.5 | 20" | 13 ^{15/32"} | 22 ^{23/64"} | 14 ^{31/64"} | 12 ^{11/64"} | 25 ^{9/32"} | 36 | 23 ^{5/8"} x 19 ^{11/16"} x 16 ^{17/32"} | 44 |