



solo per professionisti

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From the Sirman Soft Cooker range, we introduce the model Softcooker Y09 with the following features:

- High precision warmer with temperature control.
- Working temperature display.
- 5 storable programs.
- IP X3 protection rated stainless steel structure.
- Can be applied to the pot by means of a clamp. (max depth 16,5 cm)
- Best performances up to 50/80 lt.
- Protection device switches off the warmer in case of accidental use outside the liquid.
- Circulating pump to help the best product mixing.
- Temperature sensor to prevent overload and overheating.
- A convenient stainless steel handle makes it easy to carry.

Containers for Softcooker

- AISI 304 s/steel construction.
- Practical handles to carry it easily.
- Comes with lid to save energy.
- 1/1 GN: 20 cm high / 27 lt container / filling level 22 lt.
- 2/1 GN: 20 cm high / 57,5 lt container / filling level 43 lt.

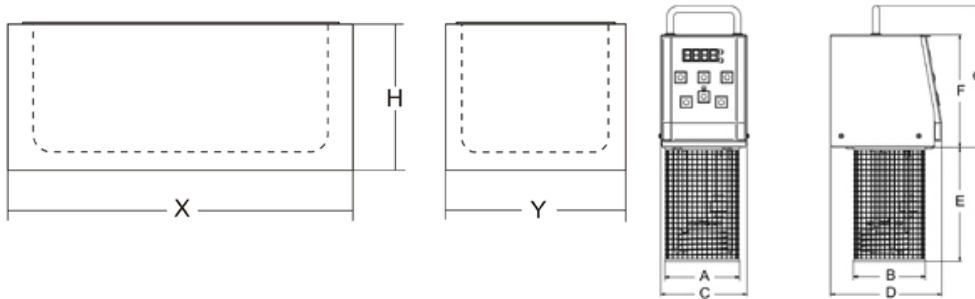


Container 1/1 gastro



Container 2/1 gastro

Data sheet



Technical data

Model	SOFTCOOKER Y09	1/1 Gastro	2/1 Gastro
Power	watt 2.000	-	-
Power source	230V/50Hz	-	-
Temperature	°C 40÷115	-	-
A	mm 110	-	-
B	mm 105	-	-
C	mm 130	-	-
D	mm 260	-	-
E	mm 170	-	-
F	mm 170	-	-
G	mm 210	-	-
X	-	mm 565	mm 650
Y	-	mm 360	mm 530
H	-	mm 230	mm 230
Net weight	kg 4,5	kg 7,7	kg 13
Shipping	mm 440x250x215	mm 720x500x350	mm 650x760x400
Net weight	kg 5,5	kg 11,5	kg 16