Cod: 38150071002

Workbench with stainless steel base and drawers, 70 cm deep, 140×70 cm, 3 drawers



Description

Roner Kitchens

The Roner Cooker is a professional appliance used for preparing food at low temperatures. Low-temperature and sous-vide cooking can be used for meat and vegetables, purées and preserves; it has the advantage of preserving the organoleptic qualities and nutritional characteristics of the food, retaining its authentic flavour and all its nutritional benefits.

How cooking with the Roner works

Roners are digital thermostats with a clamp at the base. The clamp is used to seal the bag or container in which the food is placed; this makes it easier to monitor the internal temperature and ensure it remains low, as required for sous-vide cooking.

It is ideal for cooking succulent cuts of meat and fish such as salmon, bringing out their natural flavour, which would be partially lost with other cooking methods.

The stainless steel part of the Roner can be immersed in a hot pan. The timer is visible and located on the top. The food must first be placed in vacuum-sealed containers and then placed in the hot pan, together with the Roner.

The operating temperature varies depending on the model, up to a maximum of 95°C. It is electrically powered and has a capacity ranging from 16 to 80 litres.

Materials and features of professional Roner units

The Roner is made from waterproof material. Should it accidentally fall into water, it can be retrieved without risk. The stainless steel component constantly monitors the temperature.

Roner Cooking on Ristoattrezzature

All the low-temperature cooking Roners featured in our catalogue carry the CE mark.

. 100% Made in Italy.

Dimensions

External dimensions	1400x700x850 mm

Technical specifications

Load capacity	34 kg