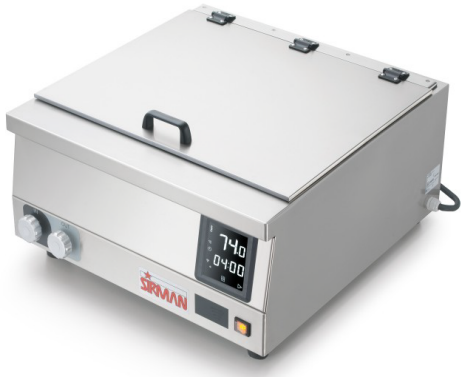
DATA SHEET

Sirman MAXI 70 Softcooker Sous-vide Cooking System

69497103

Build

- 70-liter vacuum cooking tank maximizes usable space by utilizing an external water circulation system.
- Powerful 7.5 kW heating element enables rapid temperature rise for efficient cooking.
- Robust water circulation system ensures even heat distribution throughout the tank.
- Insulated lid enhances energy efficiency by maintaining stable internal temperatures.
- Wi-Food touch control system allows precise temperature regulation with a Delta T accuracy of just ±0.2 °C.
- Remote control is possible through the free SRCS (Sirman Remote Control System) app, available for both Android and iOS.
- System supports both Celsius and Fahrenheit temperature units for flexible operation.
- Users can store up to 10 cooking programs directly on the machine, with unlimited program storage available through the app.
- Two convenient front-mounted taps allow direct connection to the water system for easy filling and draining.



Technical specifications

External Size

External Width	700mm
External Depth	725mm
External Height	368mm

Weight

Net weight	59 kg
package weight	73 kg

Technical Features

Tank capacity	80 Lt
Useable capacity	70 Lt
Temperature	24-99 °C

Connection requirements electric

Electrical connected loads	7.5W
Voltage	400V~3N
Plug Supplied	No

Warranty

2 Year Warranty	2 years parts and labour

**Subject to a prevanttitive maintence plan*

