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Низкотемпературный термоциркулятор R li +

LOW TEMPERATURE THERMAL CIRCULATOR



IMPROVED
SYSTEM



IPX7
WATERPROOF

More tender, juicy and perfect result



What is low temperature cooking?

Low temperature cooking is a recognised cooking technique commonly used by professional chefs. It precisely controls the temperature over prolonged cooking times. Some of the main benefits are that it enhances the taste of the food, retains juices and tenderizes the meat, producing very soft textures, cooks all pieces evenly and perfectly, and saves time, as it can be prepared in advance.



For meat, fish, eggs, fruits and vegetables

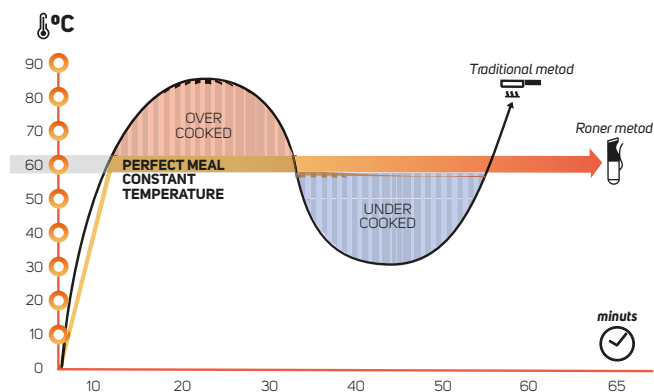
Low temperature and benefits

One single degree can make a huge difference in cooking, so an **accurate, practical device** is crucial for this. Moreover, cooking in water is far more precise and efficient than steam or hot air.

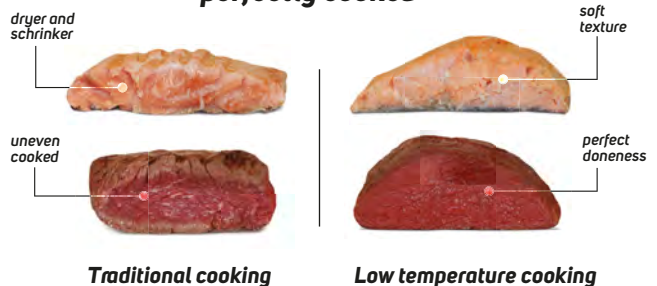
Your dishes will **be more tender, juicier and done exactly to perfection**. Spices, herbs, oils or seasonings will be enhanced, more intense and present. You can **marinate much faster** than with traditional methods and **infuse and flavour** oils. Vitamins and minerals will be better preserved, thanks to the vacuum effect **nutrients**

and juices are retained in the food and low-temp cooking. Loss of water and juices and its evaporation is minimised, specially for meat and fish cuts.

It produces clear advantages, as it dramatically reduces food shrinkage, and allows food to be prepared in advance, without supervision, with no risk of overcooking and preserved for longer. With its light weight portable design, RONER CLIP+ **fits any pot**, so you can cook like a professional chef wherever you want.



Get the best cooking results: juicy and tender food, perfectly cooked



How RONER CLIP+ works?

STEP BY STEP:

-  Season the portion of food.
-  Place into a vacuum bag.
-  Seal the bag with your preferred system.
-  Fill a pot with water and program the device to heat it to the required temperature.
-  Place the bag into the pot to cook for the programmed time
-  Remove food from the bag, and sear and/or serve depending on the recipe.

RONER CLIP + the ultimate low temperature thermal circulator

RONER CLIP+ is the latest development from renowned RONER, one of the first reference systems in low temperature cooking. It is a versatile, competitive and easy to use alternative for those who are keen to discover "Sous Vide" cooking.

The first RONER was developed and launched back in 2000 by chef Joan Roca of El Celler de Can Roca, with 3 Michelin stars and winner of the best restaurant in the world award in 2013 and 2015 by "The world's 50 best restaurants" organisation.



Control panel

Backlit touch controlled temperature and time settings. With chrome finish and handy scroll wheel



Setting range: from ambient up to 90 °C, in steps of 0.5 °C and sensor accuracy of 0.1 °C



Programmable timer: from 0 to 99 hours. Starts as soon as programmed temperature is reached



Clip system

Fixing clip system secures device into place and fits any pot up to 15L



LED On light

It flashes while heating or changes to red in case of warning



Mixing impeller

It ensures an even water temperature throughout the pot



Safe

Auto-off in case of overheating

Auto-off once timer has finished

Auto-off in case of lack of water

The led flashes if it cannot heat due to excess water



Components

Stainless steel cover

800w heating element

Protective lid

Impeller

Non slip body soft touch

Water level and temperature probes





Discover
the endless
world of a unique
cooking technique

Technical specifications

Power Type
800W

Size
377 (h) x 78 (w) x 105 (d) mm

Net Weight
1.1 Kg

Timer
Up to 99 hours.

Temperature range
0 - 90 °C (adjusting gap of 0.5 °C)

Resolution
+ - 0.1 °C

Water heating
6 - 15 L

Waterproof
IPX7



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