



SALES DESCRIPTION

Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable. Ideal for regeneration. Interchangeable between °C and °F.

- ✓ Bluetooth connectivity.
- ✓ HACCP-ready.
- ✓ Optional core probe.
- ✓ Firmware update.

Sous-vide cooking, a technique with many advantages

- ✓ SmartVide guarantees cooking at a **precisely controlled temperature** while preserving the quality of the product, enhancing flavor and texture. Equipped with a highly precise temperature control system to obtain extremely consistent results.
- ✓ An **optional core probe** allows for even more precise control in recipe standardization.
- ✓ Allows cooking food in their own juice and using this juice immediately after cooking to **enhance flavors**.
- ✓ Marinates and macerates an ingredient in **half the time**.
- ✓ **Infuses and flavors** oil, fat or other products applying the controlled temperature technique.
- ✓ Increases **profits** due to lack of product shrink.

SmartVide 7: designed for chefs, developed with chefs

- ✓ The thick stainless steel, robust construction guarantees commercial performance. The front panel and the grip are made of fiberglass-reinforced polyamide.

- ✓ Requires **very little hands-on time**, allowing the Chef to do other tasks while the product is being cooked. Just program temperature and time, SmartVide will do the rest.
- ✓ 4 buttons and a full-color TFT display that offers **all the information at a glance** makes operation a child's play. Moreover, thanks to Bluetooth connectivity, an exchange of important data is enabled to enhance the Chef's performance.
- ✓ SmartVide5 is **portable**: thanks to their ergonomic handle, SmartVide5 can be taken from a container to another easily. Additionally, the optional bag allows easy transport - wherever the Chef goes.
- ✓ **HACCP-ready**: thanks to Bluetooth connectivity, it is possible to export or print cooking results at the end of each cycle.
- ✓ **Your appliance, always updated**: free firmware update, no matter where the appliance is.

OPTIONAL

- | | |
|--|---|
| <input type="checkbox"/> Transport bag. | <input type="checkbox"/> Floating balls. |
| <input type="checkbox"/> Insulated tank. | <input type="checkbox"/> Janby Track (available through janby,kitchen). |
| <input type="checkbox"/> Lid for insulated tank. | |

ACCESSORIES

- | | |
|--|--|
| <input type="checkbox"/> Needle probe for sous-vide cookers | <input type="checkbox"/> Floating balls for SmartVide |
| <input type="checkbox"/> Probe foam seal | <input type="checkbox"/> SmartVide transport bag |
| <input type="checkbox"/> Insulated tank for SmartVide immersion circulator | <input type="checkbox"/> Smooth bags for sous-vide cooking |
| <input type="checkbox"/> Lid for SmartVide tanks | <input type="checkbox"/> Tank dividers |

SPECIFICATIONS

Temperature

Display precision: 0.01°C



IMMERSION CIRCULATOR SMARTVIDE 7

Maximum capacity: 56 l / 14 gal.



Range: 5°C - 95°C

Permissible ambient temperature: 5°C - 40°C

Time

Resolution: 1'

Cycle duration: 1' - 99 h

General features

Maximum recipient capacity: 56 l

Total loading: 2000 W

Submersible part dimensions: 117 mm x 110 mm x 147 mm

External dimensions (W x D x H): 124 mm x 140 mm x 360 mm

Net weight: 3.6 kg

Crated dimensions

440 x 190 x 310 mm

Gross weight: 5.5 kg

AVAILABLE MODELS

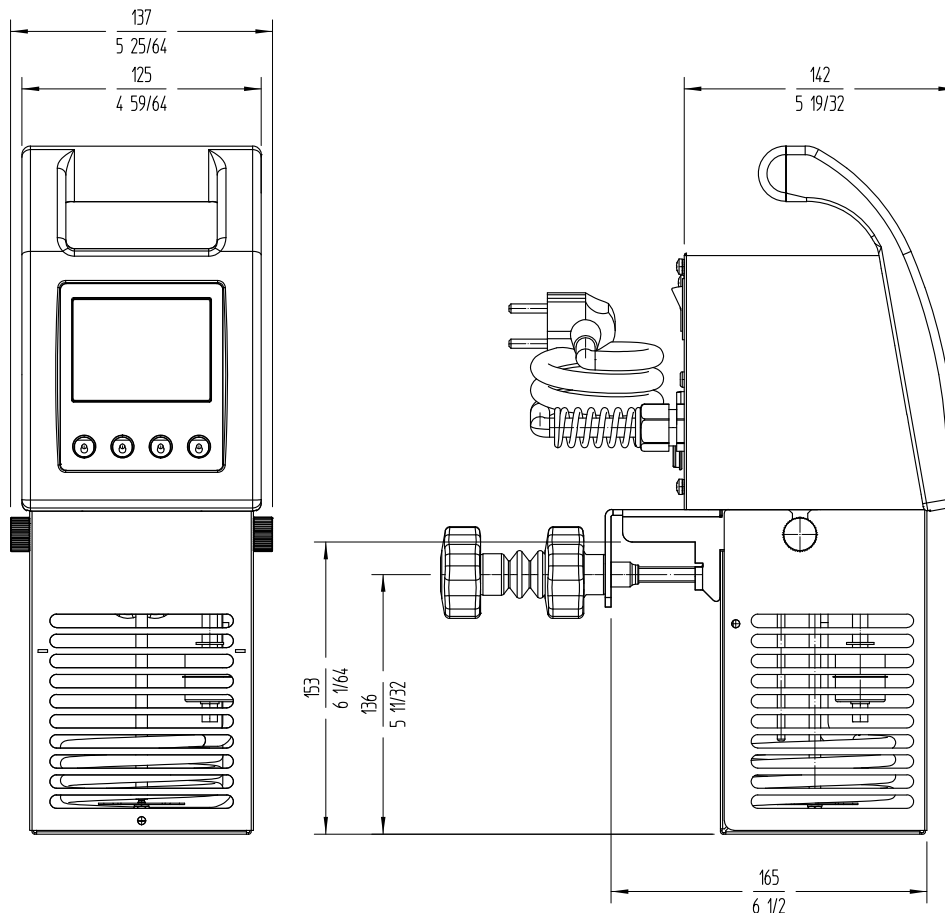
1180121 SmartVide 7 230/50-60/1 UK

1180123 SmartVide 7 120/60/1

1180120 SmartVide 7 230/50-60/1

1180124 SmartVide 7 208-240/50-60/1

* Ask for special versions availability



sammic | sammic.com
Food Service Equipment Manufacturer

Polígono Basarte, 1.
20720 Azkoitia, Spain

phone +34 943 15 72 36
sales@sammic.com



Project

Date

Item

Qty

Approved

product sheet
updated 10/09/2025