



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

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

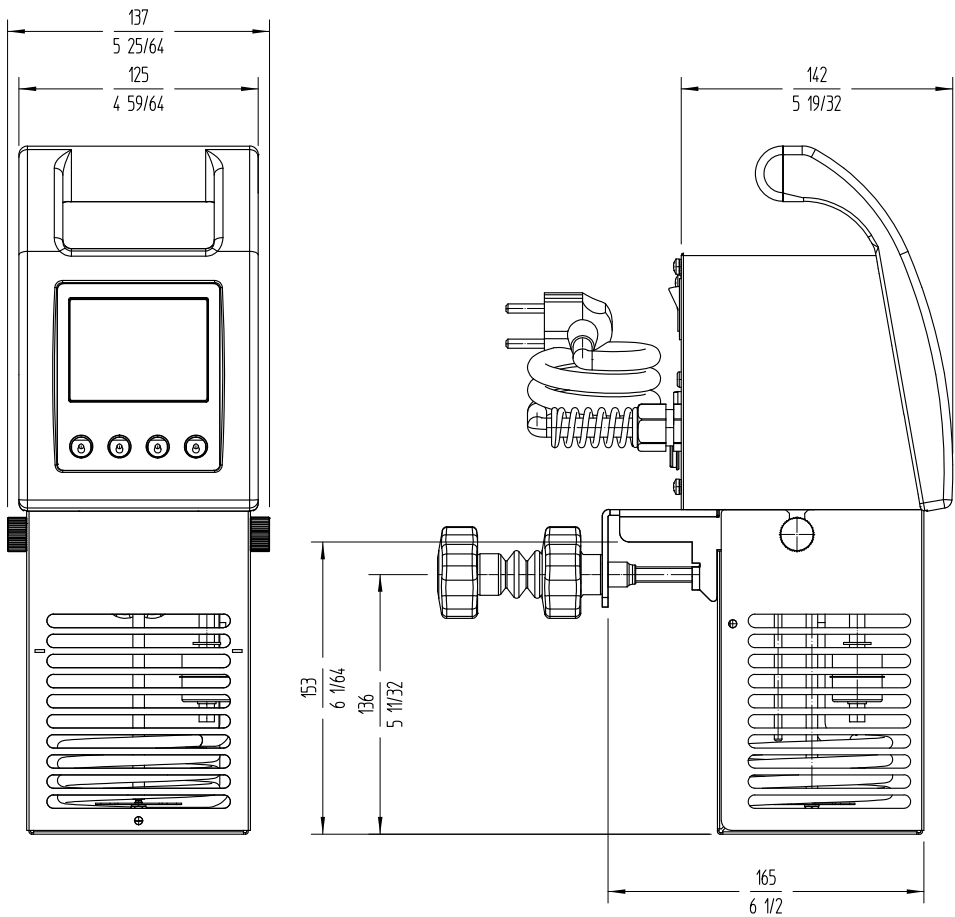


IMMERSION CIRCULATOR SMARTVIDE 7

Maximum capacity: 56 l /14 gal.



FOOD PRESERVATION AND SOUS-VIDE
SMARTVIDE SOUS-VIDE COOKERS



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Project	Date
Item	Qty
Approved	

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