Innovative Cooking Solutions

sammic

www.sammic.com

High production sous-vide solutions

Prepare up to 200 portions of 200 g per hour

JANBY
digital kitchen

SMART VIDE
by Sammic

High production retherming station

SmartVide XL + 120P heated tank

- **High Production**
  120 litre container.

- **Menu versatility**
  Production planning allows the restaurant to offer a wider variety of dishes.
  Several meals from starter to dessert can be retherming simultaneously in the same bath.

- **Culinary quality**
  Guarantees cooking and retherming at a precisely controlled temperature while preserving the quality of the product, enhancing flavor and texture.

- **Precision**
  Equipped with a highly precise temperature control system to obtain extremely consistent results.

- **HACCP**
  Makes HACCP control extremely easy, allowing to export or print cooking results at the end of each cycle.

Basket options

Stainless steel made custom baskets to organize products inside the heated tank 120P.

SMARTVIDE XL + 120P HEATED TANK		
kW	Water capacity	External dimensions (WxDxH)
5.6 kW	120 l	738 x 582 x 850 - 900 mm

Standard with faucet water fill, drain valve, adjustable legs, wifi connectivity. Power cord supplied.

BASKET OPTIONS	
Basket	Dimensions (WxDxH)
Large	480 x 190 x 315 mm
Short	245 x 190 x 315 mm

Tank volume completely free of components with rounded corners to prevent the accumulation of dirt and facilitate cleaning.

SMART ViDE

A versatile solution

SmartVide immersion circulators can be used in any type of container.

- **Heated tanks**
  (exclusive for SmartVide XL)
- **Insulated tanks**
  (exclusive for SmartVide)
- **Gastronorm containers**
- **Other**

SmartVide XL

Enhance your **SmartVide XL** with a heated tank

Sammic heated tanks are connected to and controlled by advanced sous-vide machines SmartVide XL to reach the set temperature 2x times faster.

- Extremely precise (0.01 ºC precision).
- Specially useful to cook very cold or frozen products in half the time.
- Stainless steel made.
- Complete with spacer base to insulate the product from the tank floor and allow water circulation. Thus, a more uniform cooking result can be obtained.
- Immersion circulator SmartVide XL.

HEATED TANKS				
Model	**kW**	**Water capacity**	**External dimensions (WxDxH)**	**Serving amounts**
28P	3.6 kW	28 l	335 x 540 x 288 mm	Up to 50 portions of 200g per hour
56P	4.3 kW	56 l	660 x 540 x 288 mm	Up to 100 portions of 200g per hour
120P	5.6 kW	120 l	738 x 582 x 850-900 mm	Up to 200 portions of 200g per hour

Combine your Sammic equipment with the JANBY Track and digitalize the retherming process

JANBY Track
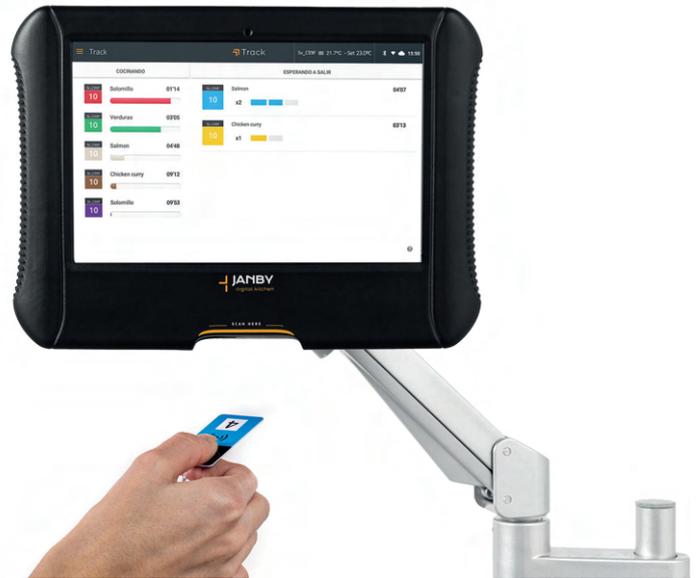
Keep track of each batch and be able to offer a superior dining experience and standardized service while automating the food safety requirements.

» A unique value proposition «

Improve the food offer and increase the value perceived

Improve the taste of the dish while serving it more efficiently and improve the perceived value of clients.

Automate HACCP reports and ensure food safety

Product/Program	Batch	Units	Container
SALMON		1 units	10
TURKEY		1 units	10
GRILLED CHICKEN BREAST		1 units	10
PORK		1 units	10
BEEF MEATLOAF		1 units	10
BEEF		1 units	10
PORK		1 units	10
SALMON		1 units	10

Establish the critical control points and the corrective actions in the JANBY Track for automated HACCP reports.

Reduce labor needs in the kitchen

The automation of the retherming process significantly reduces the need of skilled labor while reducing stress in the workplace.

Data-driven decision making

Analyze every retherming process in the JANBY Cloud and make decisions based in real data.