



NEEDLE PROBE FOR SOUS-VIDE COOKERS



FOOD PRESERVATION AND SOUS-VIDE
SMARTVIDE SOUS-VIDE COOKERS

AVAILABLE MODELS

1180090 Needle probe for SmartVide

** Ask for special versions availability*



SALES DESCRIPTION

To get to the heart of the product.
For SmartVide.
Allows the user to track temperature of the product throughout the entire cooking cycle.
Temperature range: 5°C - 95°C (41-203°F).
Length: 80 mm (3.15 in).
NSF-listed in combination with the immersion circulator SmartVide 5 / 7 / 9 / X / XL.

SPECIFICATIONS

Temperature
Display precision: 0.1°C
Range: 5°C - 95°C

Time
Resolution: 1'
Cycle duration: 1' - 99 h

General features
Electrical supply: // 1~





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Project	Date
Item	Qty
Approved	

product sheet
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