



HIGH PRODUCTION RETHERMING AND COOKING STATION

The SmartVide XL cooker + 120P heated tank: Serve up to 200 portions of 200 g per hour



AVAILABLE MODELS

9500255 Precision sous-vide rethermalizer kit (SmartVide XL + 120P)

* Ask for special versions availability

SALES DESCRIPTION

Designed to help foodservice professionals with productivity, menu versatility and culinary quality. Serve up to 200 portions of 200 g per hour while maintaining the same precision as a typical countertop sous vide tank.

- ✓ **High production:** Up to 200 servings of 200 g per hour. Internal dimensions: 630 x 510 x 380 mm.
- ✓ **Menu versatility:** Several meals can be retherming simultaneously in the same bath.
- ✓ **Culinary quality:** Preserves quality of the product and enhances flavor and texture.
- ✓ **Precision:** To obtain extremely consistent results.
- ✓ **Easy HACCP control:** Allowing to export or print results of each cycle.
- ✓ **Janby Track-Ready:** Control cooking & retherming times of each product independently.
- ✓ See Janby Digital.

+information



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Project

Date

Item

Qty

Approved

product sheet
updated 09/07/2024

FOOD PRESERVATION AND SOUS-VIDE
SOUS-VIDE COOKERS