



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~



sammic | www.sammic.us
Food Service Equipment Manufacturer

usa@sammic.com
1225 Hartrey Avenue
60202-1056 Evanston, IL

phone +1 (224) 307-2232
toll free +1 844 275 3848



Project	Date
Item	Qty
Approved	

product sheet
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