## **IMMERSION CIRCULATOR SMARTVIDE 9**

Maximum capacity: 56 I /14 gal.





- 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.

### **NCLUDES**

Transport bag.

#### **OPTIONAL**

- ☐ Core probe.
- Insulated tank.
- Lid for insulated tank.
- Floating balls.
- ☐ Janby Track (available through janby,kitchen).

## ACCESSORIES

- Needle probe for sous-vide cookers
- ☐ Probe foam seal
- Insulated tank for SmartVide immersion circulator
- ☐ Lid for SmartVide tanks
- ☐ Floating balls for SmartVide
- SmartVide transport bag
- ☐ Smooth bags for sous-vide cookina
- Tank dividers

## SALES DESCRIPTION

Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable.

Interchangeable between °C and °F.

- Bluetooth connectivity.
- HACCP-ready.
- Optional core probe.
- Firmware update.
- Programmable: possibility of storing 20 cooking programs.

## **SPECIFICATIONS**

#### **Temperature**

Display precision: 0.01°C Range: 5°C - 95°C

Permissible ambient temperature: 5°C - 40°C

#### Time

Resolution: 1'

Cycle duration: 1' - 99 h

#### **General features**

Maximum recipient capacity: 56 I

Total loading: 2000 W

Submergible part dimensions: 117 mm x 110 mm x 147 mm External dimensions (W x D x H): 124 mm x 140 mm x 360 mm

Net weight: 4.2 kg

Crated dimensions 440 x 190 x 310 mm

Gross weight: 5.8 kg

## Sous-vide cooking, a technique with many advantages √ SmartVide guarantees cooking at a precisely controlled tempera-

- ture 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 9: designed for chefs, developed with chefs

- √ The thick stainless steel, robust construction guarantees commercial performance.
- 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

## **AVAILABLE MODELS**

1180141 SmartVide 9 230/50-60/1 UK

1180143 SmartVide 9 120/60/1

1180140 SmartVide 9 230/50-60/1

1180144 SmartVide 9 208-240/50-60/1

\* Ask for special versions availability

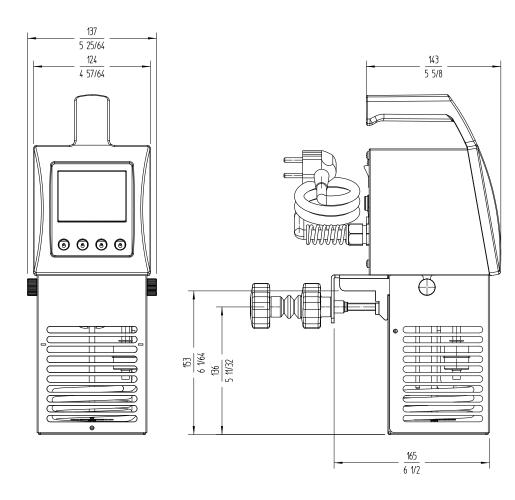




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Project	Date
Item	Qty

Approved