



SMARTVIDE8 120/60/1

Max. capacity: 56 lt./14 gal.



Cód. 1180007



FEATURES AND BENEFITS

Portable precision cooker with stirrer for up to 56 lt. / 14 gal. containers. Designed for chefs, developed with chefs.

- ✓ The thick stainless steel, robust construction guarantees commercial performance.
- ✓ Smart Vide guarantees cooking at a **precisely controlled temperature** while preserving the quality of the product, enhancing flavour and texture. Equipped with a highly precise temperature control system to obtain extremely consistent results. An **optional core probe** allows getting an even more precise control.
- ✓ Allows cooking food in their own juice and using this juice immediately after cooking to **enhance flavours**.
- ✓ Marinates and macerates an ingredient in **half the time**.
- ✓ **Infuses and flavours** oil, fat or other products applying the controlled temperature technique.
- ✓ Increases **profits** due to lack of product shrink.
- ✓ Requires **very little hands-on time**, allowing the Chef to do other tasks while the product is being cooked. Just program temperature and time, Smart Vide will do the rest. 4 buttons and a full-colour TFT display that offers **all the information at a glance** makes operation a child's play.
- ✓ SmartVide8 is **portable**: thanks to their thick, stainless steel, ergonomic handle, SmartVide8 can be taken from a container to another easily. Additionally, the bag supplied with the circulator allows easy transport - wherever the Chef goes.

SALES DESCRIPTION

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

Interchangeable between °C and °F.

4 user-friendly control buttons.

INCLUDES

- ✓ Stainless steel handle and panel.
- ✓ Transport bag.



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| Project | Date |
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FOOD PRESERVATION AND SOUS-VIDE
SOUS-VIDE COOKERS

product sheet
updated 19/04/2018



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SPECIFICATIONS

Temperature

Display precision: 0.1 °F

Range: 41 °F - 203 °F

Time

Resolution: 1 '

Cycle duration: 1 ' - 99 h

General features

Maximum recipient capacity: 14 gal.

Total loading: 1400 W / 2 Hp (12 A)

Electrical supply: 120 V / 50-60 Hz / 1 ~

Submersible part dimensions: 4.6 " x 4.3 " x 5.8 "

External dimensions (WxDxH): 4.9 " x 5.5 " x 14.2 "

Net weight: 9 lbs.

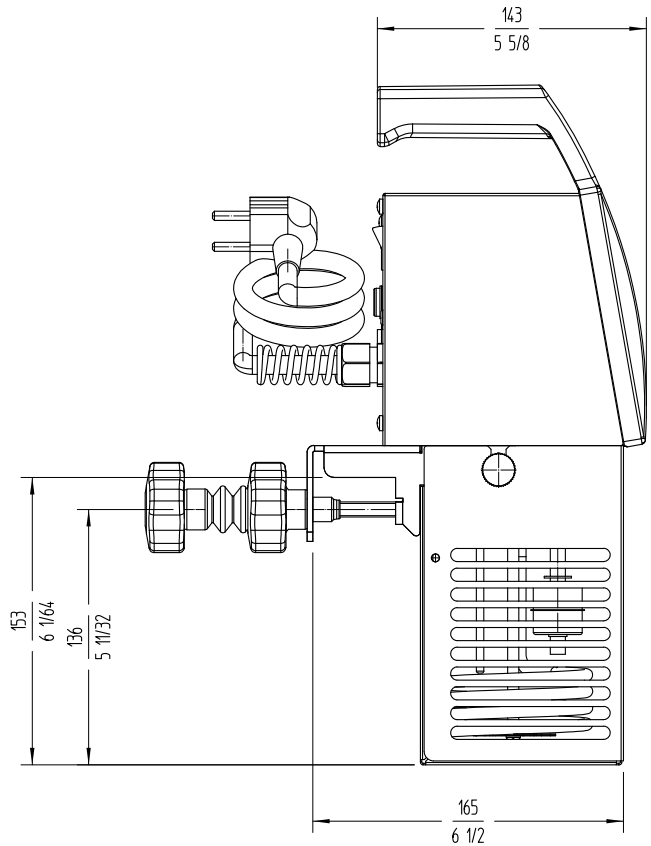
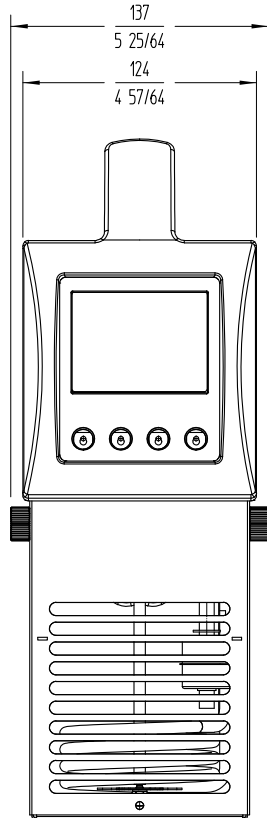
[u]KEY FEATURES[/u]

- ✓ Full-color 3.5" TFT Display. Simultaneous display of target and actual temperatures, core temperature and target and actual timer. Indication of the estimated time to reach the target temperature.
- ✓ Graphical summary at the end of the cycle
- ✓ Indication of the energy consumed during heating and the cycle
- ✓ Complete warning system: lack of water, power outage, breakdowns
- ✓ Core temperature alarm

Crated dimensions

440 x 190 x 310 mm

Gross weight: 5.8 Kg.



ACCESSORIES

- Needle Probe for sous-vide cookers
- Lid for SmartVide
- Probe Foam Seal
- Floating balls for SmartVide
- Insulated tank for SmartVide immersion circulator
- SmartVide transport bag

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