



SMARTVIDE8 PLUS 120/60/1

Max. capacity: 56 lt./14 gal. Bluetooth connectivity for HACCP.



Cód. 1180002



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.
- ✓ SmartVide 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, SmartVide 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. Moreover, thanks to Bluetooth connectivity, SmartVide 8 Plus allows for an interchange of important data to improve the chef's performance.
- ✓ 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.
- ✓ SmartVide8 Plus allows for an **effective HACCP control**. Thanks to Bluetooth connectivity, it is possible to export or print cooking results at the end of each cycle.

SALES DESCRIPTION

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

With cutting-edge features that allow interchange of important data to improve the chef's experience and to allow an effective HACCP control thanks to Bluetooth connectivity.

Interchangeable between °C and °F.

4 user-friendly control buttons.

INCLUDES

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



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Project	Date
Item	Qty
Approved	

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

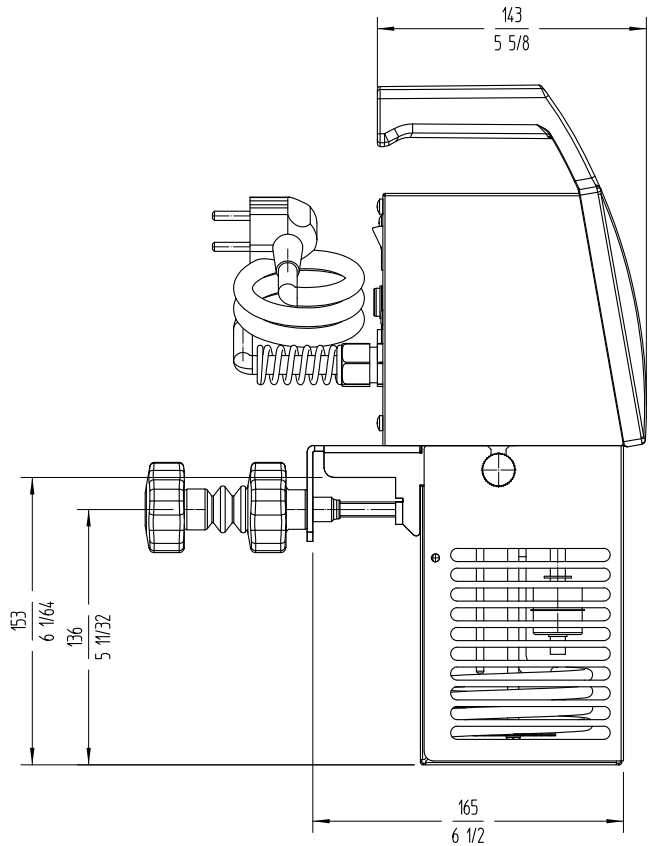
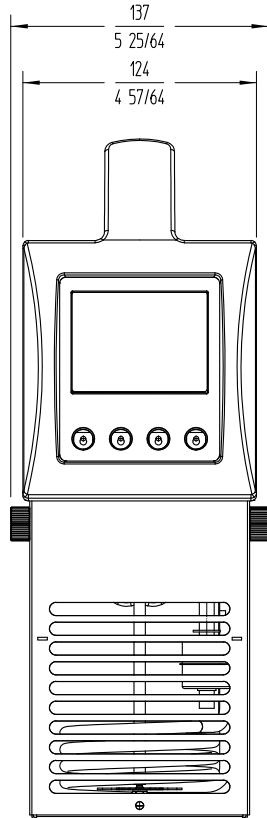
Maximum recipient capacity: 14 gal.
Total loading: (12 A)
Electrical supply: 120 V / 50-60 Hz / 1 ~
Submersible part dimensions: 4.6 " x 4.3 " x 5.8 "
External dimensions (WxDxH): 4.9 " x 5.5 " x 14.2 "
Net weight: 9 lbs.

Key Features

- ✓ 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.
- ✓ HACCP-compliant data storage.
- ✓ Bluetooth connectivity. App complete with recipes list, cycles log list.

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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