



IMMERSION CIRCULATOR SMARTVIDE 7

2 Hp / 1400 W. Max. capacity: 56 lt./14 gal.



- ✓ **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.

OPTIONAL

- Transport bag.
- 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 insulated tanks
- Floating balls for SmartVide
- SmartVide transport bag
- Smooth bags for sous-vide cooking
- Tank dividers

SPECIFICATIONS

Temperature

Display precision: 0.1 °F

Range: 41 °F - 203 °F

Permissible ambient temperature: 41 °F - 104 °F

Time

Resolution: 1 '

Cycle duration: 1 ' - 99 h

General features

Maximum recipient capacity: 14 gal

Total loading: 2 Hp (120V) / 2.7 Hp (208V)

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

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

Net weight: 7.9 lbs

Crated dimensions

17.3 x 7.5 x 12.2 "

Gross weight: 12.1 lbs.

AVAILABLE MODELS

1180123 SmartVide 7 120/60/1

* Ask for special versions availability

SALES DESCRIPTION

Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable. Ideal for regeneration. Interchangeable between °C and °F.

- ✓ Bluetooth connectivity.
- ✓ HACCP-ready.
- ✓ Optional core probe.
- ✓ Firmware update.

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

- ✓ The thick stainless steel, robust construction guarantees commercial performance. The front panel and the grip are made of fiberglass-reinforced polyamide.
- ✓ SmartVide guarantees cooking at a **precisely controlled temperature** while preserving the quality of the product, enhancing flavor and texture. Equipped with a highly precise temperature control system to obtain extremely consistent results.
- ✓ 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.
- ✓ 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.
- ✓ SmartVide7 is **portable**: thanks to their ergonomic handle, SmartVide7 can be taken from a container to another easily. Additionally, the optio-



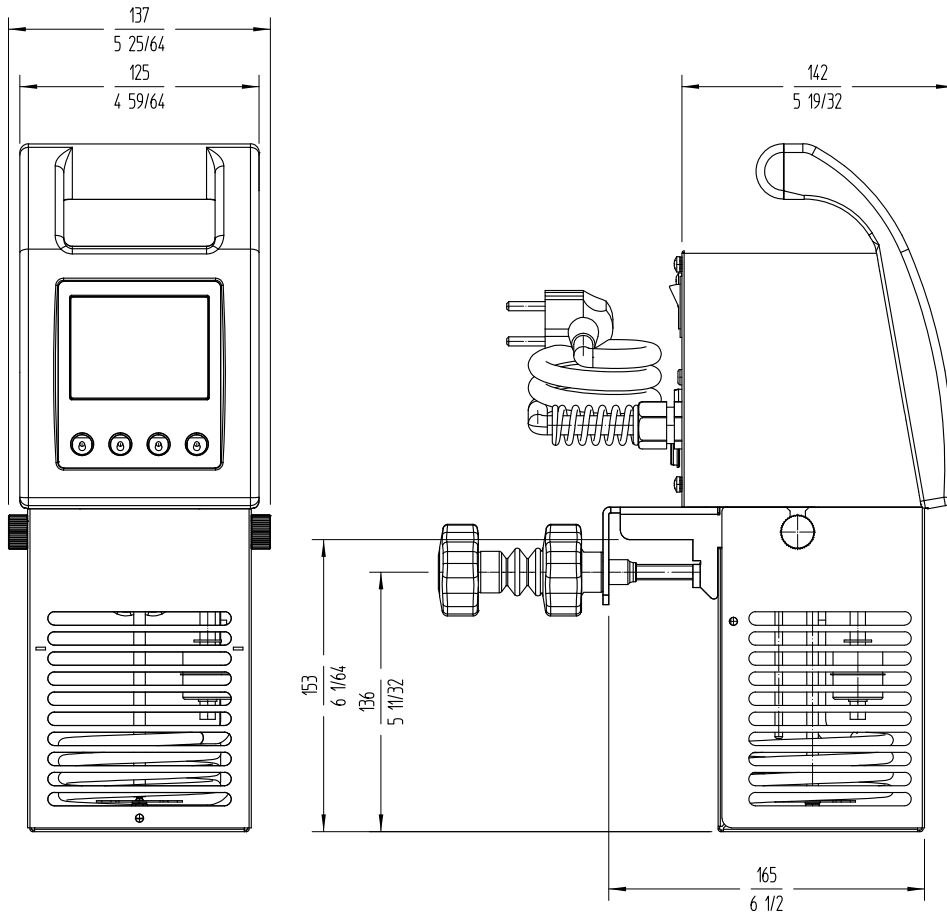


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FOOD PRESERVATION AND SOUS-VIDE
SOUS-VIDE COOKERS



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Project	Date
Item	Qty
Approved	

product sheet
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