



IMMERSION CIRCULATOR SMARTVIDE 9

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



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.

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



sammic | www.sammic.us
Food Service Equipment Manufacturer

usa@sammic.com phone +1 (224) 307-2232
1225 Hartrey Avenue toll free +1 844 275 3848
60202-1056 Evanston, IL



- 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 chef's play. Moreover, thanks to Bluetooth connectivity, SmartVide 8 Plus allows for an interchange of important data to improve the chef's performance.
- ✓ **Portable**: thanks to their thick, stainless steel, ergonomic handle, SmartVide9 can be taken from a container to another easily. Additionally, the bag supplied with the circulator 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.

INCLUDES

- ✓ Transport bag.

ACCESSORIES

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

FOOD PRESERVATION AND SOUS-VIDE
SOUS-VIDE COOKERS

Project	Date
Item	Qty
Approved	

product sheet
updated 10/08/20



IMMERSION CIRCULATOR SMARTVIDE 9

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



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

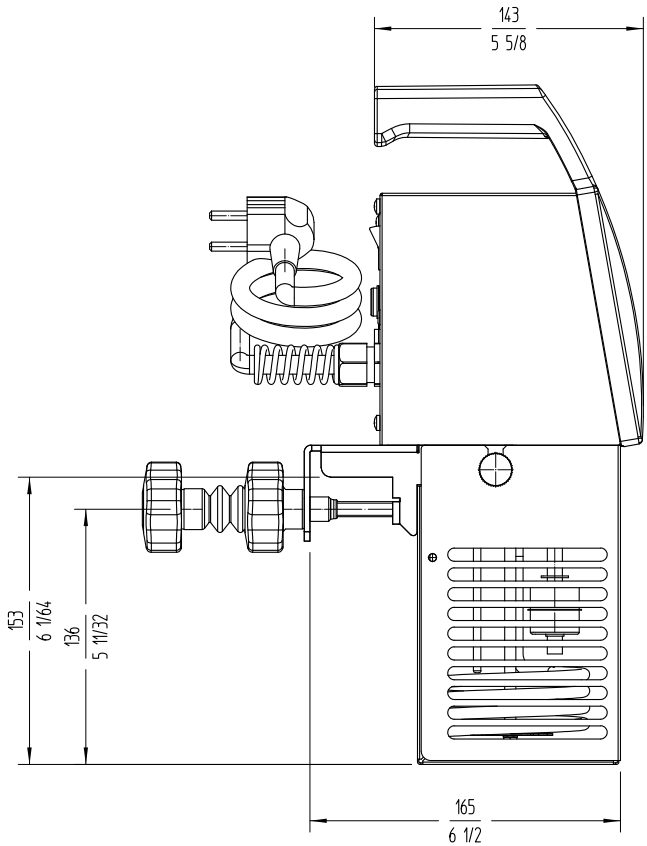
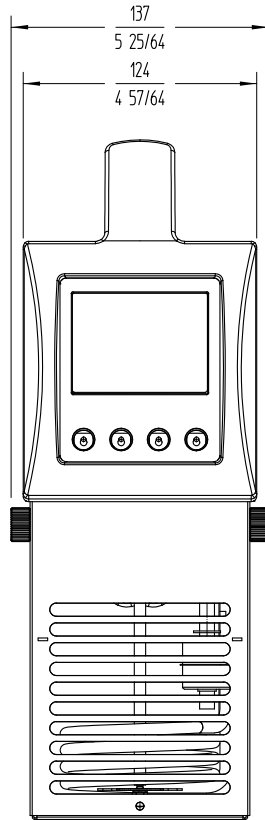
General features

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: 9 lbs.

Crated dimensions

17.3 x 7.5 x 12.2 "
 Gross weight: 12.8 lbs.



AVAILABLE MODELS

1180143 SmartVide 9 120/60/1

* Ask for special versions availability

sammic | www.sammic.us
 Food Service Equipment Manufacturer

usa@sammic.com phone +1 (224) 307-2232
 1225 Hartrey Avenue toll free +1 844 275 3848
 60202-1056 Evanston, IL



Project	Date
Item	Qty
Approved	

FOOD PRESERVATION AND SOUS-VIDE
 SOUS-VIDE COOKERS

product sheet
 updated 10/08/20