



IMMERSION CIRCULATOR SMARTVIDE 5

1.6 Hp / 1200 W. Maximum capacity: 30 l / 8 gal.



- ✓ 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 Wireless 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 tanks
- Floating balls for SmartVide cookers
- 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: 8 gal

Total loading: 1.6 Hp (120V) / 2.1 Hp (208V)

Submersible part dimensions: 4.6" x 3.7" x 5.8"

External dimensions (W x D x H): 4.6" x 5" x 13"

Net weight: 6.8 lb

Crated dimensions

16.1 x 7.3 x 11.2 "

Gross weight: 11.0 lbs.

AVAILABLE MODELS

1180101 SmartVide 5 230/50-60/1 UK

1180100 SmartVide 5 230/50-60/1

1180103 SmartVide 5 120/60/1

1180104 SmartVide 5 208-240/50-60/1

* Ask for special versions availability

SALES DESCRIPTION

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

Interchangeable between °C and °F.

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

Portable precision cooker with stirrer for up to 30 lt. / 8 gal. containers. Designed 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.



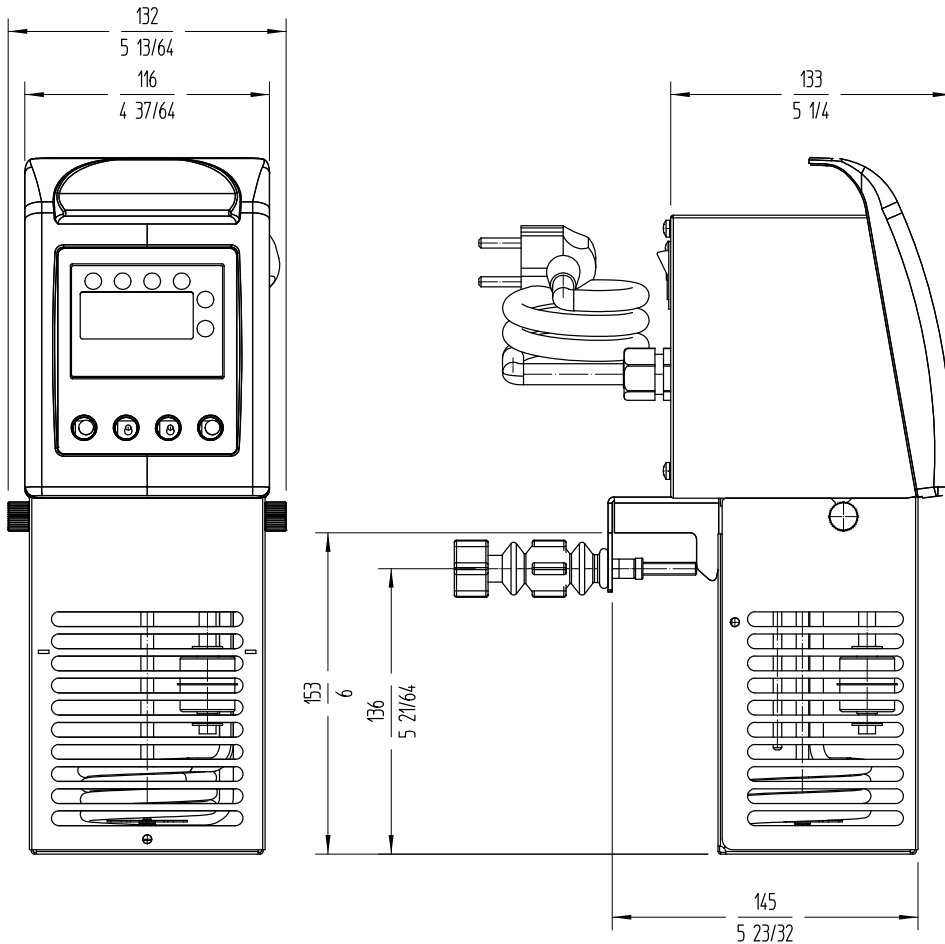


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FOOD PRESERVATION AND SOUS-VIDE
SOUS-VIDE COOKERS



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Project	Date
Item	Qty
Approved	

product sheet
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