



SMARTVIDE 9 230/50-60/1 UK

Max. capacity: 56 lt./14 gal.



P/N 1180141



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 9 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 insulated tanks
- Floating balls for SmartVide
- SmartVide transport bag
- Smooth bags for sous-vide cooking

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 temperature technique.
- ✓ Increases **profits** due to lack of product shrink.
- ✓ Requires **very little hands-on time**, allowing the Chef to do other



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Project	Date
Item	Qty
Approved	

FOOD PRESERVATION AND SOUS-VIDE
SOUS-VIDE COOKERS

product sheet
updated 30/11/2021



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SPECIFICATIONS

Temperature

Display precision: 0.01 °C
 Range: 5 °C - 95 °C
 Permissible ambient temperature: 5 °C - 40 °C

Time

Resolution: 1 '
 Cycle duration: 1' - 99 h

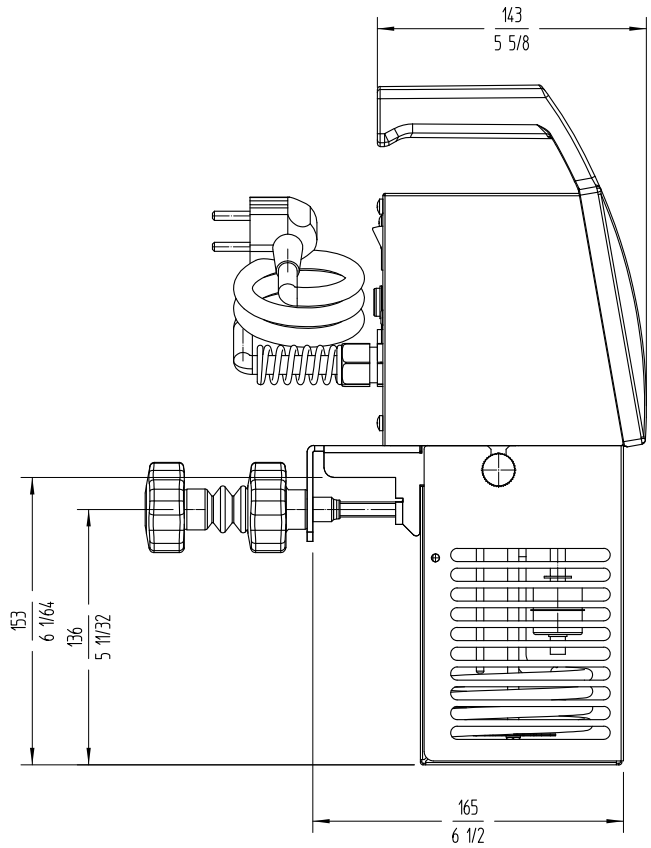
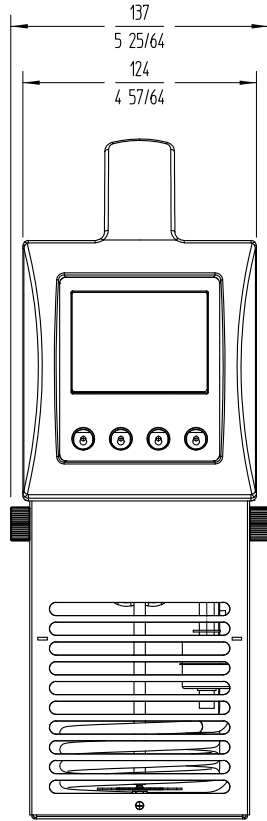
General features

Maximum recipient capacity: 56 l
 Total loading: 2000 W
 Electrical supply: 230 V / 50-60 Hz / 1 ~
 Plug: UK (BS 1363 13A / 2P+G)
 Submersible part dimensions: 117 mm x 110 mm x 147 mm
 External dimensions (WxDxH): 124 mm x 140 mm x 360 mm

Net weight: 4.2 Kg

Crated dimensions

440 x 190 x 310 mm
 Gross weight: 5.8 Kg.



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