



# SMARTVIDE8 230/50-60/1

Max. capacity: 56 lt./14 gal.



P/N 1180005



## SALES DESCRIPTION

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

Interchangeable between °C and °F.

4 user-friendly control buttons.

## 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.
- ✓ Smart Vide 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, Smart Vide will do the rest. 4 buttons and a full-colour TFT display that offers **all the information at a glance** makes operation a chil's play.
- ✓ 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.

## INCLUDES

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

## ACCESSORIES

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



**sammic** | [www.sammic.com](http://www.sammic.com)  
Food Service Equipment Manufacturer

Polígono Basarte, 1.  
20720 Azkoitia, Spain

phone +34 943 15 72 36  
[sales@sammic.com](mailto:sales@sammic.com)



Project

Date

Item

Qty

Approved

product sheet  
updated 02/08/2019

FOOD PRESERVATION AND SOUS-VIDE  
SOUS-VIDE COOKERS



# SMARTVIDE8 230/50-60/1

Max. capacity: 56 lt./14 gal.



P/N 1180005

## 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 (8 A)

Electrical supply: 230 V / 50-60 Hz / 1 ~

Plug: EU

Submersible part dimensions: 117 mm x 110 mm x 147 mm

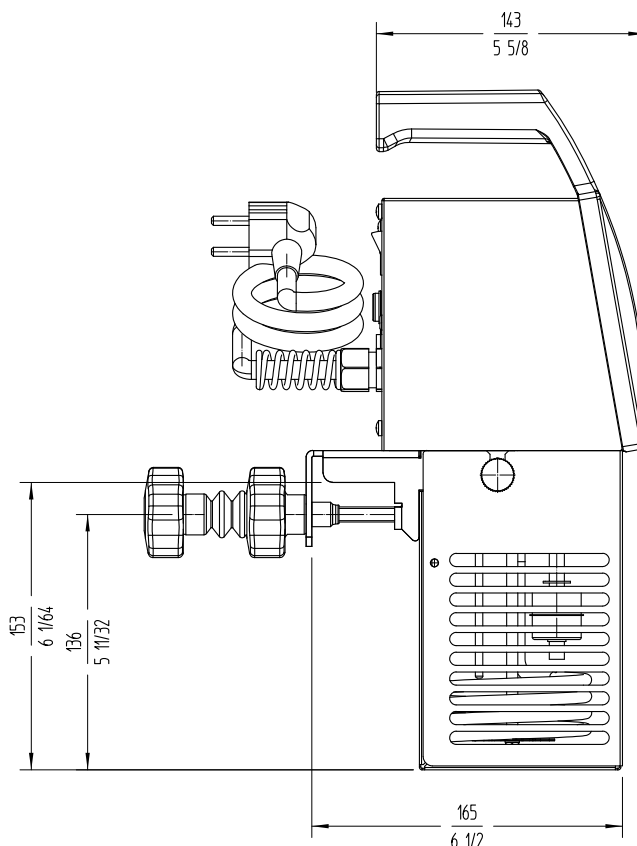
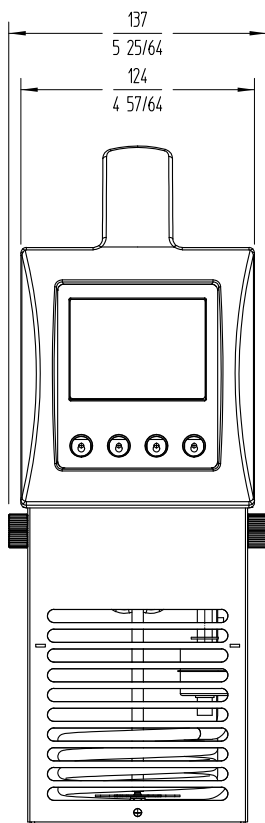
External dimensions (WxDxH): 124 mm x 140 mm x 360 mm

Net weight: 4.2 Kg

### Crated dimensions

440 x 190 x 310 mm

Gross weight: 5.8 Kg.



FOOD PRESERVATION AND SOUS-VIDE  
SOUS-VIDE COOKERS

**sammic** | [www.sammic.com](http://www.sammic.com)  
Food Service Equipment Manufacturer

Polígono Basarte, 1.  
20720 Azkoitia, Spain

phone +34 943 15 72 36  
[sales@sammic.com](mailto:sales@sammic.com)



Project

Date

Item

Qty

Approved

product sheet  
updated 02/08/2019