

Sous-vide cookers

SmartVide XL, SmartVide 9
SmartVide 7, SmartVide 5



SMARTVIDE
by Sammic



SmartVide 5

SmartVide 7

SmartVide 9

SmartVide XL

Are you dreaming of a culinary technique that...

... guarantees cooking at a precisely **controlled temperature** while preserving the quality of the product, enhancing flavor and texture?

... 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**?

... offers **professional performance**?

... requires **very little hands-on time**, allowing you to do other tasks while the product is being cooked?

... allows for an effective **HACCP control**?

... you can **take with you** wherever you go?



SmartVide by Sammic: innovation for the chef



Designed for chefs, developed with chefs

Our R&D&I team has been collaborating closely with our corporate chef Enrique Fleischmann and Fleischmann's Cooking Group in order to develop the device that best meets your needs. In addition, all SmartVide models have been tested by chefs all over the world before launching.

Part of a complete solution

We manufacture vacuum packing machines since 1990, thus now offers a complete solution for sous-vide cooking. Furthermore, we have developed a website fully dedicated to sous-vide cooking with comprehensive information on the technique, recipes, news, FAQ's and much more. And, never two without three, we offer information and training thanks to "Chef's Services".

Proudly manufactured by Sammic

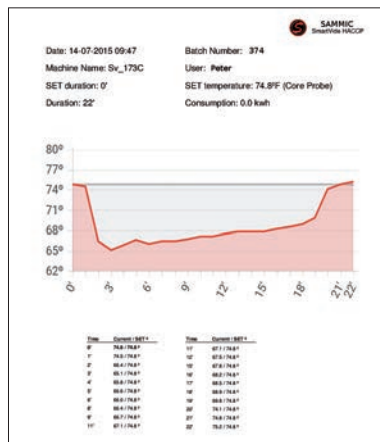
SmartVide is manufactured by Sammic at own factory in Azkoitia (Spain), in the heart of the Basque culinary pole.

Chef's Services by Sammic: a whole team at your service

We have teamed up with Fleischmann's Cooking Group to offer training and provide consulting services to our Dealers and End Users. With our corporate chef and from our training kitchen we offer standard or ad-hoc services in-situ, at the customer's facilities or on-line. Services that will help you get the best from our equipment or to choose the appliances that best suit your needs.



SmartVide by Sammic:



HIGHLY PRECISE

SmartVide immersion circulators are equipped with a highly **precise temperature control system** to obtain extremely consistent results.

OPTIONAL CORE PROBE

An optional core probe allows getting an **even more precise control and maximum standardization**.

USER-FRIENDLY

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 child's play.

SmartVide XL is equipped with a full-color 5.5" **touchscreen**, specially designed for the kitchen environment.

COMMERCIAL DEVICE

SmartVide cookers can be used in **up to 120 lt.** containers. Their thick **stainless steel** (or fiberglass-reinforced polyamide, in some models), **robust construction** makes them ideal for commercial use.

CONNECTED

The Bluetooth connectivity allows, among other features, **storing recipes** and exporting cooking history.

What's more, **SmartVide XL** is equipped with **Wi-Fi connectivity**, which allows for advanced features and the best user experience.

RECIPE MEMORY

It is possible to **save recipes by their name** in both the appliance memory and the App. Simply select the recipe instead of entering the temperature and time, guaranteeing consistent results in every cycle.



PORTABLE

Thanks to their **thick, and ergonomic handle**, SmartVide can be taken from a container to another one easily. Additionally, the **transport bag** allows easy transport – wherever you go.



MAXIMUM VERSATILITY

SmartVide immersion circulators **can be used in any type of container** provided that the maximum recommended specifications for capacity and the minimum established depth for each model are respected.

Moreover, **insulated tanks are available for all models** and SmartVide XL can be used with powered insulated tanks that interact intelligently with the SmartVide.



HACCP-READY

Thanks to Bluetooth connectivity, SmartVide makes HACCP control extremely easy, allowing to **export or print cooking results** at the end of each cycle.

JANBY TRACK-READY

All models are ready for use with **JANBY Track**, the new customized tracking system for cooking times. In addition, **SmartVide XL** is ready to activate the **JANBY Track Mini application** in an **integrated** manner without the need for additional equipment.

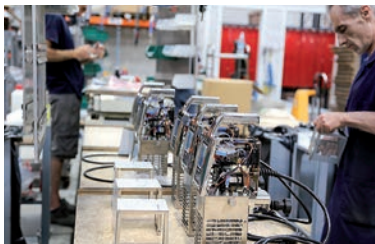
** In both cases, this service must be activated.*



YOUR SMARTVIDE, ALWAYS UP TO DATE

Thanks to the Bluetooth connectivity and the Bootloader function, the software that controls your SmartVide will be **updated at all times**.

In the case of **SmartVide XL**, thanks to the **Wi-Fi** connectivity, the software is **updated** in a more direct and practical way, with no need of additional devices.



100% TESTED

All devices are tested one by one before sale, guaranteeing **the best performance** in a commercial kitchen.



SmartVide by Sammic:

SmartVide 5



- Maximum capacity: 8 gal
- Loading: 1.6 Hp / 1.200 W
- TFT screen
- Bluetooth Connectivity
- Firmware updater
- JANBY Track-ready
- HACCP-ready
- Grip made of fiberglass-reinforced polyamide

SmartVide 7



- Maximum capacity: 14 gal
- Loading: 2Hp / 1.400 W
- TFT screen
- Bluetooth Connectivity
- Firmware updater
- JANBY Track-ready
- HACCP-ready
- Grip made of fiberglass-reinforced polyamide

a model for each user



SmartVide 9



- Maximum capacity: 14 gal
- Loading: 2Hp / 1.400 W
- TFT screen
- Bluetooth Connectivity
- Firmware updater
- JANBY Track-ready
- HACCP-ready
- Stainless steel grip

SmartVide XL



- Maximum capacity: 30 gal
- Loading: 3.5Hp / 2.600 W
- Interactive touchscreen
- Bluetooth + Wi-Fi Connectivity
- Firmware updater without intermediate devices
- JANBY Track-ready + integrated JANBY Track Mini
- HACCP-ready
- Stainless steel grip

More information >>>



ADVANCED CONNECTIVITY:
Bluetooth + Wi-Fi

Integrated **JANBY TRACK MINI**
** Needs activating*



FIRMWARE UPDATER with
no need of additional devices

SMART ViDE
XL

SmartVide XL: the state-of-the-art immersion circulator



THE BEST USER EXPERIENCE

1. Control by interactive touchscreen

- 5.5" color touchscreen.
- Resistant for use in kitchen environment.
- Easy reading from any angle.

2. Optimal interaction with the user

- Extremely intuitive use.
- All the information at-a-glance.

3. Information in your language

Select your language from a wide list of options.

4. Direct firmware update

Thanks to Wi-Fi connectivity, no additional device is needed to update the firmware.

EXCLUSIVE FEATURES

5. Advanced recipe storage

Recipe storage by bath temperature, core-probe temperature and cooking time.

6. Probe-activated cycle-start

Automatic cycle-start when probe detects the established temperature.

7. Smart interaction with heated tank

The heated tank is designed for SmartVide XL. It controls the tank to speed up heating times when the initial temperature is low or when heating frozen food.

8. Scalable model

New functions can be added thanks to the limitless possibilities of the touchscreen.

MAXIMUM CONTROL OF THE PROCESSES

9. Advanced log

- Mid-cycle log can be consulted at any time during the cycle.
- Incident log can be exported with the cooking report.
- Use information by temperature ranges. Useful during recipe creation and standardization.

10. Simple and accessible settings menu

Extremely intuitive settings menu.



A wide range of accessories for customized solutions



INSULATED TANKS

The insulated tank with lids, available in several sizes, are custom made for the SmartVide cookers. They are manufactured in stainless steel and equipped with a drainage tap (depending on model).

HEATED TANKS FOR SMARTVIDE XL

SmartVide XL interacts with the tank to speed up the heating when the initial temperature is low or when heating frozen goods.

LIDS FOR SMARTVIDE

Lids are useful to avoid evaporation when cooking. They are custom-made for Gastronorm containers and Samic insulated tanks.

TANK DIVIDERS AND BASKETS

The dividers allow the tank to be divided and help to better organize the food in the bath.

ANTI-STEAM BALLS

The anti-steam balls cover the surface of the bath, creating a layer in order to avoid the evaporation of liquids during long cooking periods.

CORE PROBE

The optional core probe connects to the SmartVide and allows the temperature at the heart of the product to be measured in real time.

MEMBRANE FOR CORE PROBE

The membrane protects the bag from water leakage and vacuum loss due to the use of the probe.

TRANSPORT BAG

Included in SmartVide 9, it is an optional accessory in SmartVide 7 / 5.

	SMARTVIDE 5	SMARTVIDE 7	SMARTVIDE 9	SMARTVIDE XL
Insulated tank 2/3 (4.5 gal.)	o	o	o	o
Insulated tank 1/1 (7.5 gal.)	o	o	o	o
Insulated tank 2/1 (14 gal.)	-	o	o	o
Heated tank 1/1 (7.5 gal.)	-	-	-	o
Heated tank 2/1 (14 gal.)	-	-	-	o
Heated tank 120P (30 gal.)	-	-	-	o
Core probe	o	o	o	o
Transport bag	o	o	x	-

o = optional x = included

JANBY Track-ready



www.janby.kitchen



All models are JANBY Track-ready, the new system to control the individual cooking and regeneration times of each bag in the same bath.

In addition, **SmartVide XL** is ready to activate the **JANBY Track Mini application in an integrated manner** without the need for additional equipment.

** This service, as well as additional features, is enabled independently through our Gastronomy 4.0 technological partner JANBY Digital Kitchen.*

www.sous-vide.cooking

All about **sous-vide** cooking



Sammic has a website dedicated to **sous-vide cooking** and **low temperature** where users can find recipes, cooking guides, techniques, equipment and much more.



www.sous-vide.cooking



Technical specifications

	SMARTVIDE 5	SMARTVIDE 7	SMARTVIDE 9	SMARTVIDE XL
Capacity	7.5 gal	14gal	14gal	30gal
TEMPERATURE				
Temperature range	41-203°F	41-203°F	41-203°F	41-203°F
TIME				
Resolution	1'	1'	1'	1'
Duration of cycle(s)	1'-99 h	1'-99 h	1'-99 h	1'-99 h
MAIN FEATURES				
Core probe	o	o	o	o
Bluetooth connectivity	x	x	x	x
Wi-Fi connectivity	-	-	-	x
HACCP-ready	x	x	x	x
Firmware updater	x	x	x	x
Touchscreen	-	-	-	x
JANBY Track-ready	x	x	x	x
Integrated JANBY Track Mini	-	-	-	x
Transport bag	o	o	x	-
ELECTRICAL SUPPLY				
Total loading	1.6Hp	2Hp	2Hp	3.5Hp
EXTERNAL DIMENSIONS				
External dimensions	4.6 x 5 x 13"	4.9 x 5.5 x 14.2"	4.9 x 5.5 x 14.2"	4.92 x 5.82 x 17.1"
Net weight	6.8lbs	7.9lbs	9lbs	14.7lbs

o = optional x = included



www.sammic.com



www.sous-vide.cooking



UNE-EN ISO 9001

SAMMIC, S.L. · Basarte, 1 · 20720 AZKOITIA · SPAIN

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