

Sous-vide cooker
SMARTVIDE



X

The ultimate
user Xperience



- ✓ Flavour
- ✓ Aroma
- ✓ Texture
- ✓ Colour
- ✓ Vitamins
- ✓ Health
- ✓ Standardization
- ✓ Organization
- ✓ Control
- ✓ Information
- ✓ Productivity
- ✓ Quality
- ✓ Service...



SMART ViDE X by sammic

Commercial appliance

- Can be used in up to 56 lt. / 14 gal. containers.
- Can cook up to 120 x 200g. / ½ lb. portions at a time.



Versatile

- Can be used in any kind of containers.
- Insulated and heated containers available.
- Minimum depth: 6".



Connected: Bluetooth + Wi-Fi

- Bluetooth connectivity: connection to exclusive app.
- Wi-Fi:
 - Firmware updater.
 - Log export.



Your appliance, always updated

- Quick and easy firmware update.
- Firmware updater: no intermediate device needed.



Janby Track Mini, embedded

- Cooking time control by portion for controlled retherming
 - No additional device needed
- * This service requires activation.*



SMART VIDE X

a unique immersion circulator

The best user experience

- 1. Control by interactive touchscreen**
 - 5.5" colour 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 X. It controls the tank to speed up heating times when the initial temperature is low.
- 8. Scalable model**

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

Maximum control of the processes

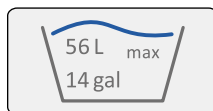
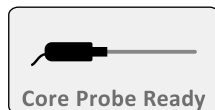
- 9. Advanced log**
 - Mid-cycle log can be consulted at any time during the cycle.
 - Incident log can be exported with the cooking report.
 - Use information by temperature ranges. Useful during recipe creation and standardisation.
- 10. Simple and accessible settings menu**

Extremely intuitive settings menu.



SMARTVIDE X

Display resolution	0.01°C / 0.1 °F	
Time resolution	1 min.	
Operating temperature	5°C - 95 °C / 41 °F - 203 °F	
Cycle duration	1 min. - 99 h.	
Display	5.5" TFT capacitive touch screen	
Permitted ambient temperature	5°C - 40°C / 41°F - 104°F	
Maximum capacity	56 lt. / 14 gal.	
Power supply	120V / 60Hz / 1	230V / 50+60Hz / 1
Power consumption	12A	8A
Power	1.400 W	2.000 W
Dimensions (Width x Depth x Height)	125 mm. x 148 mm. x 385 mm. / 4.9" x 5.8" x 15.2"	



www.sous-vide.cooking

Asparagus fettuccini "carbonara"
 · White asparagus 85°C / 185°F, 30min
 · Green asparagus 85°C / 185°F, 10min



www.sammic.com



UNE-EN ISO 9001

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Intertek