



# IMMERSION CIRCULATOR SMARTVIDE 9

Maximum capacity: 56 l / 14 gal.



FOOD PRESERVATION AND SOUS-VIDE  
SOUS-VIDE COOKERS

## 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 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 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 child's play. Moreover, thanks to Wireless 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 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.

## INCLUDES

- ✓ Transport bag.

## OPTIONAL

- Core probe.
- 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
- SmartVide transport bag
- Smooth bags for sous-vide cooking
- Tank dividers

## 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

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

External dimensions (W x D x H): 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

## AVAILABLE MODELS

1180141 SmartVide 9 230/50-60/1 UK

1180143 SmartVide 9 120/60/1

1180140 SmartVide 9 230/50-60/1

1180144 SmartVide 9 208-240/50-60/1

\* Ask for special versions availability



product sheet  
updated 15/03/2024

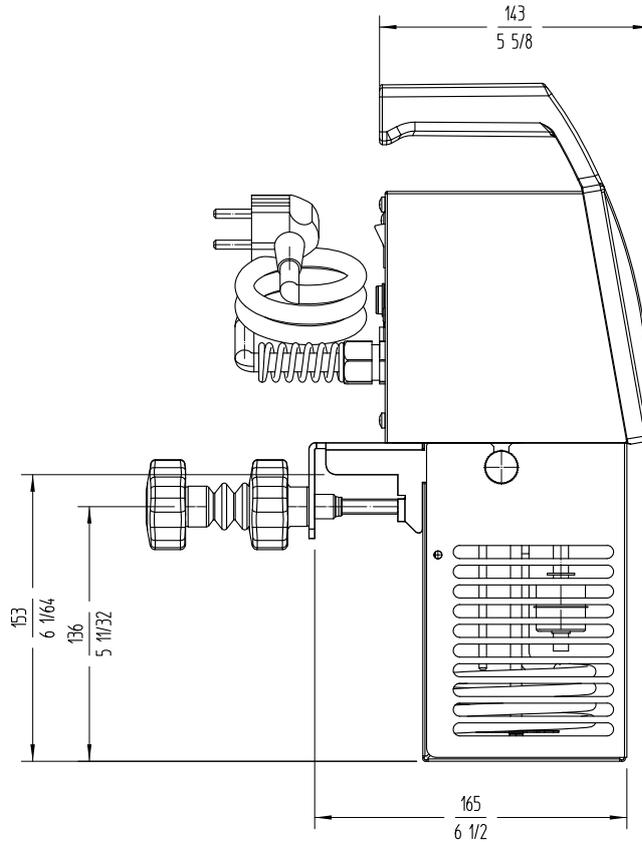
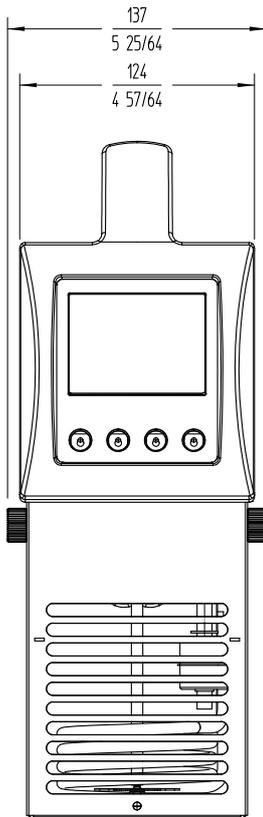


# IMMERSION CIRCULATOR SMARTVIDE 9

Maximum capacity: 56 l / 14 gal.



FOOD PRESERVATION AND SOUS-VIDE  
SOUS-VIDE COOKERS



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

Polígono Basarte, 1. phone +34 943 15 72 36  
20720 Azkoitia, Spain sales@sammic.com



|          |      |
|----------|------|
| Project  | Date |
| Item     | Qty  |
| Approved |      |

product sheet  
updated 15/03/2024