



SMARTVIDE 9 120/60/1

Max. capacity: 56 lt./14 gal.

P/N. 1180143



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.
- ✓ 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 Bluetooth connectivity, SmartVide 8 Plus 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

- ☐ Core probe.
- ☐ Insulated tank.
- ☐ Lid for insulated tank.

SALES DESCRIPTION

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

- ✓ Bluetooth connectivity.
- ✓ HACCP-ready.
- ✓ Optional core probe.
- ✓ Firmware update.



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Project

Date

Item

Qty

Approved



FOOD PRESERVATION AND SOUS-VIDE
SOUS-VIDE COOKERS

product sheet
updated 10/14/19



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SPECIFICATIONS

Temperature

Display precision: 0.1 °F
Range: 41 °F - 203 °F
Permissible ambient temperature: 41 °F - 104 °F

Time

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

General features

Maximum recipient capacity: 14 gal.
Total loading: 2 Hp
Electrical supply: 120 V / 50-60 Hz / 1 ~
Submergible part dimensions: 4.6 “ x 4.3 “ x 5.8 “
External dimensions (WxDxH): 4.9 “ x 5.5 “ x 14.2 “
Net weight: 9 lbs.

Crated dimensions

17.3 x 7.5 x 12.2 “
Gross weight: 12.8 lbs.

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