

Sous Vide Cookers

SMART ViDE
by Sammic





SmartVide 5



SmartVide 9



SmartVide 7





Professional performance

Extremely precise

SmartVide sous-vide cookers are equipped with a **precision temperature control** system, obtaining highly consistent results and facilitating the standardisation of recipes.

An optional core probe enables even more precise control.

Temperature accuracy	Temperature range	Time accuracy	Cycle duration
0,01°C 0,1°F	5 – 95 °C 41 – 203 °F	1 min.	1 min – 99 h.

High power

The high power of the SmartVide cookers makes them ideal for offering a **professional performance.**

Model	Power 230V	Power 120V
SmartVide5	1600 W	1200 W
SmartVide7	2000 W	1400 W
SmartVide9	2000 W	1400 W



Large capacity

SmartVide 7/9 cookers are designed to work in containers of **up to 56 liters / 14 gal** in capacity. The SmartVide 5 model works in containers of **up to 30 liters / 8 gal.** in capacity.

Model	Maximum capacity	Rations of 0,44 lb	Quantity of product
SmartVide 5	30 l. / 8 gal	65	29 lb.
SmartVide 7	56 l. / 14 gal	120	53 lb.
SmartVide 9	56 l. / 14 gal	120	53 lb.

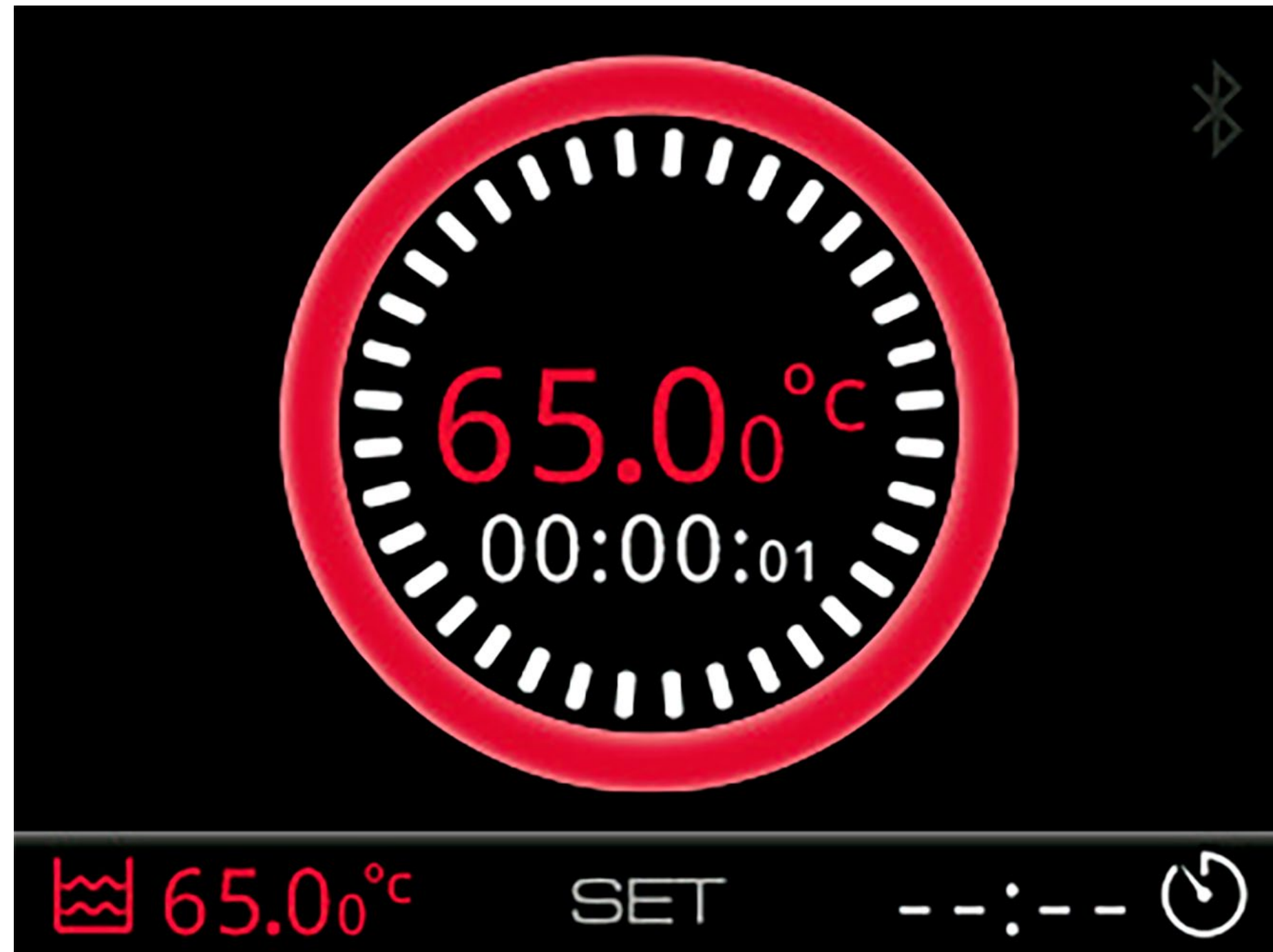
Permitted containers

In addition to the specially designed insulated tanks for the SmartVide, the SmartVide can also work with Gastronorm containers or any other type of container, as long as they comply with the maximum capacity requirements (up to 56/30 liters / 14/8 gal, according to the model) and recommended depths (5.9"-7.9").



Custom	Gastronorm	Others
• Insulated tanks with custom lid. • Insulation = energy savings. • With drainage tap.	• Maximum capacity: 56 / 30 l. - 14 / 8 gal • Minimum depth: 5.9"	• Maximum capacity: 56 / 30 l. - 14 / 8 gal • Minimum depth: 5.9" • Maximum recommended depth: 79.9".

Ability to work for an indefinite time



Can be set to be used for indefinite time, setting a temperatures but not a time.

This function is **particularly indicated for regeneration.**

Robust construction

Equipped with an ergonomic and robust handle made from solid stainless steel (SmartVide 9) or reinforced polyamide (SmartVide 7/5), all models have a **control panel which is protected against moisture.**

The submersible section is equipped with a stirrer and resistance guard in stainless steel.



Wide range of accessories

Insulated tank with lid



The insulated tank with lids, available in GN2/1 (56 liters/14gal) and GN1/1 (30 liters / 8gal), are custom made for the SmartVide cookers.

Manufactured in stainless steel and equipped with a drainage tap, they provide thermal insulation and energy savings.

Wide range of accessories

Core probe and membrane



The core probe, available for all models, connects to the SmartVide and allows you to measure the **temperature at the centre of the product in real time.**

This **is recommended when standardising recipes.** A membrane protects the bag from water entry as a consequence of using the probe.

Wide range of accessories

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. They keep the vacuum bags submerged, reduce both fumes and the risk of splashes.

The Sammic anti-steam balls can withstand up to 110°C / 230 °F and can be used with practically any type of liquid.





Advanced features

Bluetooth connectivity

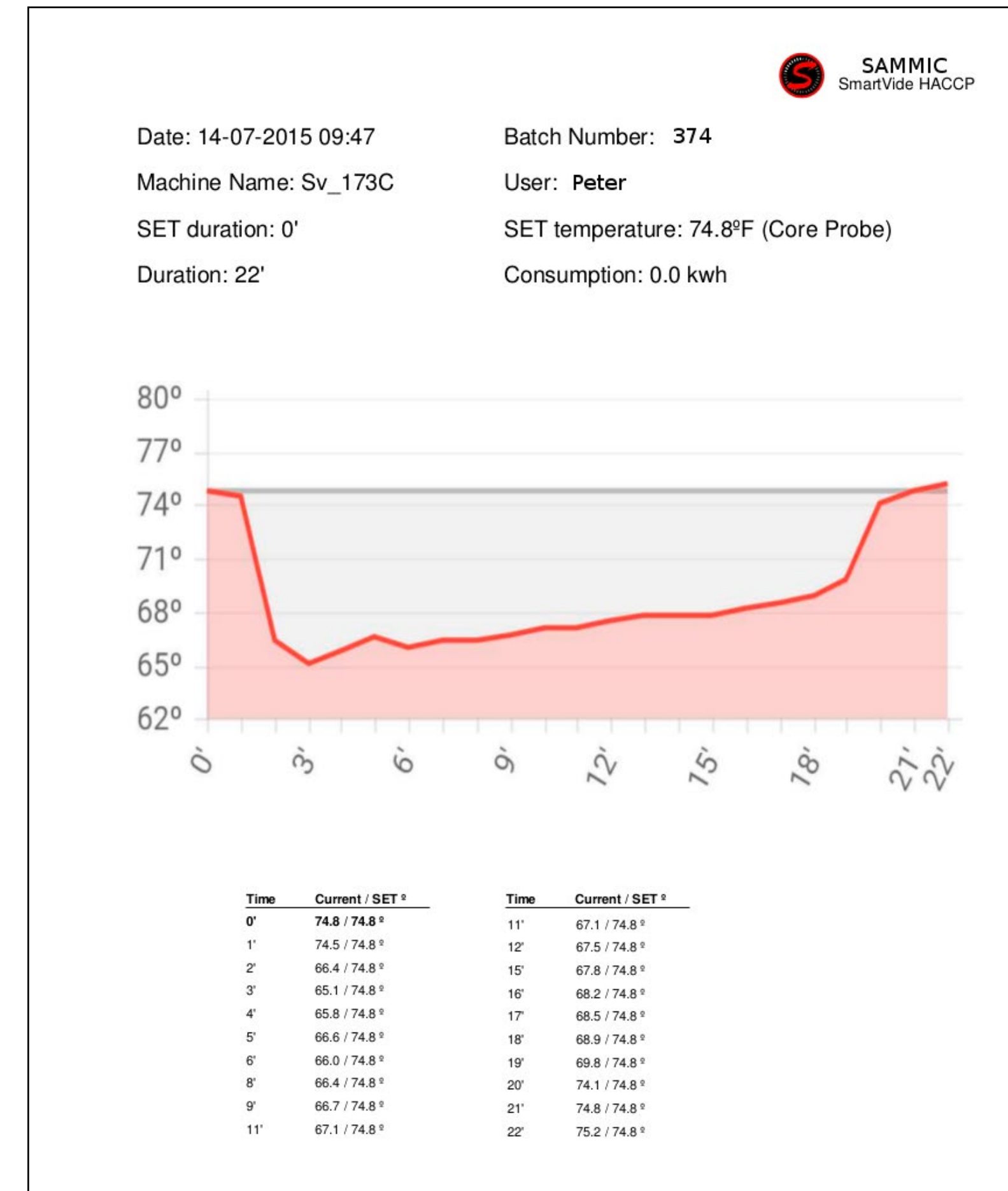
Bluetooth connectivity, which is available in all models, combined with the free App which is available for both IOS and Android, gives the SmartVide advanced features, such as a recipe memory, HACCP traceability, deferred start or firmware updating.

Also, the SmartVide 5/7/9 are compatible with the new customised tracking system for cooking times, SmartVideTrack.



HACCP-ready

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



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.

SmartVideTrack-ready

All models are ready for use with SmartVideTrack, the new customised tracking system for cooking times.



Firmware update

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

This is useful for adding functions or correcting, remotely, any error in the operation of your device.



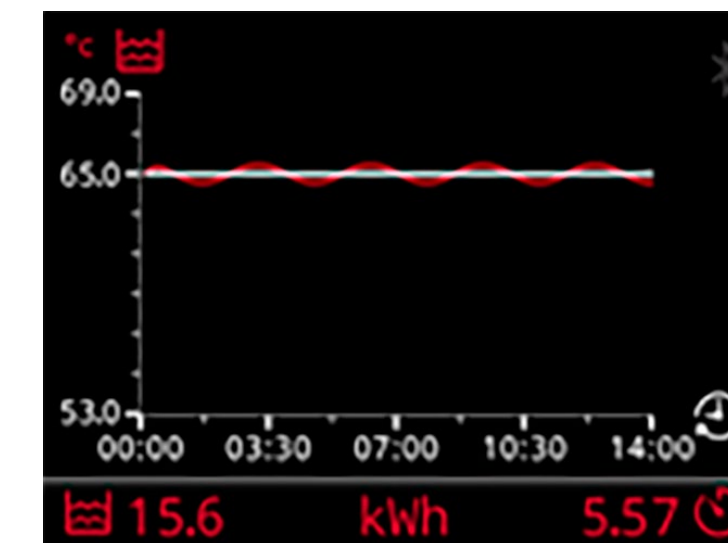


The best
user
experience

Easy to use

Simply programme the temperature and the time: SmartVide will do the rest.

4 buttons and a full-colour TFT display that offers all the information at a glance make it simple and intuitive to operate.



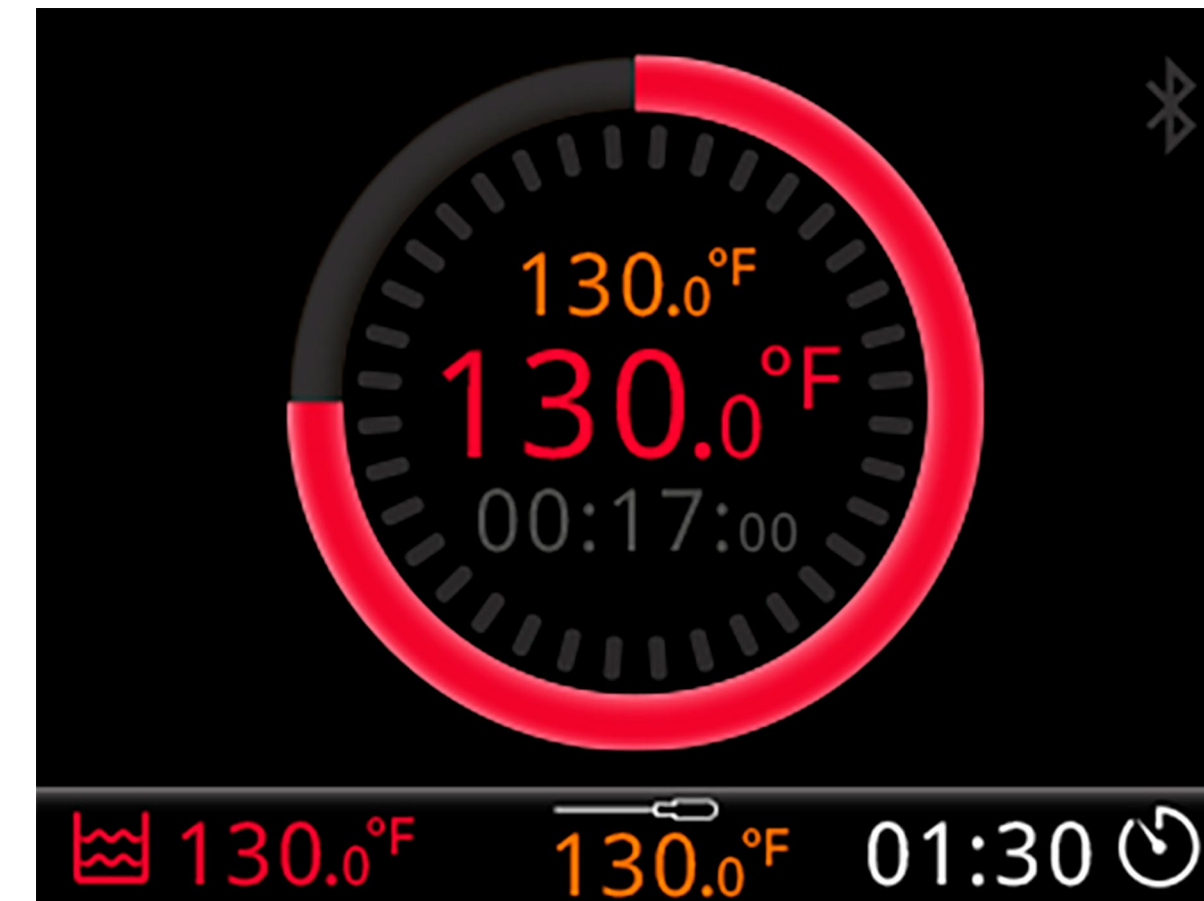
#Before	#During	#After
• Temperature set • Time set • Current temperature • Estimated time to reach desired temperature	• Temperature set • Time set • Current temperature • Time remaining	• Cycle summary (temperature-time) • Information on energy consumed

The best
user experience

BEST USER
EXPERIENCE



Degrees in °C / °F



The SmartVide cookers work in either °C or °F.
Changing from one system to the other is very easy.

Complete warning system



Low water level



Power cut



Water temperature probe



Stirrer motor



Heater element



Device overheating

The best
user experience

BEST USER
EXPERIENCE



Portable: ergonomic handles

All models are equipped with ergonomic and robust handles so that the SmartVide can easily be moved from one container to another.



The best
user experience

BEST USER
EXPERIENCE



Portable: Transport bag



The transport bag, as standard with SmartVide 9 and optional in SmartVide 5/7 allows the SmartVide to be transported easily and safely.

Quality assurance



100% tested

All SmartVide cookers are **tested one by one** before they are sold, guaranteeing the best performance in a professional kitchen.



Approvals and certificates



All SmartVide cookers are approved by NSF: **guaranteed safety and hygiene** and have the required certificates for sale in the most demanding markets.





Sammic:
a leader's
guarantee

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A LEADER'S
GUARANTEE



Designed and developed with chefs, for chefs



Sammic's R&D+I team has been working closely with our corporate Chef Enrique Fleischmann and Fleischmann's Cooking Group with the aim of developing the cooker that best suits their needs.

Also, all SmartVide models have been tested by **Sammic Ambassador** Chefs all over the world before their launch.

Sammic:
a leader's guarantee

A LEADER'S
GUARANTEE



Part of a complete solution

Sammic has been manufacturing professional vacuum packing machines since 1990, and now offers a **complete solution for sous-vide cooking.**



Sammic: a leader's guarantee

A LEADER'S
GUARANTEE

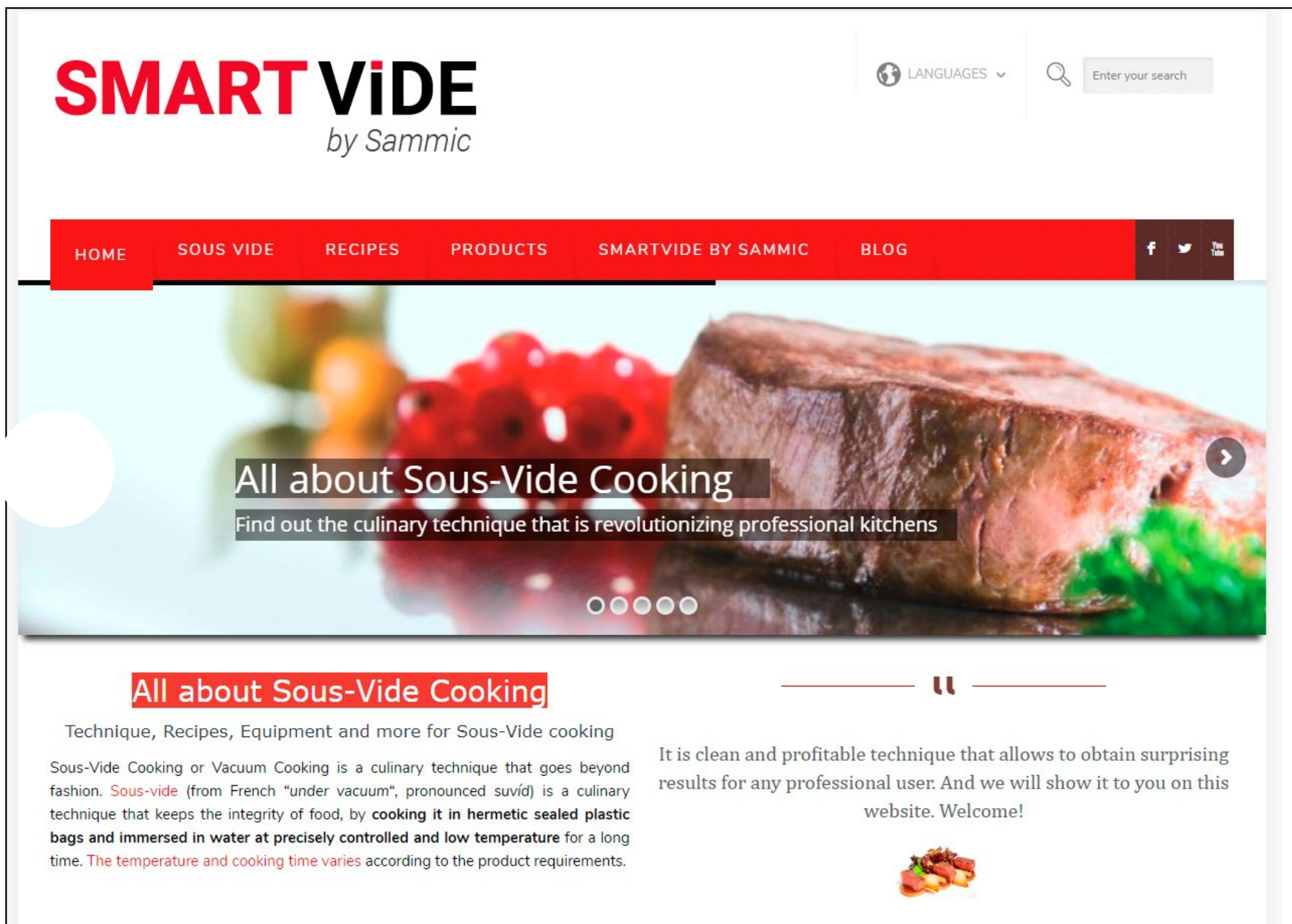


All about Sous-Vide Cooking



www.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.



Technical specifications



	SMARTVIDE 9	SMARTVIDE 7	SMARTVIDE 5
Temperature accuracy	0.01°C/ 0.1°F	0.01°C/ 0.1°F	0.01°C/ 0.1°F
Temperature range	5-95°C / 41°F - 203°F	5-95°C / 41°F - 203°F	5-95°C / 41°F - 203°F
Resolution	1'	1'	1'
Duration of cycle(s)	1'-99h	1'-99h	1'-99h
Electrical supply	230V / 50-60 Hz / 1~ / 120V / 60 Hz / 1~		
Maximum capacity	56 l / 14gal.	56 l / 14gal	30 l / 8gal
Total power (230V)	2000 W	2000 W	1600 W
Total power (120V)	1400 W	1400 W	1200 W
External dimensions	4.9 " x 5.5 " x 14.2 "	4.9 " x 5.5 " x 14.2 "	4.6 " x 5 " x 13 "
Net weight	4.2 Kg / 9 lbs.	3,6 Kg / 7.9 lbs	3,1 Kg / 6.8 lbs.

Technical specifications

TECHNICAL SPECIFICATIONS



Spec sheet

[See at the website](#)



Spec sheet

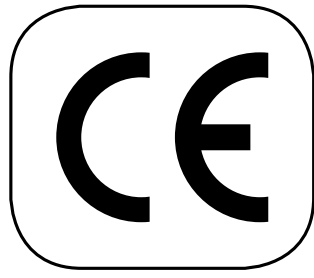
[See at the website](#)



Spec sheet

[See at the website](#)

	SMARTVIDE 9	SMARTVIDE 7	SMARTVIDE 5
Bluetooth connectivity	Yes	Yes	Yes
HACCP-Ready	Yes	Yes	Yes
SmartVideTrack-Ready	Yes	Yes	Yes
Recipe memory	Yes	Yes	Yes
Core probe	Optional	Optional	Optional
Firmware update	Yes	Yes	Yes
Transport bag	Yes	Optional	Optional



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