



IMMERSION CIRCULATOR SMARTVIDE 9

2 Hp / 1400 W. Max. capacity: 56 l / 14 gal.



- ✓ 4 buttons and a full-color TFT display that offers **all the information at a glance** makes operation a child's play. Moreover, thanks to Bluetooth connectivity, an exchange of important data is enabled to enhance the Chef's performance.
- ✓ SmartVide5 is **portable**: thanks to their ergonomic handle, SmartVide5 can be taken from a container to another easily. Additionally, the optional bag 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.

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 cookers
- SmartVide transport bag
- Smooth bags for sous-vide cooking
- Tank dividers

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 (120V) / 2.7 Hp (208V)

Submersible part dimensions: 4.6" x 4.3" x 5.8"

External dimensions (W x D x H): 4.9" x 5.5" x 14.2"

Net weight: 9 lb

Crated dimensions

17.3 x 7.5 x 12.2 "

Gross weight: 12.8 lbs.

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

SALES DESCRIPTION

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

Interchangeable between °C and °F.

- ✓ Bluetooth connectivity.
- ✓ HACCP-ready.
- ✓ Optional core probe.
- ✓ Firmware update.
- ✓ Programmable: possibility of storing 20 cooking programs.

Sous-vide cooking, a technique with many advantages

- ✓ SmartVide guarantees cooking at a **precisely controlled temperature** while preserving the quality of the product, enhancing flavor and texture. Equipped with a highly precise temperature control system to obtain extremely consistent results.
- ✓ An **optional core probe** allows for even more precise control in recipe standardization.
- ✓ 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.

SmartVide 9: designed for chefs, developed with chefs

- ✓ The thick stainless steel, robust construction guarantees commercial performance.
- ✓ 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.



SAMMIC S.L.
Basarte, 1 - 20720 AZKOITIA
www.sammic.com

FOOD PRESERVATION AND SOUS-VIDE
SMARTVIDE SOUS-VIDE COOKERS

product sheet
updated 01/09/25

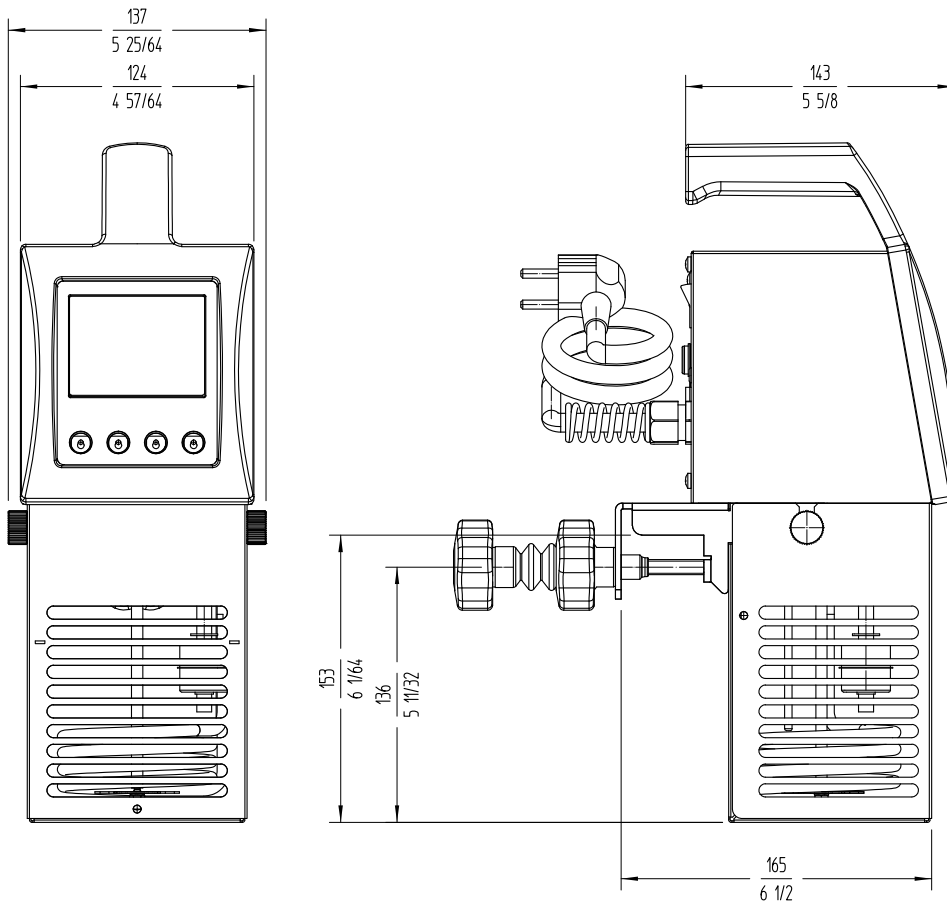


IMMERSION CIRCULATOR SMARTVIDE 9

2 Hp / 1400 W. Max. capacity: 56 l / 14 gal.



FOOD PRESERVATION AND SOUS-VIDE
SMARTVIDE SOUS-VIDE COOKERS



sammic | www.sammic.us
Food Service Equipment Manufacturer

usa@sammic.com
1225 Hartrey Avenue
60202-1056 Evanston, IL

phone +1 (224) 307-2232
toll free +1 844 275 3848



Project	Date
Item	Qty
Approved	

product sheet
updated 01/09/25