

# 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
SmartVide 5	1600 W	1200 W
SmartVide 7	2000 W	1400 W
SmartVide 9	2000 W	1400 W



## Large capacity



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

Model	Maximum capacity	Rations of 200 g	Quantity of product
SmartVide 5	30 l. / 8 gal	65*	13 Kg.
SmartVide 7	56 l. / 14 gal	120*	24 Kg.
SmartVide 9	56 l. / 14 gal	120*	24 Kg.

\* Maximum capacity for long cooking and temperature maintenance. This capacity may vary depending on the cooking or regeneration requirements.

## Permitted containers

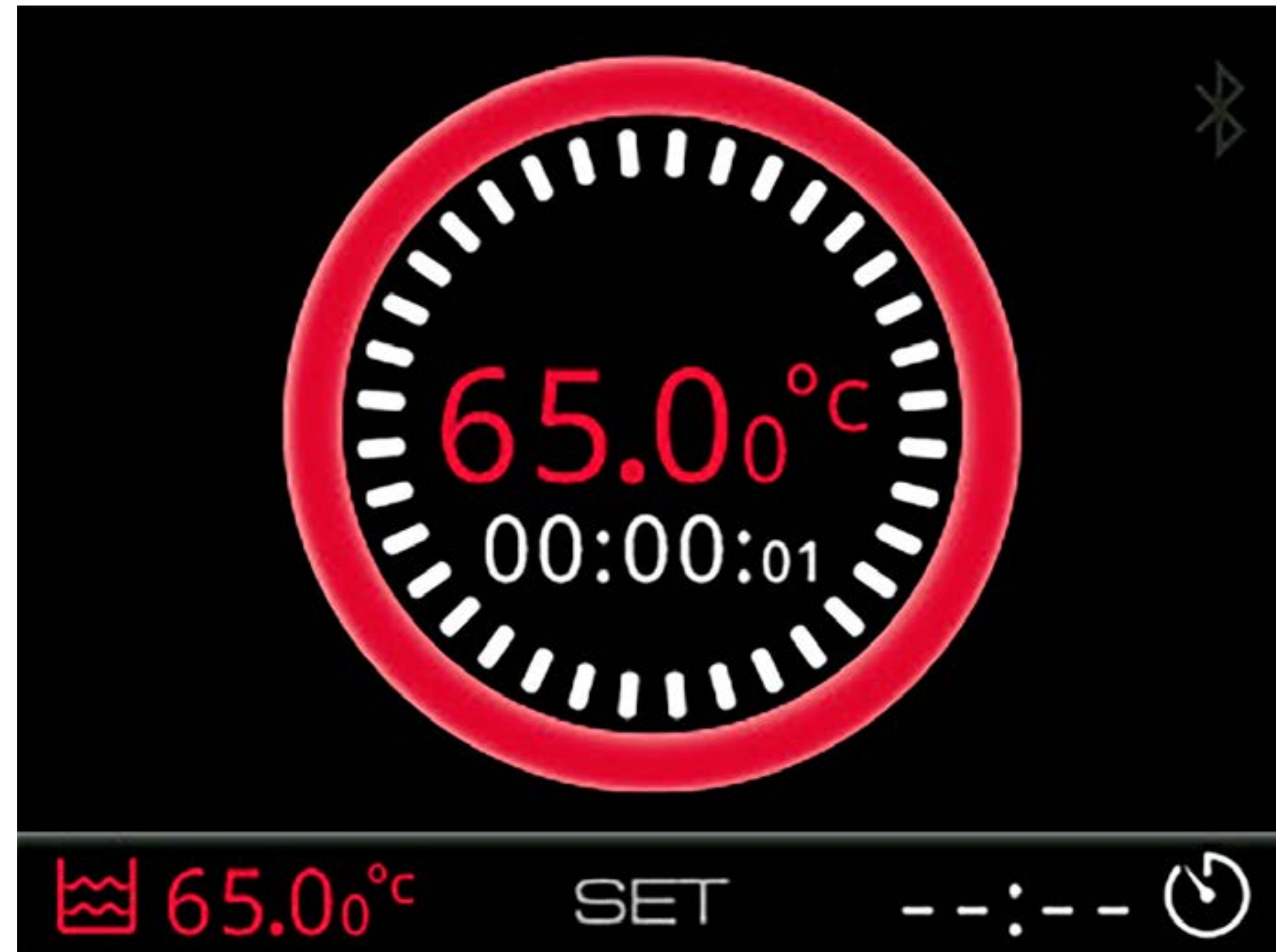
In addition to the specially designed insulated tanks for the SmartVide, the SmartVide can also work with Gastronorm containers or any other type of container, as long as they comply with the maximum capacity requirements (up to 56/30 litres / 14/8 gal, according to the model) and recommended depths (150-200 mm).



Custom	Gastronorm	Others
<ul style="list-style-type: none"><li>• Insulated tanks with custom lid.</li><li>• Insulation = energy savings.</li><li>• With drainage tap.</li></ul>	<ul style="list-style-type: none"><li>• Maximum capacity: 56 / 30 l. - 14 / 8 gal</li><li>• Minimum depth: 150 mm.</li></ul>	<ul style="list-style-type: none"><li>• Maximum capacity: 56 / 30 l. - 14 / 8 gal</li><li>• Minimum depth: 150 mm.</li><li>• Maximum recommended depth: 200 mm.</li></ul>



## 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 litres/14gal) and GN1/1 (30 litres / 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.

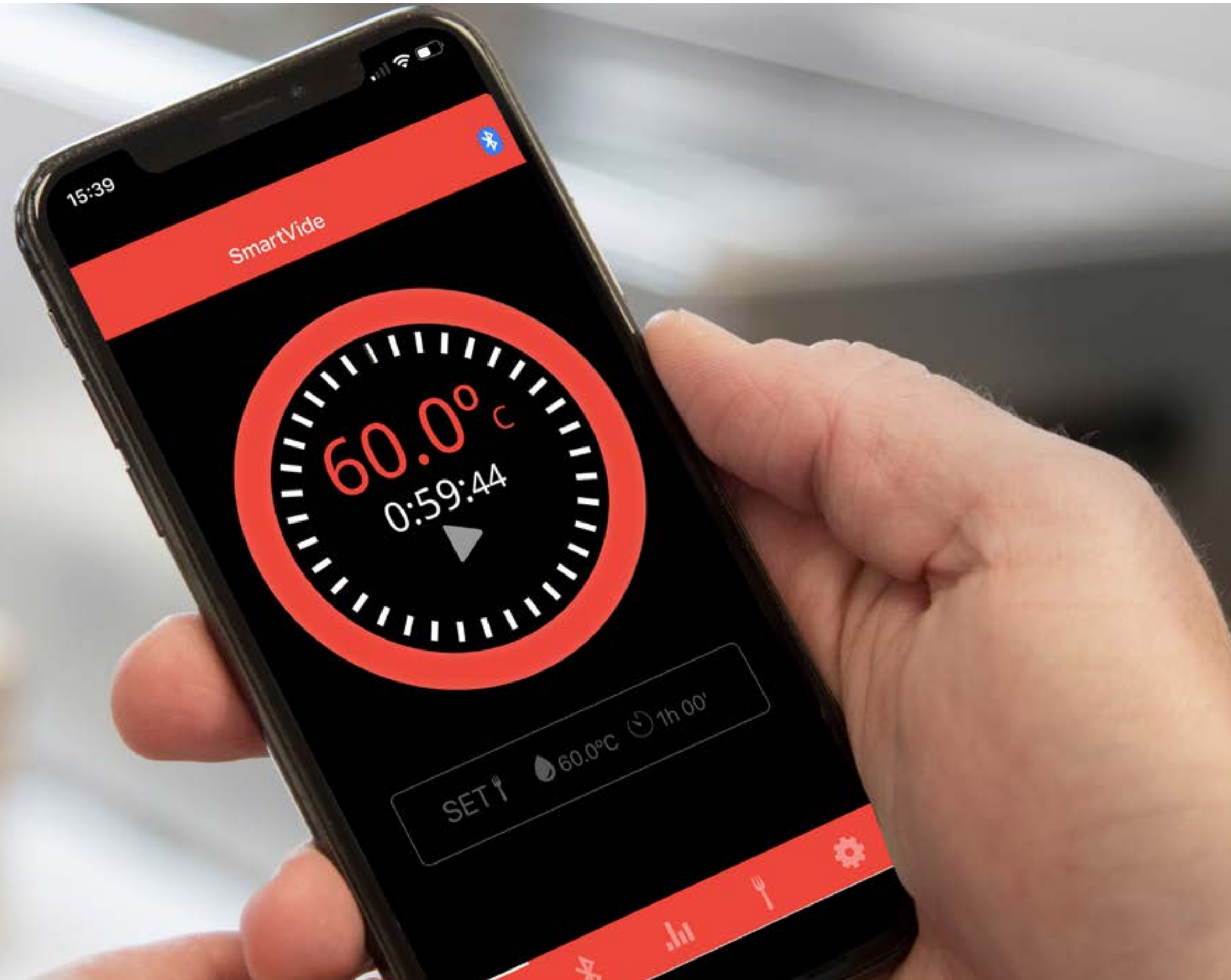


# Advanced features

## Bluetooth connectivity

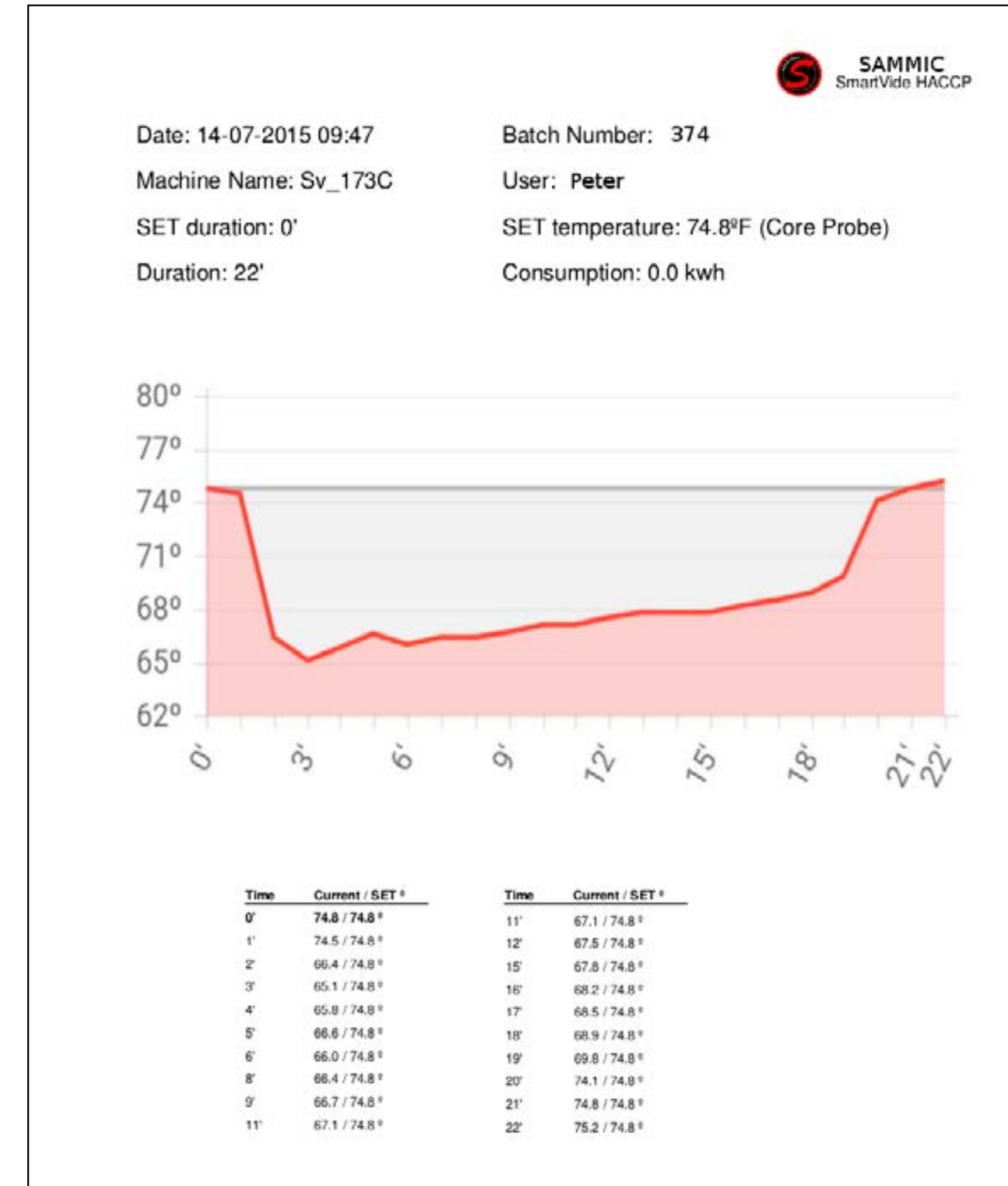
Bluetooth connectivity, which is available in all models, combined with the free App which is available for both IOS and Android, gives the SmartVide advanced features, such as a recipe memory, HACCP traceability, deferred start or firmware updating.

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



## 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.

## Janby Track-ready

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



\* This service, as well as additional features, is enabled independently through our Gastronomy 4.0 technological partner Janby Digital Kitchen (<https://janby.kitchen/>).

## 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.



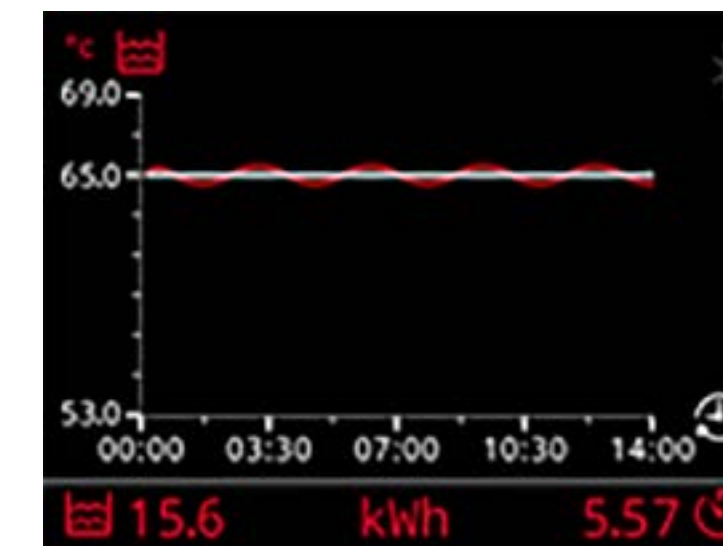


# The best user experience

## 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
<ul style="list-style-type: none"><li>• Temperature set</li><li>• Time set</li><li>• Current temperature</li><li>• Estimated time to reach desired temperature</li></ul>	<ul style="list-style-type: none"><li>• Temperature set</li><li>• Time set</li><li>• Current temperature</li><li>• Time remaining</li></ul>	<ul style="list-style-type: none"><li>• Cycle summary (temperature-time)</li><li>• Information on energy consumed</li></ul>

The best  
user experience

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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

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## 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.





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user experience

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## 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

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.

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## 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

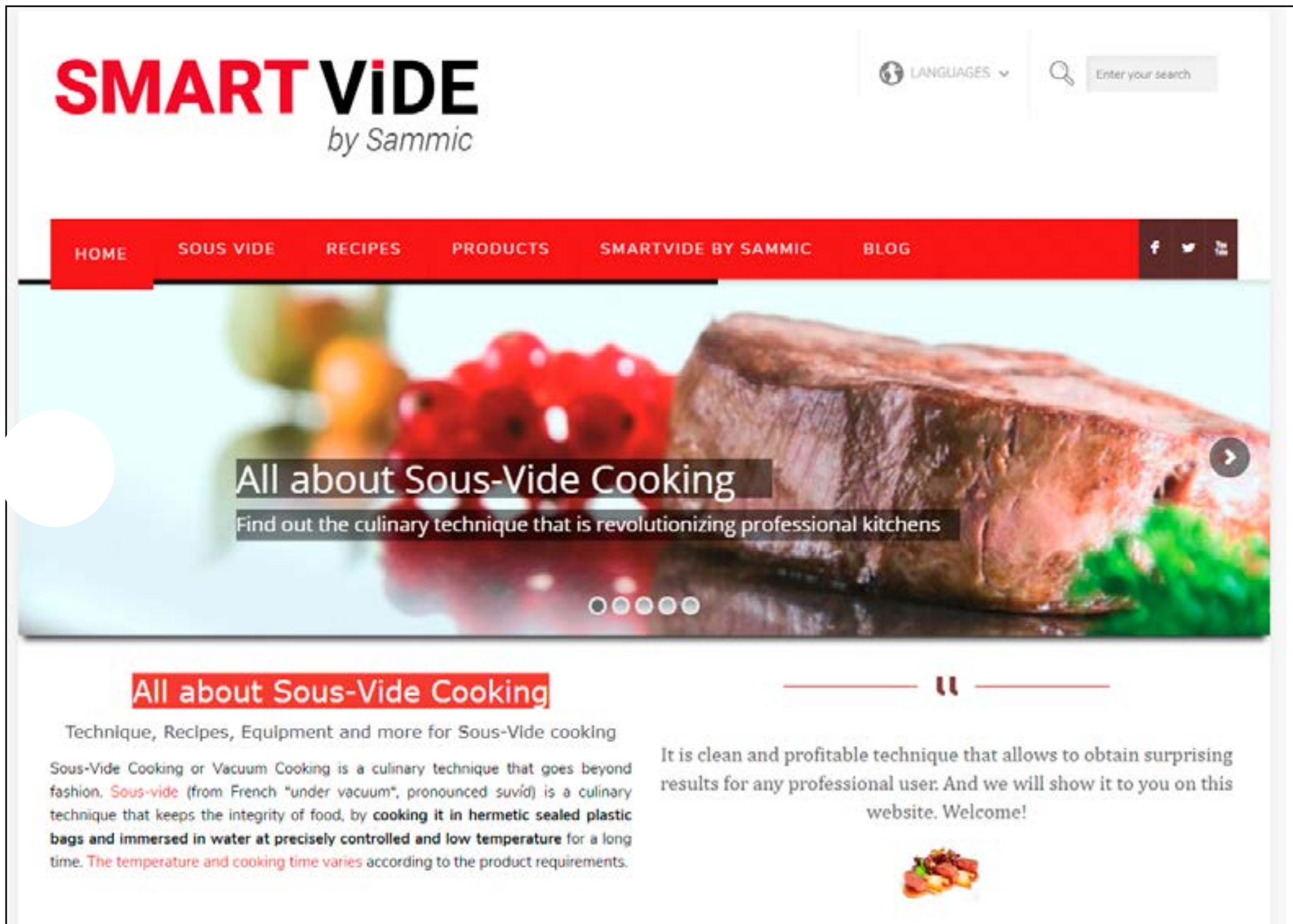


## All about Sous-Vide Cooking



[www.sous-vide.cooking](http://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	124x140x360 mm	124x140x360 mm	116 x 128 x 330 mm
Net weight	4.2 Kg / 9 lbs.	3,6 Kg / 7.9 lbs	3,1 Kg / 6.8 lbs.

# Technical specifications



Spec sheet

[See at the website](#)



Spec sheet

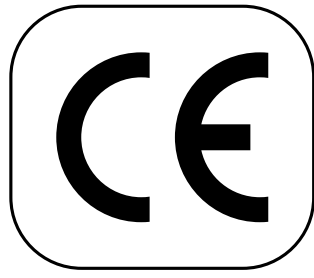
[See at the website](#)



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



**UNE-EN ISO 9001**

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