



Immersion circulator SmartVide8 Plus

**MAX. CAPACITY: 56 LT./14 GAL. BLUETOOTH
CONNECTIVITY FOR HACCP.**

**Commercial high-precision sous-vide cooker.
Reliable, user-friendly, portable.
With cutting-edge features that allow interchange
of important data to improve the chef's
experience and to allow an effective HACCP
control with Bluetooth connectivity.**

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.
- SVide 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, SVide will do the rest. 4 buttons and a full-colour TFT display that offers all the information at a glance makes operation a chil's play. Moreover, thanks to Bluetooth connectivity, SVide 8 Plus allows for an interchange of important data to improve the che's performance.
- SVide8 is portable: thanks to their thick, stainless steel, ergonomic handle, SVide8 can be taken from a container to another easily. Additionally, the bag supplied with the circulator allows easy transport - wherever the Chef goes.
- SVide8 Plus allows for an effective HACCP control. Thanks to Bluetooth connectivity, it is possible to export or print cooking results at the end of each cycle.



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



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TECHNICAL 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

Bluetooth connectivity: y

HACCP-ready: y

Maximum recipient capacity: 56 l

Total loading: 2000 W

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

External dimensions (WxDxH): 124 mm x 140 mm x 360 mm

Net weight: 4.1 Kg

DEFAULT EQUIPMENT

- Transport bag.

OPTIONAL EQUIPMENT

- Core probe.
- Insulated containers.
- Lids for containers.