

- ✓ **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.

- ☐ Transport bag.
- ☐ Insulated tank.
- ☐ Lid for insulated tank.
- ☐ Floating balls.
- ☐ Janby Track (available through <https://eu.janby.kitchen/es/home>).

- ☐ Needle probe for sous-vide cookers
- ☐ Probe foam seal
- ☐ Insulated tank for SmartVide immersion circulator
- ☐ Lid for SmartVide tanks
- ☐ Floating balls for SmartVide
- ☐ SmartVide transport bag
- ☐ Smooth bags for sous-vide cooking
- ☐ Tank dividers

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

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

Maximum recipient capacity: 8 gal
Total loading: 1.6 Hp
Electrical supply: 120 V / 50-60 Hz / 1~ (10 A)
Plug: USA (NEMA 5-15P / 2P+G)
Submersible part dimensions: 4.6" x 3.7" x 5.8"
External dimensions (W x D x H): 4.6" x 5" x 13"
Net weight: 6.8 lb
Crated dimensions
16.1 x 7.3 x 11.2 "
Gross weight: 11.0 lbs.

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

- ✓ 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.

- ✓ The thick stainless steel, robust construction guarantees commercial performance. The front panel and the grip are made of fiberglass-reinforced polyamide.
- ✓ 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-color TFT display that offers **all the information**



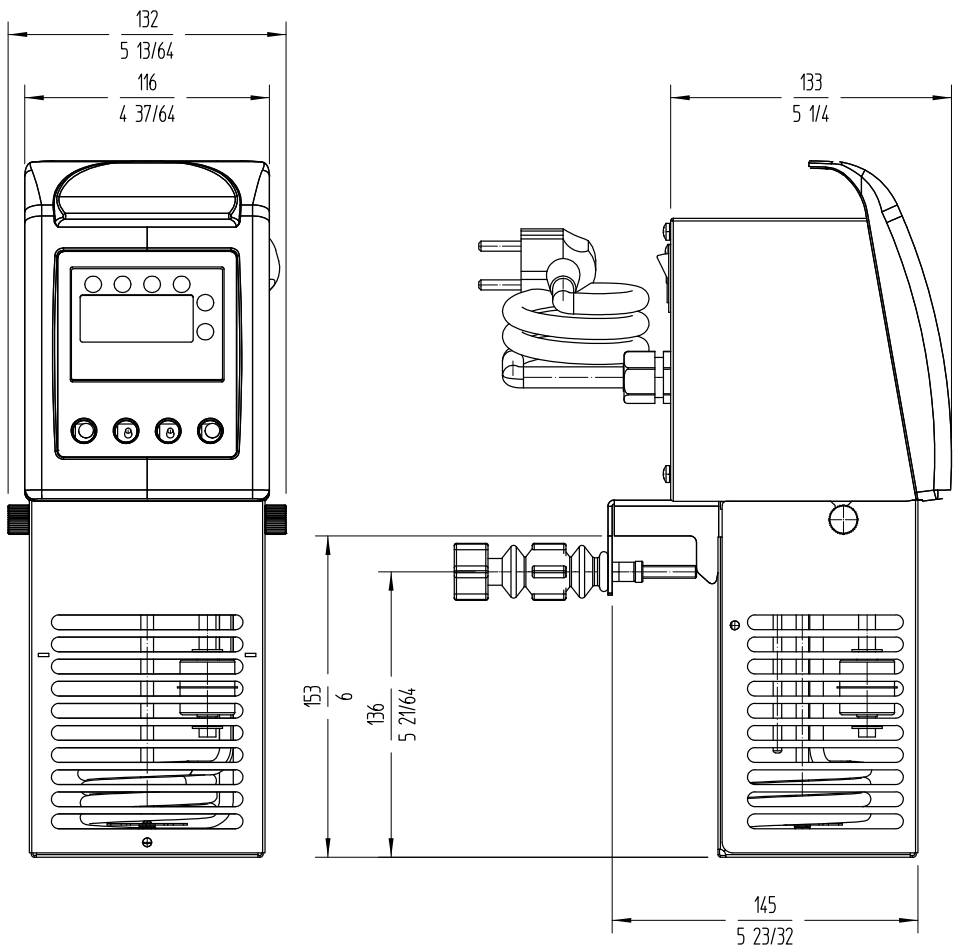


SMARTVIDE 5 120/60/1
1.6 Hp / 1200 W. Maximum capacity: 30 l / 8 gal.



P/N. 1180103

FOOD PRESERVATION AND SOUS-VIDE
SMARTVIDE SOUS-VIDE COOKERS



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Project	Date
Item	Qty
Approved	

product sheet
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