



SMARTVIDE XL 208-240/50-60/1

Maximum capacity: 120 l / 30 gal.



P/N. 1180402



SmartVide XL: 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.
- ✓ The interactive full-color touchscreen offers **all information at a glance** and makes operation extremely intuitive. In addition, thanks to the connectivity, an exchange of important data is allowed to improve the performance of the Chef.
- ✓ SmartVide XL offers a complete **settings menu**, accessible through its touch screen.
- ✓ **Portable**: thanks to their thick, stainless steel, ergonomic handle, SmartVide can be taken from a container to another easily. Additionally, the bag supplied with the circulator 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. Furthermore, the cooking data be consulted on the interactive touch screen at any time during the cycle.
- ✓ **Your appliance, always updated**: free firmware update, no matter where the appliance is with no need of additional appliances.

High production retherming and cooking station

SmartVide XL cooker + 120P heated tank

High production: serve up to 200 portions of 200 g per hour.

Designed to help foodservice professionals with productivity, menu versatility and culinary quality. Serve up to 200 portions of 200 g per hour while maintaining the same precision as a typical countertop sous vide tank.

[link:landing:174/]

SALES DESCRIPTION

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

Interchangeable between °C and °F.

- ✓ Bluetooth / WIFI connectivity.
- ✓ HACCP-ready.
- ✓ Optional core probe and temperature control by core probe.
- ✓ Firmware update.
- ✓ 5" colour touch screen.

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.
- ✓ The **optional core probe** allows for an even more precise control when standardizing recipes. Recipes can be set and the SmartVide controlled by the core probe temperature.
- ✓ 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.
- ✓ The possibility of probe activated cycle start is a crucial function for **pasteurization**.
- ✓ Increases **profits** due to lack of product shrink
- ✓ The possibility of connecting SmartVide X to an **enhanced tank** reduces heating time. This function is specially useful when cooking or retherming very cold or frozen food.

INCLUDES

- ✓ Janby Track Mini (must be activated).

OPTIONS

- ☐ Core probe.
- ☐ Insulated tanks.
- ☐ Heated tanks.
- ☐ Lids for insulated tanks.
- ☐ Floating balls.
- ☐ Janby Track (available through <https://eu.janby.kitchen/es/home> > janby.kitchen/<a>).

ACCESSORIES

- ☐ Needle probe for sous-vide cookers
- ☐ Probe foam seal
- ☐ Insulated tank for SmartVide immersion circulator
- ☐ Lid for SmartVide tanks
- ☐ Floating balls for SmartVide
- ☐ Heated tanks for SmartVide X
- ☐ Heated tanks for SmartVide XL
- ☐ Baskets for 120P heated tank

SPECIFICATIONS

Temperature

Display precision: 0.1°F

Range: 41°F - 203°F

Permissible ambient temperature: 41°F - 104°F





SMARTVIDE XL 208-240/50-60/1

Maximum capacity: 120 l / 30 gal.

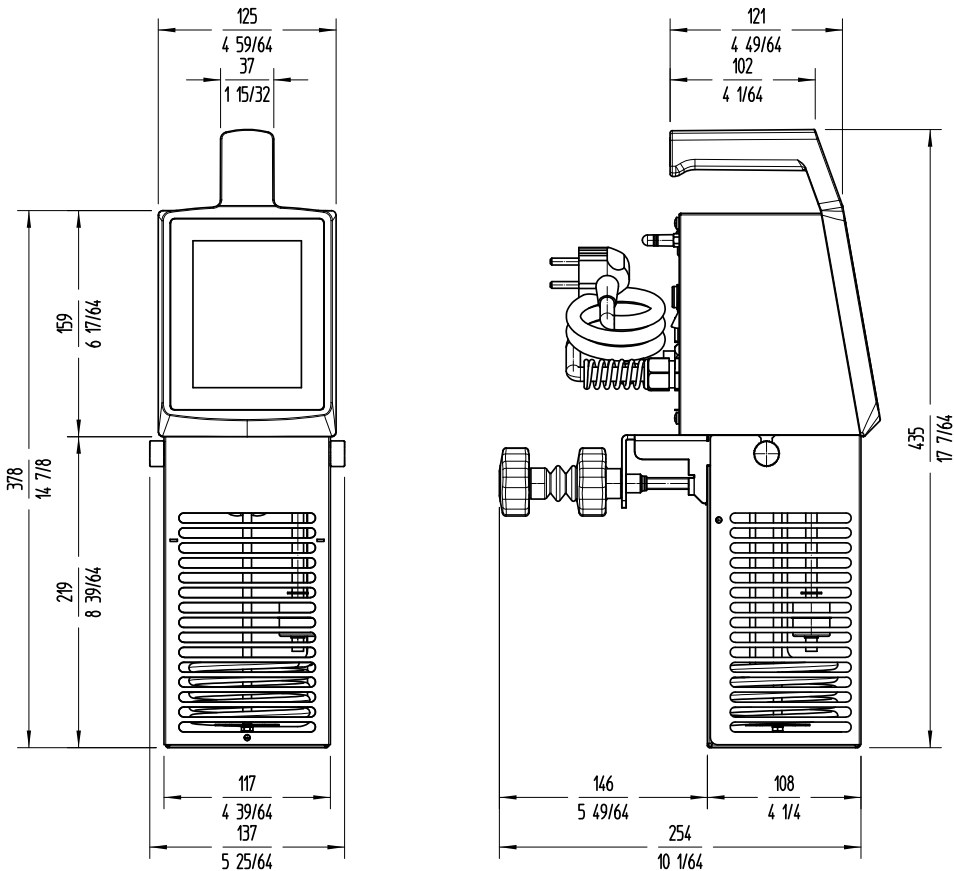


Time
Resolution: 1'
Cycle duration: 1' - 99 h

General features
Maximum recipient capacity: 30 gal
Total loading:
✓ 2.8 Hp / 2100 W (208V)
✓ 3.8 Hp / 2800 W (240V)
Electrical supply: 208-240 V / 60 Hz / 1~ (11 A)

Plug: USA (NEMA 6-20P / 2P)
Submersible part dimensions: 4.6" x 4.3" x 7.8"
External dimensions (W x D x H): 4.92" x 5.82" x 17.1"
Net weight: 10.3 lb
Crated dimensions
19.9 x 7.0 x 12.2 "
Gross weight: 14.7 lbs.

P/N. 1180402



FOOD PRESERVATION AND SOUS-VIDE
SMARTVIDE SOUS-VIDE COOKERS

**sammic** | sammic.us
Food Service Equipment Manufacturer
usa@sammic.com phone +1 (224) 307-2232
1225 Hartrey Avenue toll free +1 844 275 3848
60202-1056 Evanston, IL



Project	Date
Item	Qty
Approved	

product sheet
updated 04/04/25