



SMARTVIDE 7 120/60/1

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



P/N. 1180123



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.

OPTIONS

- ☐ Transport bag.
- ☐ Insulated tank.
- ☐ Lid for insulated tank.
- ☐ Floating balls.
- ☐ Janby Track (available through

ACCESSORIES

- ☐ 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

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

Electrical supply: 120 V / 50-60 Hz / 1~ (12 A)

Plug: USA (NEMA 5-15P / 2P+G)

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: 7.9 lb

Crated dimensions

17.3 x 7.5 x 12.2 "

Gross weight: 12.1 lbs.

SALES DESCRIPTION

Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable. Ideal for regeneration. Interchangeable between °C and °F.

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

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 7: designed for chefs, developed with chefs

- ✓ 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**



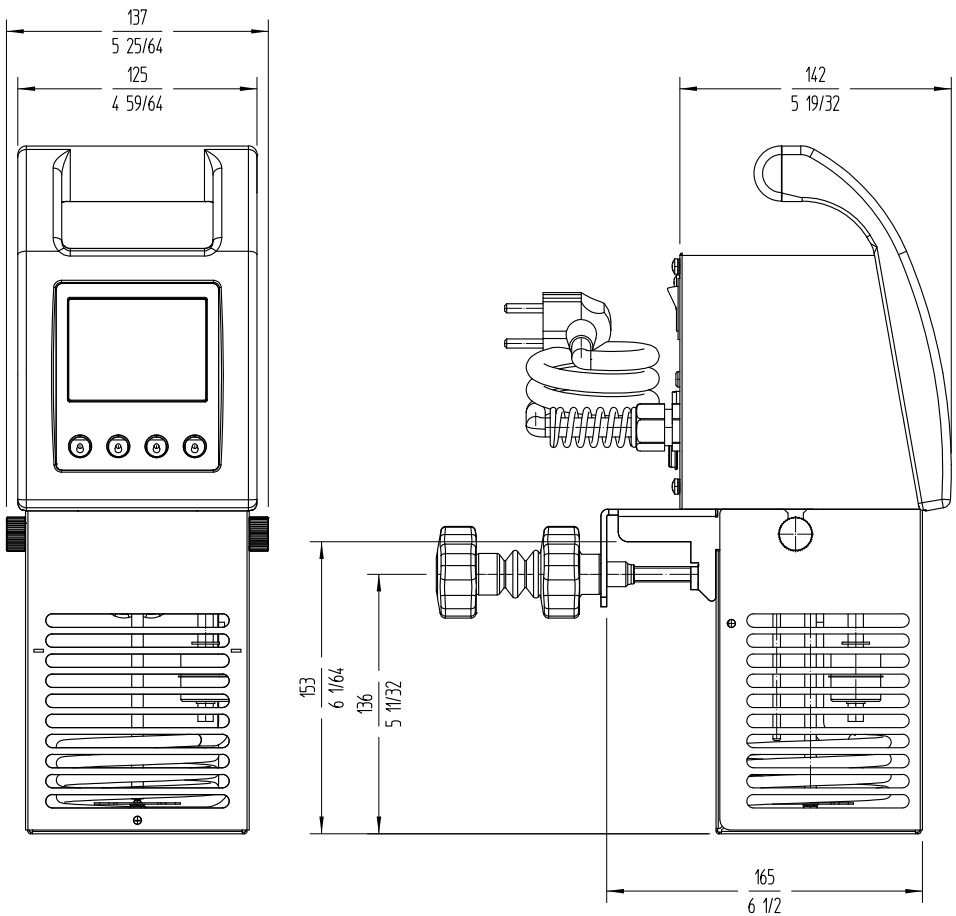


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FOOD PRESERVATION AND SOUS-VIDE
SMARTVIDE SOUS-VIDE COOKERS



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Project

Date

Item

Qty

Approved

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