



# SMARTVIDE 7 120/60/1

Max. capacity: 56 lt./14 gal.



P/N. 1180123



## FEATURES AND BENEFITS

**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. The front panel and the grip are made of fiberglass-reinforced polyamide.
- ✓ 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.
- ✓ 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.
- ✓ 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 at a glance** makes operation a child's play.
- ✓ SmartVide7 is **portable**: thanks to their ergonomic handle, SmartVide7 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.

## ACCESSORIES

- Transport bag.
- Insulated tank.
- Lid for insulated tank.
- Floating balls.

## 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.



**sammic** | www.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	

FOOD PRESERVATION AND SOUS-VIDE  
SOUS-VIDE COOKERS

product sheet  
updated 09/27/19



# SMARTVIDE 7 120/60/1

Max. capacity: 56 lt./14 gal.



P/N. 1180123

## SPECIFICATIONS

### Temperature

Display precision: 0.01 °C

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 ~

Submergible part dimensions: 4.6 " x 4.3 " x 5.8 "

External dimensions (WxDxH): 4.9 " x 5.5 " x 14.2 "

Net weight: 7.9 lbs.

### Crated dimensions

440 x 190 x 310 mm

Gross weight: 5.5 Kg.

FOOD PRESERVATION AND SOUS-VIDE  
SOUS-VIDE COOKERS

 **sammic** | [www.sammic.us](http://www.sammic.us)  
**Food Service Equipment Manufacturer**

[usa@sammic.com](mailto:usa@sammic.com)  
1225 Hartrey Avenue  
60202-1056 Evanston, IL

phone +1 (224) 307-2232  
toll free +1 844 275 3848



Project	Date
Item	Qty
Approved	

product sheet  
updated 09/27/19