



# Sous-Vide Retherming Systems

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## Healthcare Solutions



# Sammic Sous-Vide Retherming



## Basic retherming station

### SmartVide 7 + Gastronorm tank



- 2 x SmartVide 7 immersion circulators
- 2 x Gastronorm 1/1 7 gal tanks
- Hourly production: **40 portions** by machine
- HACCP-ready retherming system

#### | SmartVide 7 |

Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable. No ventilation hood required.

- 1400 W (120V) / 2000 W (208-240V) immersion circulator.
- Fits any container (min. depth 150mm, max capacity 14 gal).
- Interchangeable between °C and °F.
- Bluetooth connectivity.
- Optional core probe.
- Firmware updater.

## Mid-range retherming station

### SmartVide 7 + Insulated tank



- 2 x SmartVide 7 immersion circulators
- 2 x 14 gal Sammic insulated tanks
- 2 x core probes
- Hourly production: **80 portions** by machine
- HACCP-ready retherming system

#### | SmartVide 7 |

Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable. No ventilation hood required.

- 1400 W (120V) / 2000 W (208-240V) immersion circulator.
- Fits any container (min. depth 150mm, max capacity 14 gal).
- Interchangeable between °C and °F.
- Bluetooth connectivity.
- Optional core probe.
- Firmware updater.

**56L INSULATED TANK** Specially designed for SmartVide. Stainless Steel made. Complete with tap.

**NEEDLE PROBE** Allows the user to track temperature of the product throughout the entire cooking cycle. Recommended for recipe standardization.

## High production retherming station

### **SmartVide XL + 120P heated tank**



- 1 x SmartVide XL immersion circulator (2100 - 2800 W)
- 1 x 120P 30 gal heated stationary tank (2250 - 3000 W)
- Total loading: 4350 - 5800 W
- 1 x core probe
- Hourly production: **150 portions** by machine
- HACCP-ready retherming system

#### | **SmartVide XL** |

Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable. No ventilation hood required.

- 2100 - 2800 W (208-240V) immersion circulator.
- 5.5" full-colour touchscreen.
- Fits any container (min. depth 200mm, max capacity 30 gal).
- Interchangeable between °C and °F.
- Bluetooth + WIFI connectivity.
- Optional core probe and temperature control by core-probe.
- Firmware updater.
- Janby-Track ready & integrated Janby-Track Mini software (activation is required).

**120P HEATED TANK** Connected to and controlled by SmartVide XL. Stainless Steel made. Complete with filling tap and drain key.

**NEEDLE PROBE** Allows the user to track temperature of the product throughout the entire cooking cycle. Recommended for recipe standardization.



[www.sammic.com](http://www.sammic.com)



**UNE-EN ISO 9001**

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Combine your **Sammic** equipment with the **JANBY Track** and digitalize the retherming process



us.janby.kitchen



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Keep track of each batch and be able to offer a superior dining experience and standardized service while automating the food safety requirements.

## HOSPITAL » Value proposition

### Improve the food offer and **increase the value** perceived by the patients

Improve tastiness of food while serving it more efficiently and improve the perceived value of clients.



### Reduce labor needs in the kitchen

The automation of the retherming process significantly reduces the need of skilled labor while reduces stress in the workplace.



### Automate **HACCP** reports and ensure food safety

Product/Program	Batch	Units	Container
SALMON		1 units	10
TURKEY		1 units	10
GRILLED CHICKEN BREAST		1 units	10
PORK		1 units	10
BEEF MEATLOAF		1 units	10
BEEF		1 units	10
PORK		1 units	10
SALMON		1 units	10

Establish the critical control points and the corrective actions in the **JANBY Track** for automated **HACCP** reports.

### Data-driven **decision making**

Analyze every retherming process in the **JANBY Cloud** and take decisions based in real data.

