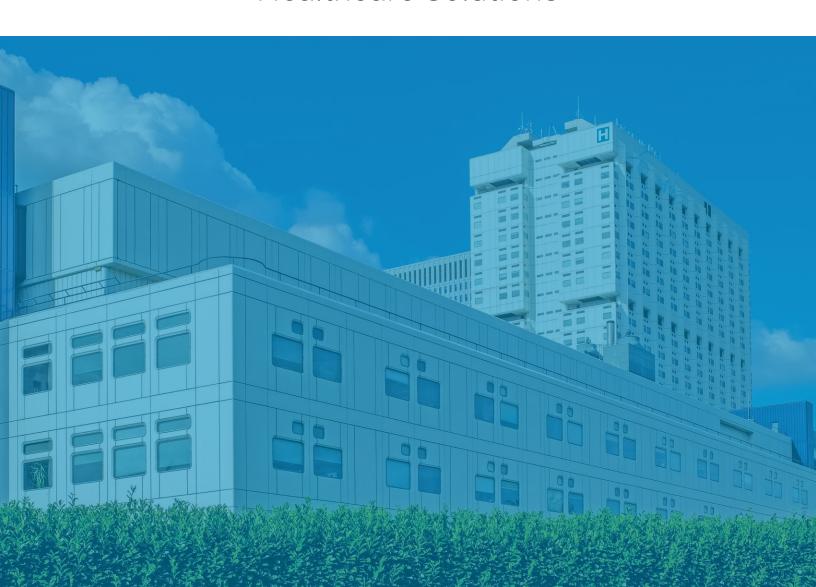# JANBY
digital kitchen

Sous-Vide Retherming Systems

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 ºC and ºF.
- 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 ºC and ºF.
- 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.

Sammic Healthcare Solutions

High production retherming station
SmartVide XL + 120P heated tank

- **1 x SmartVide XL immersion circulator (2600 W)**
- **1 x 120P 30 gal heated stationary tank (1500 W)**
- **Total loading: 4100 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.

- 2600 W (208-240V) immersion circulator.
- 5.5" full-colour touchscreen.
- Fits any container (min. depth 200mm, max capacity 30 gal).
- Interchangeable between ºC and ºF.
- 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

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

JANBY Track

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.

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.

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.

Data-driven decision making

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