



Sous-Vide cooker  
&  
Rethermalizer



# High production retherming station



## SmartVide XL + 120P heated tank

- Production**  
 Can produce up to 150 six ounce servings every hour.
- Menu versatility**  
 Production planning allows the restaurant to offer a wider variety of dishes. Several meals from starter to dessert can be retherming simultaneously in the same bath.
- Culinary quality**  
 Guarantees cooking and retherming at a precisely controlled temperature while preserving the quality of the product, enhancing flavor and texture.
- Precision**  
 Equipped with a highly precise temperature control system to obtain extremely consistent results.
- HACCP**  
 Makes HACCP control extremely easy, allowing to export or print cooking results at the end of each cycle.



### Basket options

Stainless Steel made custom baskets to organize products inside the heated tank 120P



### HEATED TANK 120P + SMARTVIDE 208-240/50-60/1

kW	Water capacity	External dimensions (WxDxH)
6.1 kW*	30 gal	29.1" x 22.9" x 33.5 – 35.4"

\* Power rating is 4.6kW at 208V and 6.1kW at 240V.

Standard with faucet water fill, drain valve, adjustable legs, wifi connectivity. Power cord supplied.



Tank volume completely free of components and with rounded corners to prevent the accumulation of dirt and facilitate cleaning.

BASKET OPTIONS	
Basket	Dimensions (WxDxH)
Large	7.5" x 19.4" x 12.4"
Short	7.5" x 9.7" x 12.4"

A versatile solution



SmartVide immersion circulators can be used in any type of container.

- **Heated tanks**  
(exclusive for SmartVide X / XL)
- **Insulated tanks**  
(exclusive for SmartVide)
- **Gastronorm containers**
- **Other**

SmartVide X

SmartVide XL



Enhance your **SmartVide X / XL** with a heated tank



Sammic heated tanks are **connected to and controlled by** advanced sous-vide machines SmartVide X / XL to reach the set temperature 2x times faster.

- Extremely precise (0.01 °F precision).
- Specially useful to cook very cold or frozen products in half the time.
- Stainless steel made.
- Complete with spacer base to insulate the product from the tank floor and allow water circulation. Thus, a more uniform cooking result can be obtained.
- Immersion circulator SmartVide X / SmartVide XL.



HEATED TANKS				
Model	kW	Water capacity	External dimensions (WxDxH)	Serving amounts
28P	3.6 kW*	7 gal	13.2" x 21.3" x 11.3"	35 six ounce servings/hour
56P	4.3 kW*	14 gal	26" x 21.3" x 11.3"	70 six ounce servings/hour
120P	6.1 kW*	30 gal	29.1" x 22.9" x 33.5 – 35.4"	150 six ounce servings/hour

\* 56P and 28P power rating at 240V. 120P power rating is 4.6kW at 208V and 6.1kW at 240V.

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



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

## » A unique value proposition «

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

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	TD
TURKEY		1 units	TD
GRILLED CHICKEN BREAST		1 units	TD
PORK		1 units	TD
BEEF MEATLOAF		1 units	TD
BEEF		1 units	TD
PORK		1 units	TD
SALMON		1 units	TD

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.

