



Sammic | Regeneration Solutions
for Hi-Volume



Basic regeneration 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 regeneration 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 regeneration 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 regeneration 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.

SmartVide by Sammic



High production regeneration 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 regeneration 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 °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.



Check all Sammic immersion circulators



SMARTViDE

by Sammic

SmartVide 5

SmartVide 7

SmartVide 9

SmartVide X / XL



Janby Track-ready regeneration solutions



All Sammic sous-vide solutions are Janby Track ready

Janby Digital Kitchen is our Gastronomy 4.0 technological partner.

Janby Digital Kitchen aims to make the professional kitchen and its processes more sophisticated through **digitalisation, technology and connectivity**.

Together with SmartVide immersion circulators, Janby Track makes controlled regeneration by portion and the perfect traceability a more simple process.



us.janby.kitchen



www.sammic.com



Sammic
Sous-Vide Solutions



UNE-EN ISO 9001

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05/2022

