



High production sous-vide solutions

Prepare up to 150 six-ounce servings per hour



High production retherming station



SmartVide XL + 120P heated tank

- Production**
 30-gal container.
- 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.



SMARTVIDE XL + 120P HEATED TANK

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

* Power rating is 4.4 kW at 208 V and 5.8 kW at 240 V.

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



Tank volume completely free of components 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	5.8 kW*	30 gal	29.1" x 22.9" x 33.5 - 35.4"	150 six ounce servings/hour

* 56P and 28P power rating at 120 V. 120P power rating is 4.4 kW at 208 V and 5.8 kW at 240 V.

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



us.janby.kitchen



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

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» A unique value proposition «

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

Improve the taste of the dish 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 reducing 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 make decisions based in real data.

