



High production  
**retherming** and  
**cooking** station



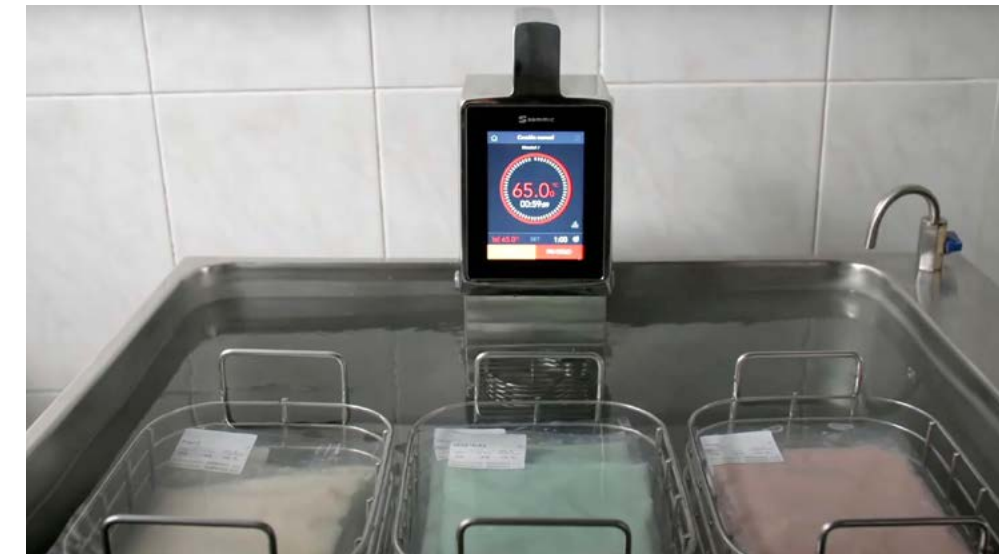


Watch video  
on Vimeo

# Why should I use it?



» **High production capacity.** Up to 150 six-ounce servings per hour.



» **Menu versatility.** Several meals can be retherming simultaneously in the same bath.



» **Culinary quality.** Preserves quality of the product and enhances flavor and texture.



» **High precision.** To obtain extremely consistent results.



» **HACCP-ready.** Allowing to export or print results of each cycle.



» **JANBY Track-ready.** Control cooking & retherming times of each product independently.

# SmartVide XL + 120P heated tank



[View on the website](#)



[View on the website](#)

120P HEATED TANK + SMARTVIDE XL 208-240/50-60/1	
Bath capacity	30 gal.
External dimensions	29.1" x 22.9" x 33.5 - 35.4"
Loading	4.4 - 5.8 kW

[View on the website](#)





What does it  
consist of?

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What does it consist of?



## SmartVide XL immersion circulator

**Commercial high-precision sous-vide cooker. Reliable, user-friendly and portable**



With a **5" touch screen** and **Wi-Fi** and **Bluetooth** connectivity, the SmartVide XL completes the family of Sammic sous-vide cookers. It is designed to work in container of up to 120 liters, which translates into **150 six-ounce portions of 200g\* each time.**

*\* Maximum capacity for long cooking and temperature maintenance. This capacity may vary depending on the cooking or regeneration requirements.*

What does it consist of?



## 120P heated tank

**Connected to and controlled by SmartVide XL to reach the set temperature 2 times faster**

This heated tank is **specially** useful **for cooking or retherming very cold or frozen products**. The tank volume is completely free of components with rounded corners to prevent the accumulation of dirt and facilitate cleaning. It comes with faucet for water fill, drain valve, adjustable legs and is connected to SmartVide XL.

Optionally, users can acquire stainless steel baskets to organize the products inside the tank.





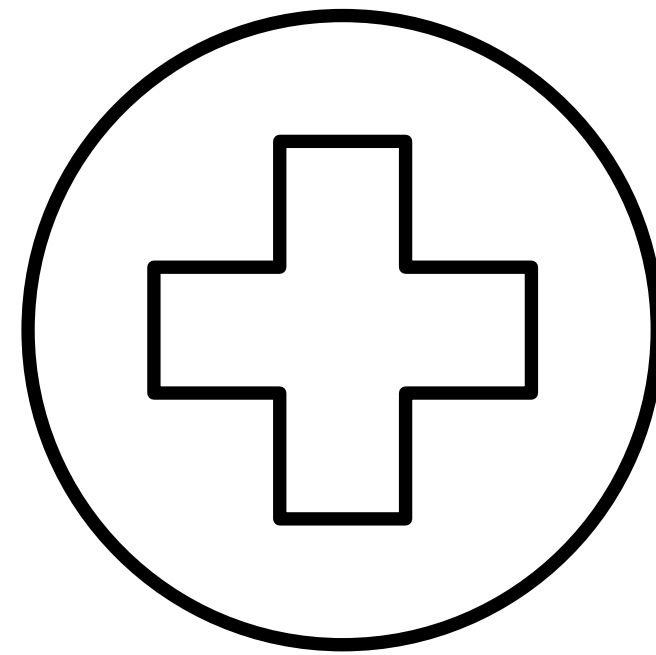


Who is it for?

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Who is it for?

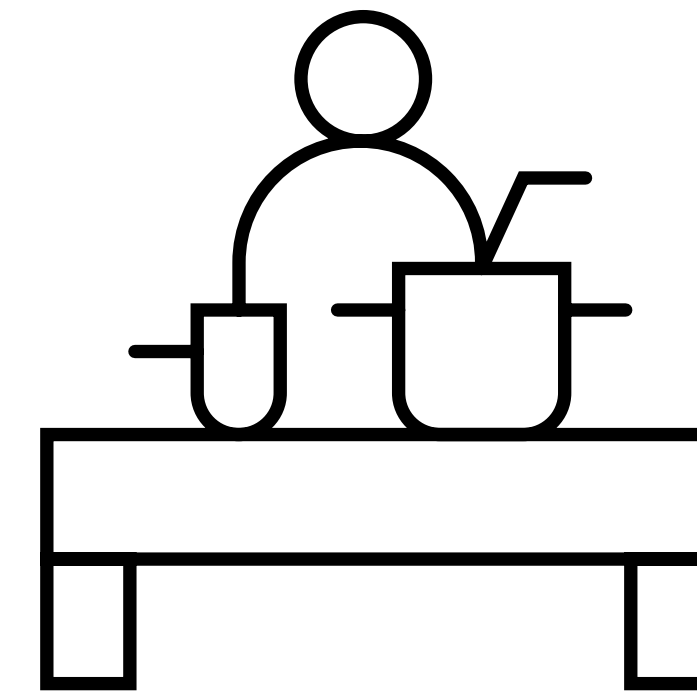
**Ideal for..**



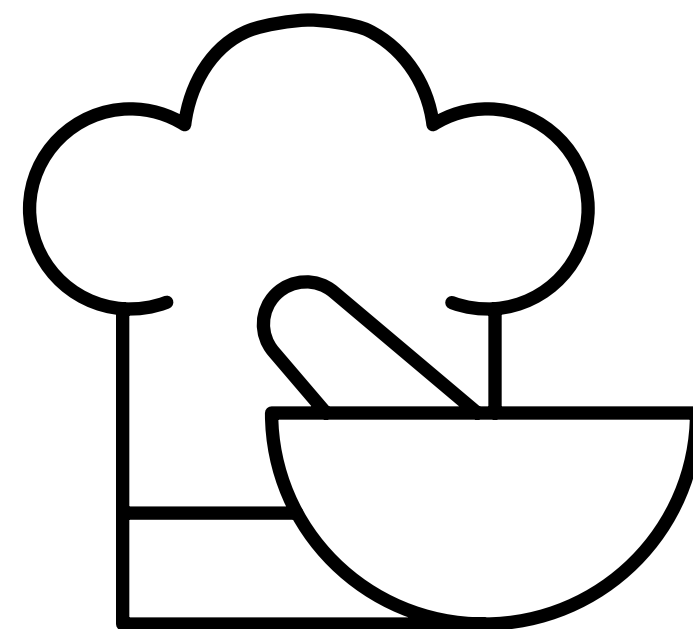
**Hospitals**



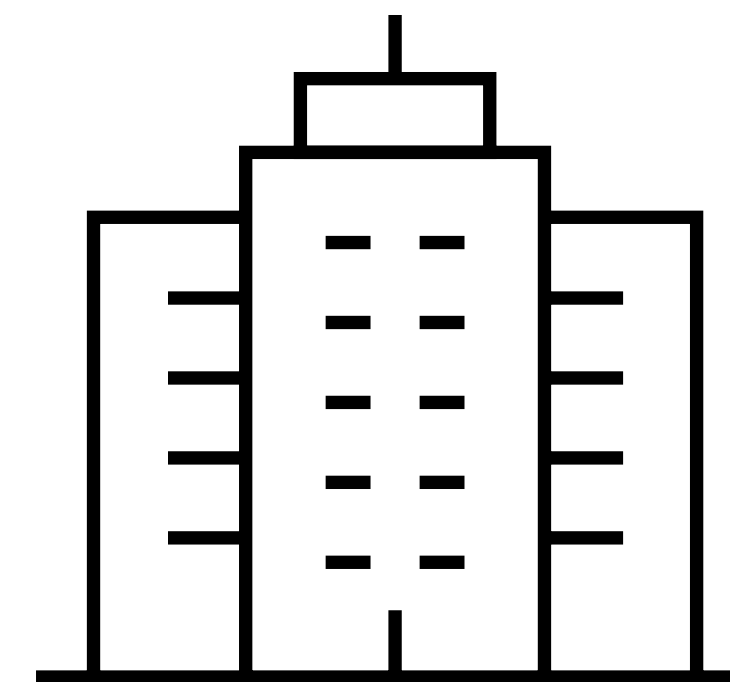
**Receptions**



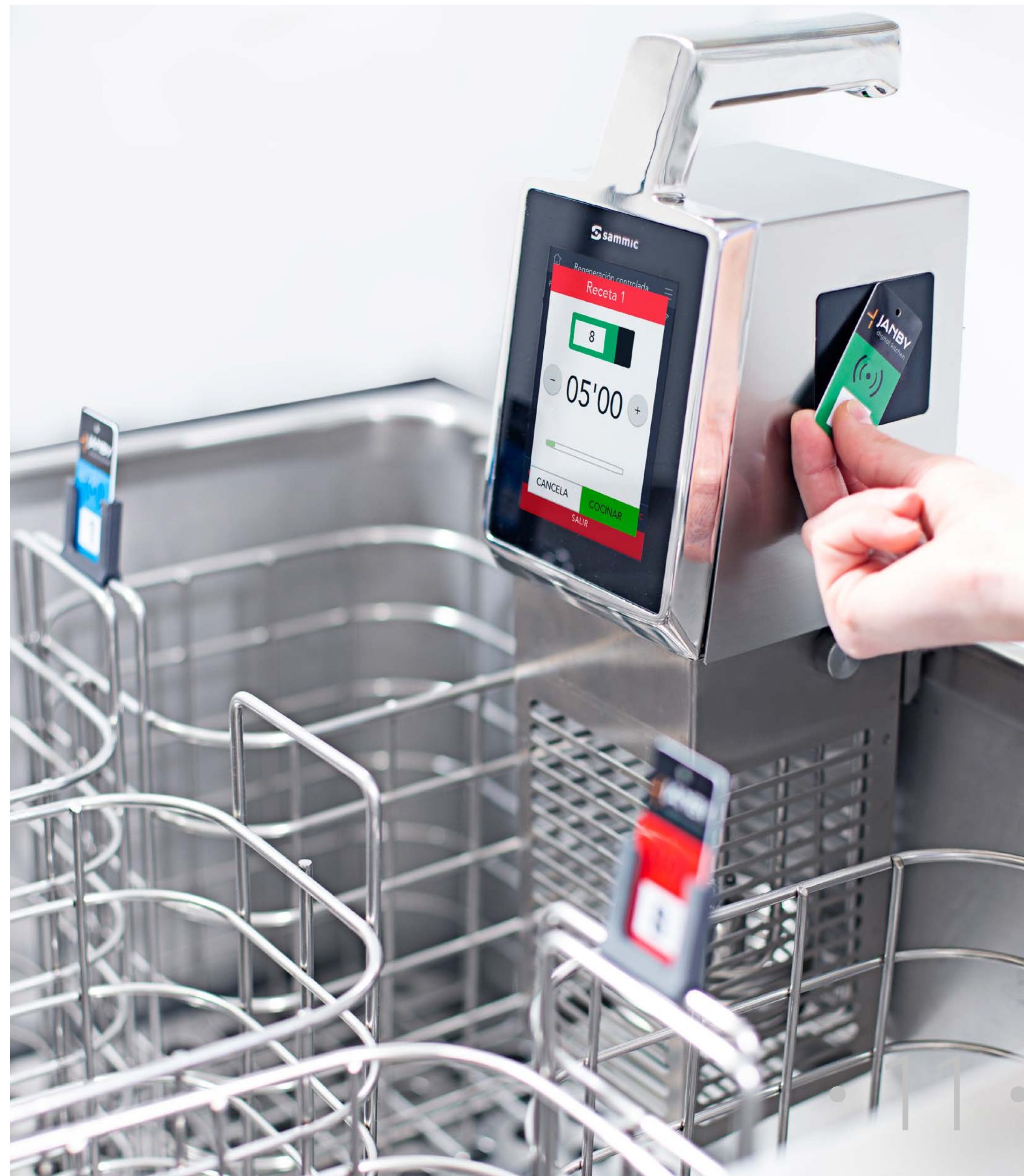
**Schools**



**Central kitchens**



**All kinds of institutions**



# How can I use it?

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The solution adapts to the specific needs of each user, personalizing it with baskets and accessories.

We can define **three main usage modes.**

How can I use it?

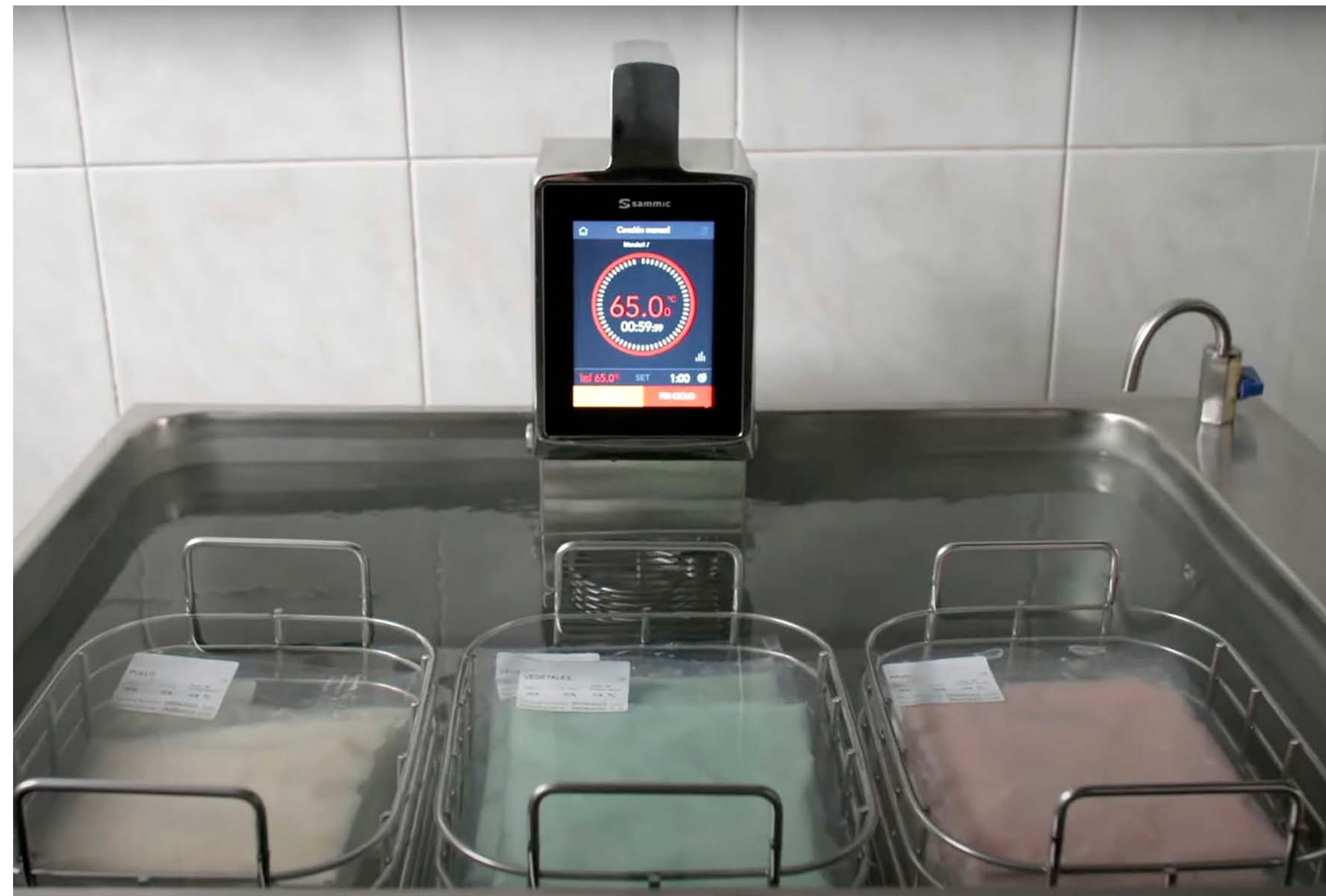
**Same temperature, same product, same time**

Ideal to achieve  
**high productions**  
simultaneously.



How can I use it?

**Same temperature,  
different products, same time**



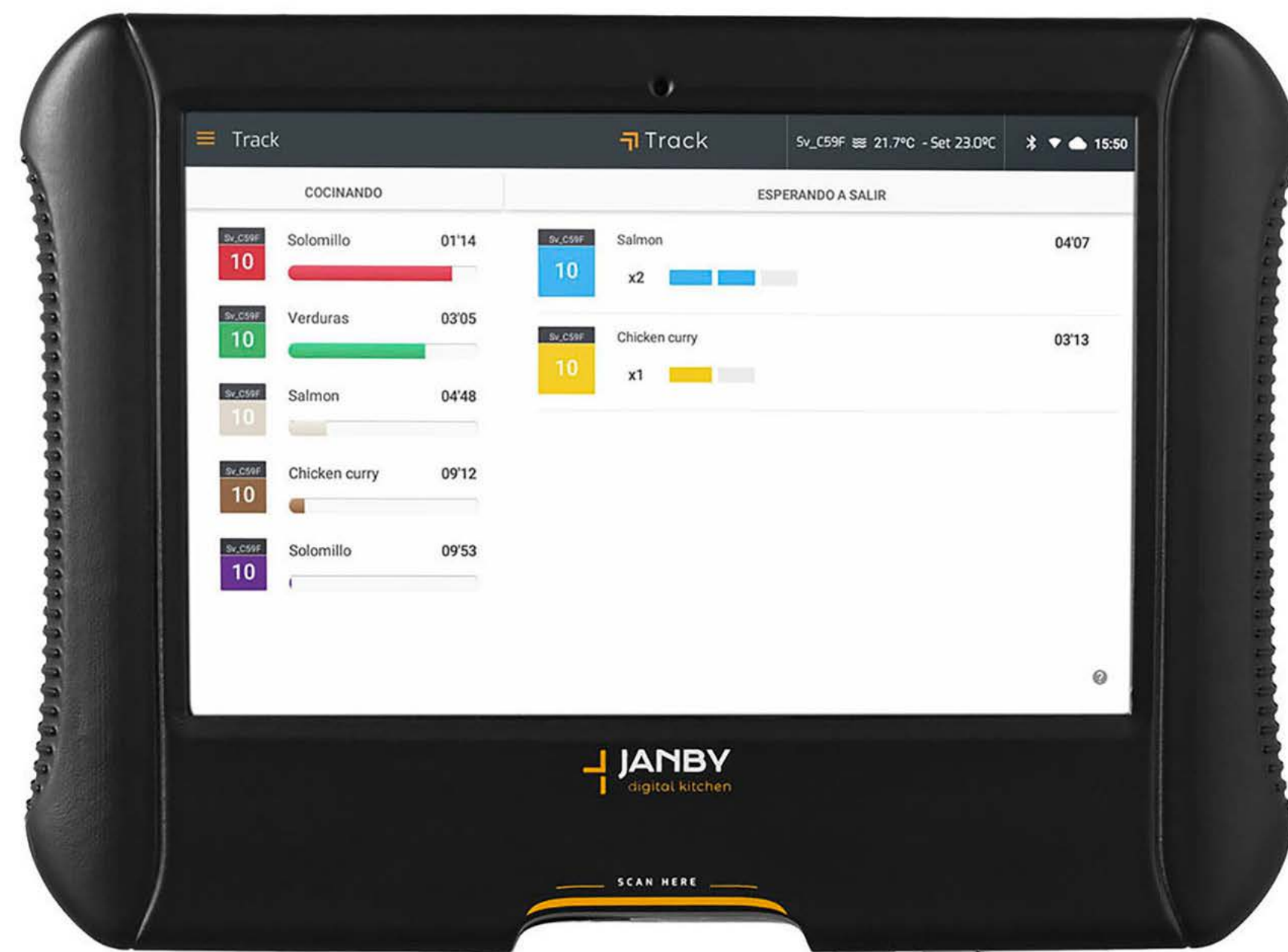
Organize different  
products in **baskets**.

How can I use it?

**Same temperature,  
different products, different times**

**Control** the cooking or regeneration  
**times** of different portions or  
batches **independently**.





# JANBY Track-ready

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



## 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.



# JANBY Track-ready

## Automate HACCP reports and ensure food safety

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.

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





A recognized  
solution

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**Kitchen Innovations Award 2023**

+ info

# Technical specifications



SMARTVIDE XL	
Capacity	30 gal.
Bluetooth	✓
Wifi connectivity	✓
HACCP-ready	✓
Firmware update	✓
Touch screen	✓
JANBY Track-ready	✓
JANBY Track Mini integrated	✓
Total loading	2100 - 2800 W
External dimensions	4.92 x 5.82 x 17.1 "
Net weight	10.3 lbs.

[Spec sheet](#)

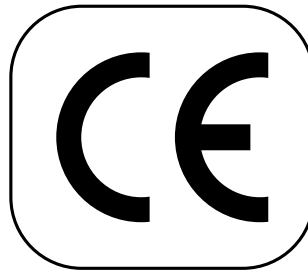
[View on the website](#)

120P HEATED TANK	
Capacity	30 gal.
Loading	2250 - 3000 W
External dimensions	29.1" x 22.9" x 33.5 – 35.4"
Net weight	86.6 lbs.



[Spec sheet](#)

[View on the website](#)



**UNE-EN ISO 9001**

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