



# Smart SVIDE *by* sammic

**A new generation of sous-vide  
cookers has arrived**



# What is SmartVide?

- It is a precision temperature-controlled cooker,
  - › Professional,
  - › Versatile,
  - › Easy to use,
  - › Portable,
  - › HACCP-ready
  - › Designed with and for chefs.
- With the SAMMIC guarantee:  
#TheRightChoice



# The SmartVide range



SmartVide8 Plus	SmartVide8	SmartVide6	SmartVide4
<ul style="list-style-type: none"> <li>• Maximum capacity: <b>56 litres.</b></li> <li>• Professional, easy to use, portable.</li> <li>• Bluetooth connectivity.</li> <li>• HACCP-ready.</li> <li>• Recipe memory.</li> <li>• Optional core probe.</li> <li>• Transport bag included.</li> </ul>	<ul style="list-style-type: none"> <li>• Maximum capacity: <b>56 litres.</b></li> <li>• Professional, easy to use, portable.</li> <li>• Optional core probe.</li> <li>• Transport bag included.</li> </ul>	<ul style="list-style-type: none"> <li>• Maximum capacity: <b>56 litres.</b></li> <li>• Professional, easy to use, portable.</li> <li>• Panel and transport handle in reinforced technical fabric.</li> </ul> <p style="text-align: center;"><b>Coming soon!</b></p>	<ul style="list-style-type: none"> <li>• Maximum capacity: <b>28 litres.</b></li> <li>• Professional, easy to use, portable.</li> <li>• Panel and transport handle in reinforced technical fabric.</li> </ul> <p style="text-align: center;"><b>Coming soon!</b></p>

# Extreme precision

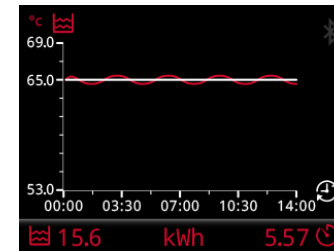
- **SmartVide** sous-vide cookers are equipped with a **precision temperature control system**, obtaining highly consistent results.
- An optional core probe enables even more precise control.

Temperature accuracy	Temperature range	Time accuracy	Cycle duration
0.01°C 0.1°F	5-95°C 41-203°F	1 min	1 min - 99 h



# Easy to use

- **Simply programme the temperature and the time:** SmartVide will do the rest.
- 4 buttons and a full-colour TFT display that offers **all of the information at a glance** make it simple and intuitive to operate.



#Before	#During	#After
<ul style="list-style-type: none"> <li>• Temperature set</li> <li>• Time set</li> <li>• Current temperature</li> <li>• Time remaining</li> </ul>	<ul style="list-style-type: none"> <li>• Temperature set</li> <li>• Time set</li> <li>• Current temperature</li> <li>• Time remaining</li> </ul>	<ul style="list-style-type: none"> <li>• Cycle summary (temperature-time)</li> <li>• Information on energy consumed</li> </ul>

# Professional performance

## High power



SmartVide8 Plus	SmartVide8	SmartVide6	SmartVide4
2,000 W	2,000 W	2,000 W	1,600 W

# Professional performance

## Large capacity



SmartVide8 Plus	SmartVide8	SmartVide6	SmartVide4
Maximum capacity of the bath: 56 litres.	Maximum capacity of the bath: 56 litres.	Maximum capacity of the bath: 56 litres.	Maximum capacity of the bath: 28 litres.
Quantity of food: 24 kg (120 bags x 200 g)	Quantity of food: 24 kg (120 bags x 200 g)	Quantity of food: 24 kg (120 bags x 200 g)	Quantity of food: 12 kg (60 bags x 200 g)

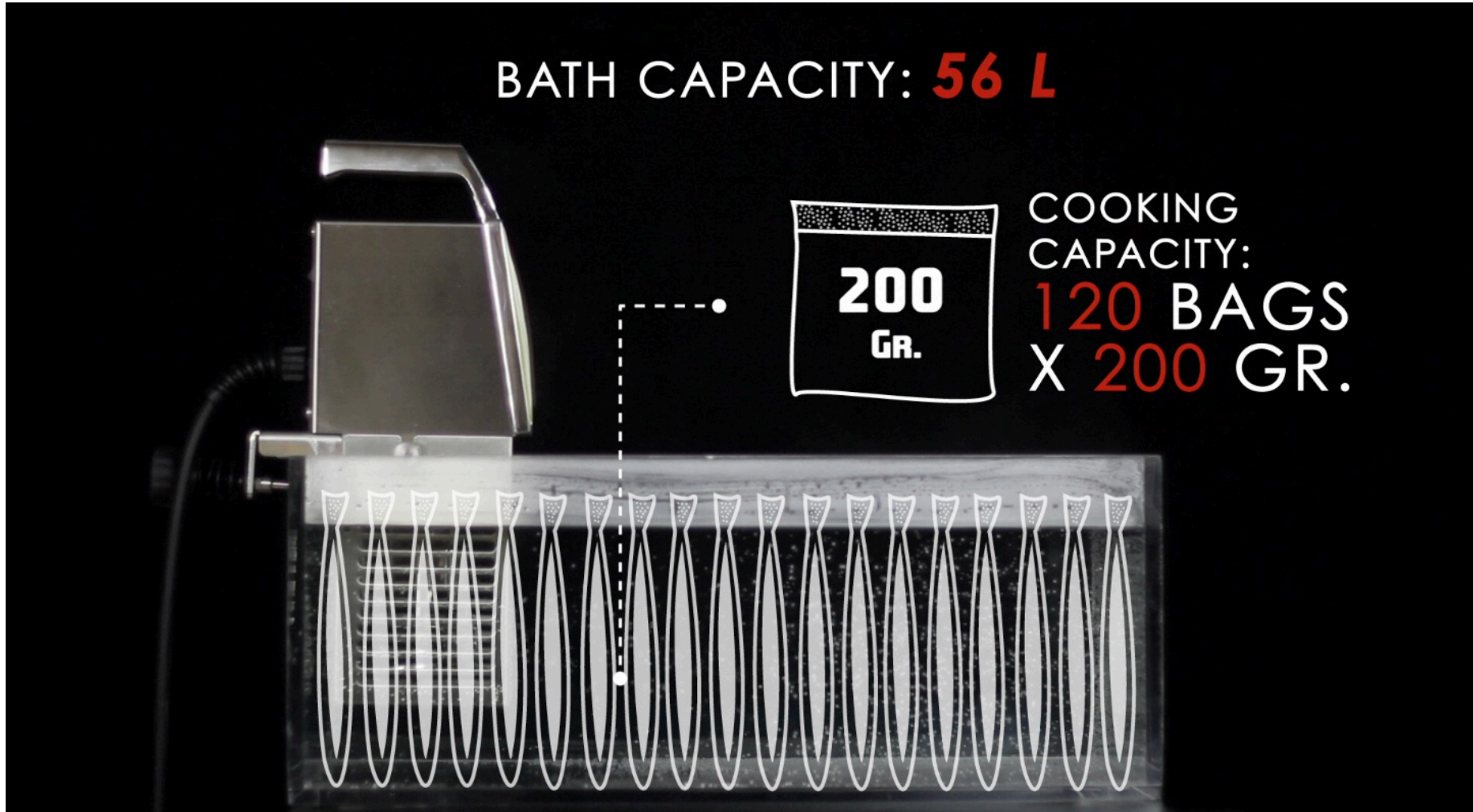
# Professional performance

## Large capacity

BATH CAPACITY: **56 L**



COOKING  
CAPACITY:  
**120 BAGS**  
X **200 GR.**





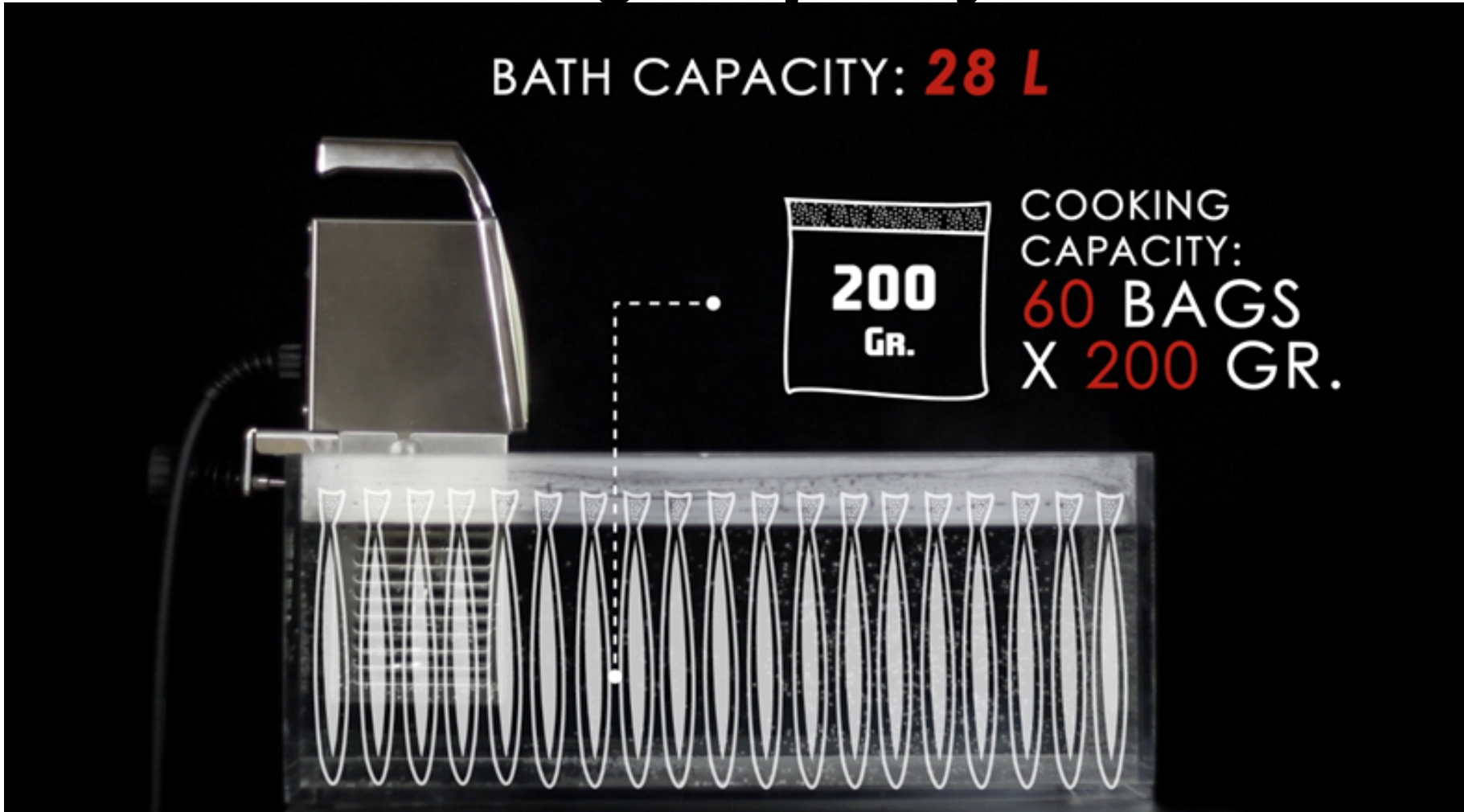
# Professional performance

## Large capacity

BATH CAPACITY: **28 L**



COOKING  
CAPACITY:  
**60 BAGS**  
X **200 GR.**



# Versatile Permitted baths

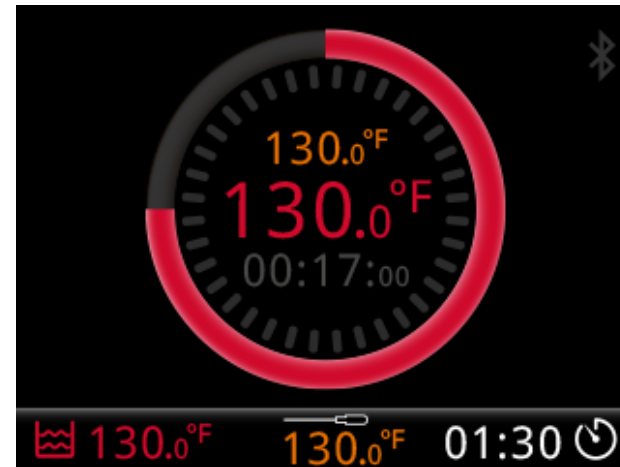


Custom	Gastronorm	Others
<ul style="list-style-type: none"> <li>• Insulated baths with custom lid.</li> <li>• Insulation = energy savings.</li> <li>• With drainage tap.</li> </ul>	<ul style="list-style-type: none"> <li>• Maximum capacity: 56 / 28 l</li> <li>• Minimum depth: 150 mm</li> </ul>	<ul style="list-style-type: none"> <li>• Maximum capacity: 56 / 28 l</li> <li>• Minimum depth: 150 mm</li> <li>• Max. depth: 200 mm (recommended)</li> </ul>

# Versatile

## Degrees in °C/°F

Easy conversion from one system to another.



# Versatile

## Ability to work for an indefinite time

You can set it to be used for indefinite time, setting a temperature but not a time. This function is particularly good for regeneration.



# Robust



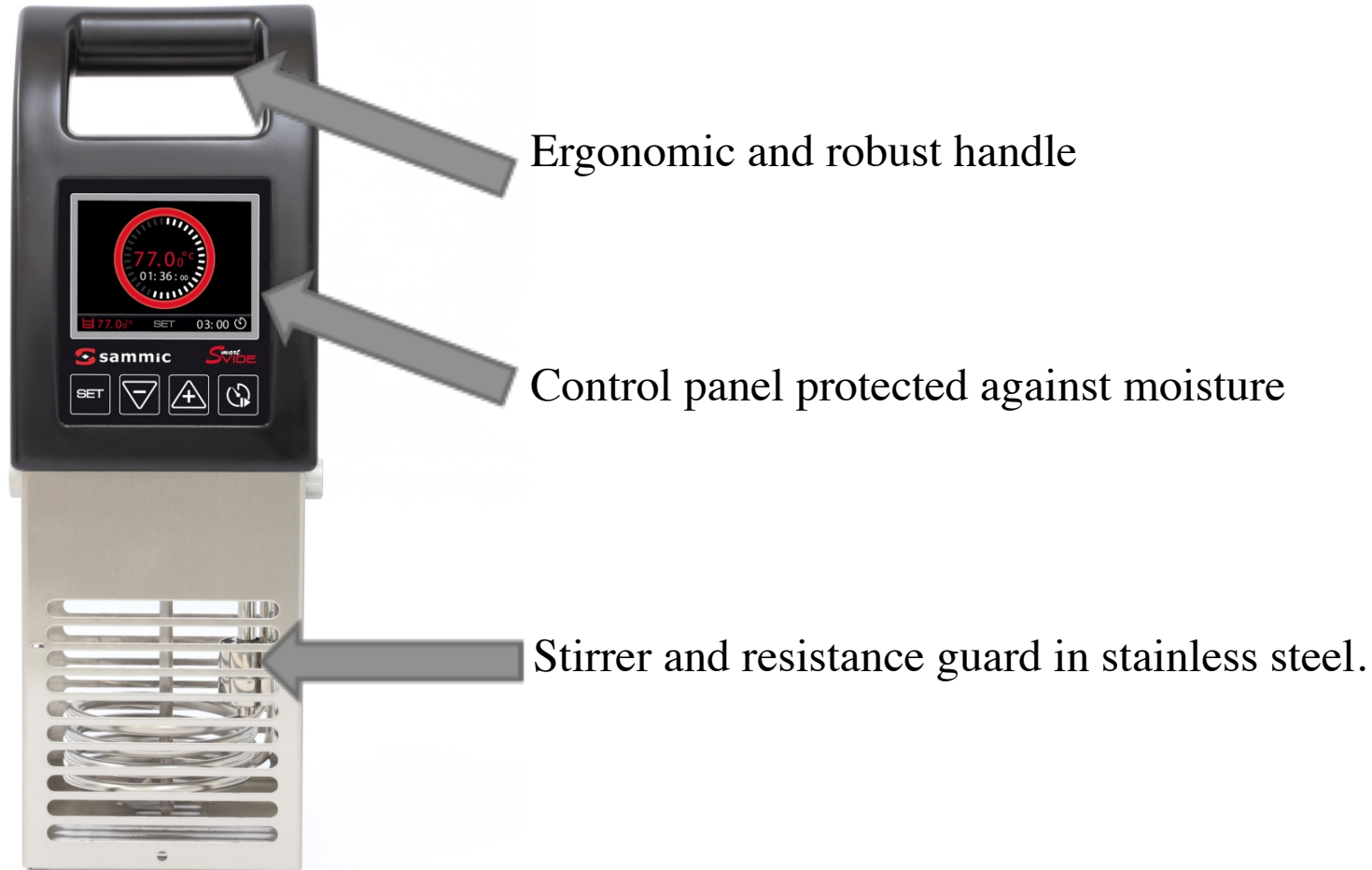
Ergonomic and robust handle in solid stainless steel.

Control panel protected against moisture

Stirrer and resistance guard in stainless steel.

**SmartVide8 Plus / SmartVide8**

# Robust



**SmartVide6 / SmartVide4**

# Portable



Ergonomic and robust handles so the SmartVide can easily be moved from one bath to another.

# Portable



The transport bag enables you to take it anywhere.



# Bluetooth connectivity



- Free app available for IOS and Android
- HACCP-ready
- Recipe memory
- Deferred start

**SmartVide8 Plus**

# Bluetooth connectivity



## **HACCP-Ready**

Thanks to the Bluetooth connectivity, the **SmartVide8 Plus** makes the **HACCP control** extremely simple, enabling you to **export or print the results** of the cooking at the end of each cycle.

**SmartVide8 Plus**

# Bluetooth connectivity



## Recipe memory

Possibility of saving recipes in both the appliance memory and the app. Simply select the recipe instead of entering the temperature and time, guaranteeing consistent results in every cycle.

**SmartVide8 Plus**

# Complete warning system



Low water level



Power cut



Water temperature  
sensor



Stirrer motor



Heater resistances



Device overheating

# Designed and developed with chefs...

Sammic's R&D+I team has been working closely with our **corporate Chef Enrique Fleischmann and Fleischmann's Cooking Group** with the aim of developing the cooker that best suits their needs.



# ...for chefs

All of the SmartVide models have been tested by chefs all over the world before their launch.



# Quality assurance

## 100% tested

All SmartVide cookers  
are tested one by  
one before they are sold,  
guaranteeing the best  
performance in a  
professional kitchen.



# Quality assurance Certificates

**SmartVide** cookers comply with the necessary approval for sale in the most demanding markets.





# Wide range of accessories

## Insulated vat with lid

- Thermal insulation and energy savings.
- Available in two sizes:
  - GN 2/1: 56 litres.
  - GN 1/1: 28 litres.
- Manufactured in stainless steel.
- With drainage tap.



# Wide range of accessories

## Core probe and membrane

- Optional for SmartVide8 Plus / SmartVide8.
- This enables you to measure the temperature at the centre of the product.
- Recommended when creating recipes.
- A **membrane** protects the bag from water entry as a consequence of using the probe.



# Wide range of accessories

## Anti-steam balls

### Balls for preventing liquid evaporation

- They create a layer of insulation in any open bath, avoiding heat loss and water evaporation.
- They keep the vacuum bags submerged.
- They reduce fumes and the risk of splashing.
- They can withstand up to 110°C and can be used with practically any type of liquid.



# Part of a complete solution

Sammic has been manufacturing **professional vacuum packers** since 1990, and now offers a **complete solution** for sous-vide cooking.



# I've got an oven, why do I need a SmartVide?

Characteristic	SmartVide	Oven
Accuracy in cooking	Precision cooking	Less precise. +/-2-3°C.
Versatility and portability	Portability inside and out of the kitchen.	Practically zero mobility. Changing the function requires waiting times.
Productivity	Large cooking capacity without quality loss.	Piling up bags when cooking is not advisable.
Consumption	Limited consumption.	High consumption in comparison with the SmartVide.
Compact size	It can fit into any small space in the kitchen.	It occupies a significant amount of space in the kitchen.
Prior installation	It does not require prior installation.	It requires prior installation (outlet for fumes).
Regeneration	Accurate and continuous regeneration.	Rather impractical for regeneration.