

Погружные циркуляторы SMARTVIDE 9, SMARTVIDE XL

Технические характеристики

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IMMERSION CIRCULATOR SMARTVIDE 9

Maximum capacity: 56 l / 14 gal.



SALES DESCRIPTION

Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable.
Interchangeable between °C and °F.

- ✓ Bluetooth connectivity.
- ✓ HACCP-ready.
- ✓ Optional core probe.
- ✓ Firmware update.
- ✓ Programmable: possibility of storing 20 cooking programs.

Sous-vide cooking, a technique with many advantages

- ✓ SmartVide guarantees cooking at a **precisely controlled temperature** while preserving the quality of the product, enhancing flavor and texture. Equipped with a highly precise temperature control system to obtain extremely consistent results.
- ✓ An **optional core probe** allows for even more precise control in recipe standardization.
- ✓ Allows cooking food in their own juice and using this juice immediately after cooking to **enhance flavors**.
- ✓ Marinates and macerates an ingredient in **half the time**.
- ✓ **Infuses and flavors** oil, fat or other products applying the controlled temperature technique.
- ✓ Increases **profits** due to lack of product shrink.

SmartVide 9: designed for chefs, developed with chefs

- ✓ The thick stainless steel, robust construction guarantees commercial performance.
- ✓ Requires **very little hands-on time**, allowing the Chef to do other tasks while the product is being cooked. Just program temperature and time, SmartVide will do the rest.
- ✓ 4 buttons and a full-color TFT display that offers **all the information at a glance** makes operation a child's play. Moreover, thanks to Bluetooth connectivity, an exchange of important data is enabled to

enhance the Chef's performance.

- ✓ SmartVide5 is **portable**: thanks to their ergonomic handle, SmartVide5 can be taken from a container to another easily. Additionally, the optional bag allows easy transport - wherever the Chef goes.
- ✓ **HACCP-ready**: thanks to Bluetooth connectivity, it is possible to export or print cooking results at the end of each cycle.
- ✓ **Your appliance, always updated**: free firmware update, no matter where the appliance is.

INCLUDES

- ✓ Transport bag.

OPTIONAL

- ☐ Core probe.
- ☐ Insulated tank.
- ☐ Lid for insulated tank.
- ☐ Floating balls.
- ☐ Janby Track (available through janby,kitchen).

ACCESSORIES

- ☐ Needle probe for sous-vide cookers
- ☐ Probe foam seal
- ☐ Insulated tank for SmartVide immersion circulator
- ☐ Lid for SmartVide tanks
- ☐ Floating balls for SmartVide
- ☐ SmartVide transport bag
- ☐ Smooth bags for sous-vide cooking
- ☐ Tank dividers

SPECIFICATIONS

Temperature

Display precision: 0.01°C
Range: 5°C - 95°C
Permissible ambient temperature: 5°C - 40°C

Time

Resolution: 1'
Cycle duration: 1' - 99 h

General features

Maximum recipient capacity: 56 l
Total loading: 2000 W

Submersible part dimensions: 117 mm x 110 mm x 147 mm
External dimensions (W x D x H): 124 mm x 140 mm x 360 mm

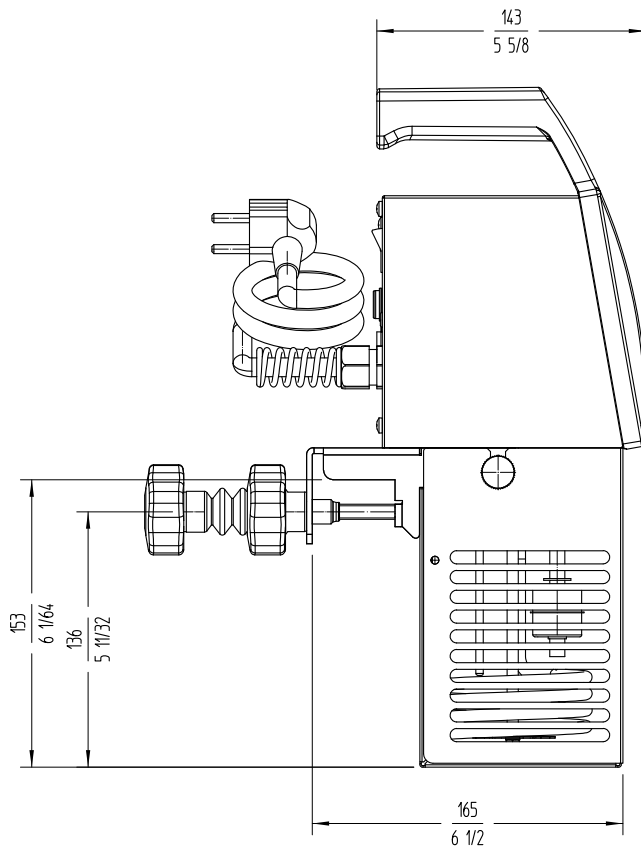
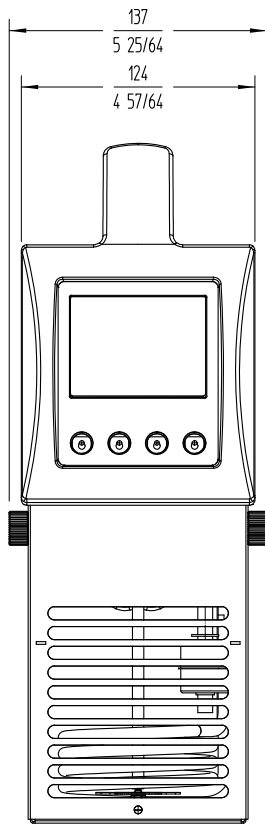
Net weight: 4.2 kg

Crated dimensions
440 x 190 x 310 mm
Gross weight: 5.8 kg

AVAILABLE MODELS

1180141	SmartVide 9 230/50-60/1 UK
1180143	SmartVide 9 120/60/1
1180140	SmartVide 9 230/50-60/1
1180144	SmartVide 9 208-240/50-60/1

* Ask for special versions availability



IMMERSION CIRCULATOR SMARTVIDE XL

Maximum capacity: 120 l / 30 gal.



- ✓ Requires **very little hands-on time**, allowing the Chef to do other tasks while the product is being cooked. Just program temperature and time, SmartVide will do the rest.
- ✓ The interactive full-color touchscreen offers **all information at a glance** and makes operation extremely intuitive. In addition, thanks to the connectivity, an exchange of important data is allowed to improve the performance of the Chef.
- ✓ SmartVide XL offers a complete **settings menu**, accessible through its touch screen.
- ✓ **Portable**: thanks to their thick, stainless steel, ergonomic handle, SmartVide can be taken from a container to another easily. Additionally, the bag supplied with the circulator allows easy transport - wherever the Chef goes.
- ✓ **HACCP-ready**: thanks to Bluetooth connectivity, it is possible to export or print cooking results at the end of each cycle. Furthermore, the cooking data be consulted on the interactive touch screen at any time during the cycle.
- ✓ **Your appliance, always updated**: free firmware update, no matter where the appliance is with no need of additional appliances.

High production retherming and cooking station

SmartVide XL cooker + 120P heated tank

High production: serve up to 200 portions of 200 g per hour.

Designed to help foodservice professionals with productivity, menu versatility and culinary quality. Serve up to 200 portions of 200 g per hour while maintaining the same precision as a typical countertop sous vide tank.

[link:landing:174/]

SALES DESCRIPTION

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

Interchangeable between °C and °F.

- ✓ Bluetooth / WIFI connectivity.
- ✓ HACCP-ready.
- ✓ Optional core probe and temperature control by core probe.
- ✓ Firmware update.
- ✓ 5" colour touch screen.

Sous-vide cooking, a technique with many advantages

- ✓ SmartVide guarantees cooking at a **precisely controlled temperature** while preserving the quality of the product, enhancing flavor and texture. Equipped with a highly precise temperature control system to obtain extremely consistent results.
- ✓ The **optional core probe** allows for an even more precise control when standardizing recipes. Recipes can be set and the SmartVide controlled by the core probe temperature.
- ✓ Allows cooking food in their own juice and using this juice immediately after cooking to **enhance flavors**.
- ✓ Marinates and macerates an ingredient in **half the time**.
- ✓ **Infuses and flavors** oil, fat or other products applying the controlled temperature technique.
- ✓ The possibility of probe activated cycle start is a crucial function for **pasteurization**.
- ✓ Increases **profits** due to lack of product shrink
- ✓ The possibility of connecting SmartVide X to an **enhanced tank** reduces heating time. This function is specially useful when cooking or retherming very cold or frozen food.

SmartVide XL: designed for chefs, developed with chefs

- ✓ The thick stainless steel, robust construction guarantees commercial performance.

INCLUDES

- ✓ Janby Track Mini (must be activated).

OPTIONAL

- | | |
|---|---|
| ☐ Core probe. | ☐ Lids for insulated tanks. |
| ☐ Insulated tanks. | ☐ Floating balls. |
| ☐ Heated tanks. | ☐ Janby Track (available through janby,kitchen). |

ACCESSORIES

- | | |
|--|--|
| ☐ Needle probe for sous-vide cookers | ☐ Lid for SmartVide tanks |
| ☐ Probe foam seal | ☐ Floating balls for SmartVide |
| ☐ Insulated tank for SmartVide immersion circulator | ☐ Heated tanks for SmartVide X |
| | ☐ Heated tanks for SmartVide XL |
| | ☐ Baskets for 120P heated tank |

SPECIFICATIONS

Temperature

Display precision: 0.01°C

Range: 5°C - 95°C

Permissible ambient temperature: 5°C - 40°C

Time

Resolution: 1'

Cycle duration: 1' - 99 h

General features

Maximum recipient capacity: 120 l

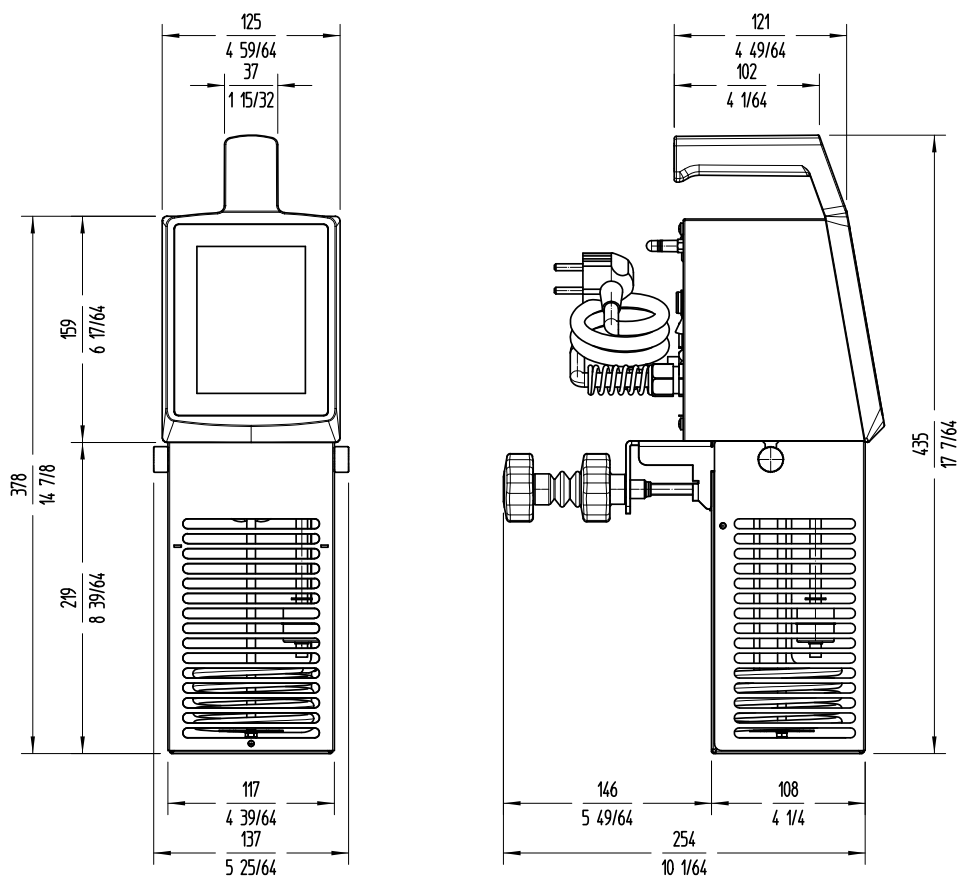
Total loading: 2600 W

Submergible part dimensions: 117 mm x 110 mm x 197 mm
External dimensions (W x D x H): 125 mm x 148 mm x 435 mm
Net weight: 4,65 kg

AVAILABLE MODELS

1180402	SmartVide XL 208-240/50-60/1
1180400	SmartVide XL 230/50-60/1
1180406	SmartVide XL 230/50-60/1 AUS

* Ask for special versions availability





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