



Sous-vidé cookers

Commercial precision cooker to get the best of products.



Temperature-controlled sous-vidé cooking has become an indispensable technique for any kitchen that follows the latest trends. More than a fashion, it is a cooking technique that gains adherents for both its advantages related to product quality as the economic and organisational benefits that this means

Sammic offers a wide range of sous-vidé equipment in terms of capacity and uses, including both portable immersion circulators with stirrer and unstirred waterbaths, providing the right solution for each user's needs.

BENEFITS OF SOUS-VIDE COOKING

Product quality: it allows to obtain a more tender and tasty product and with a better texture.

- ▶ Minimal loss of moisture and weight.
- ▶ Preservation of flavour and aroma as water-soluble substances - especially aromatics - are not lost
- ▶ Flavours are enhanced, colours retained and little or no salt is required.
- ▶ Nutrients are preserved as water-soluble minerals are not leaked into cooking water, as cooking in a vacuum bag eliminates this.
- ▶ Research has shown that sous vide gives the highest retention of vitamins vs. steaming and boiling.
- ▶ Little additional fat is required during cooking.
- ▶ Consistent results every time a dish is cooked.

Operational and economic benefits

- ▶ Allows to prepare dishes in advance, making work organization easier in peak periods.
- ▶ Minimizes waste by advance preparation of controlled portions.
- ▶ Low energy consumption compared with ovens and gas ranges. Non-use of gas reduces ambient temperature in kitchen, and fire risk
- ▶ Several meals from starter to dessert can be regenerated simultaneously in the same bath reducing clean-up time.
- ▶ With minimal training, unskilled staff can use Sammic sous-vidé cooking appliances. This simplifies service and is especially useful for room service during the night.
- ▶ Production planning allows the restaurant to offer a wider variety of dishes.
- ▶ Minimum shrinkage of contents during cooking process, typically from 30% to less than 5% in most cases resulting in greater yield.
- ▶ Cheaper cuts of meat can be used as the sous-vidé technique dramatically improves tenderness.

▶ TYPES OF SOUS-VIDE COOKERS

Clip-on immersion circulator with stirrer:

- ▶ It can be fitted in seconds into a standard gastronomy container of different sizes.
- ▶ Easy to stock and transport.
- ▶ Stability/uniformity: $\pm 0.1^{\circ}\text{C}$.
- ▶ Minimum container depth: 150 mm.

Unstirred digital baths:

- ▶ Static sous-vidé bath.
- ▶ Combines the precision and the capability to produce without depending on external containers.
- ▶ Different models and sizes available.
- ▶ Stainless steel construction.
- ▶ 14 or 28 litres model with the possibility to use partitions (optional), and a duo-bath with two tanks (4 + 22 lt.).
- ▶ Sensitivity $\pm 0.2^{\circ}\text{C}$, uniformity $\pm 0.1^{\circ}\text{C}$.

More information at www.sous-vidé.cooking



SmartVide
App





CLIP-ON IMMERSION CIRCULATOR WITH STIRRER

Sous-Vide cooker with stirrer "SmartVide"

Commercial high-precision stirrer circulator. Reliable, user-friendly and portable. It can be fitted in seconds into a standard gastronorm container of different sizes. Maximum capacity: 56 litres / 14 gal.

SPECIFICATIONS	SMARTVIDE 8 PLUS	SMARTVIDE 8	SMARTVIDE 6	SMARTVIDE 4
TEMPERATURE				
DISPLAY PRECISION	0.01°C	0.01°C	0.01°C	0.01°C
RANGE	5-95°C	5-95°C	5-95°C	5.95°C
TIME				
RESOLUTION	1'	1'	1'	1'
CYCLE(S) DURATION	1'-99h	1'-99h	1'-99h	1'-99h
GENERAL FEATURES				
MAX. RECIPIENT CAPACITY	56l	56l	56l	28l
TOTAL LOADING	2000W	2000W	2000W	1600W
BLUETOOTH CONNECTIVITY	Yes	No	No	No
HACCP-READY	Yes	No	No	No
CORE PROBE	Optional	Optional	No	No
PANEL & HANDLE	Stainless steel	Stainless steel	Polyamide	Polyamide
TRANSPORT BAG	Yes	Yes	Optional	Optional
DIMENSIONS				
SUBMERSIBLE PART	117x110x147mm	117x110x147mm	117x110x147mm	112x94x147mm
EXTERNAL	124x140x360mm	124x140x360mm	124x140x360mm	112x127x355mm
NET WEIGHT	4.1Kg	4.1Kg	3.5Kg	2.7Kg



new

IMMERSION CIRCULATOR SMARTVIDE8 PLUS

Max. capacity: 56 lt./14 gal. Bluetooth connectivity for HACCP. Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable. With cutting-edge features that allow interchange of important data to improve the chef's experience and to allow an effective HACCP control with Bluetooth connectivity.

		RRP €
1180000	SmartVide 8 Plus 230/50-60/1	1.250

Default equipment

- Transport bag.

Optional equipment

- Core probe.
- Insulated containers.
- Lids for containers.



new

IMMERSION CIRCULATOR SMARTVIDE8

Max. capacity: 56 lt./14 gal. Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable.

		RRP €
1180005	SmartVide 8 230/50-60/1	1.100

Default equipment

- Transport bag.

Optional equipment

- Core probe.
- Insulated containers.
- Lids for containers.



new

IMMERSION CIRCULATOR SMARTVIDE6

Max. capacity: 56 lt./14 gal.
 Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable.
 NSF listing in process as for Feb. 2016.

		RRP €
1180020	SmartVide 8 230/50-60/1	950

Optional equipment

- Transport bag.
- Insulated containers.
- Lids for containers.



new

IMMERSION CIRCULATOR SMARTVIDE4

Max. capacity: 28 lt./ 7 gal.
 Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable. NSF listing in process as for Feb. 2016.

		RRP €
1180040	SmartVide 4 230/50-60/1	750

Optional equipment

- Transport bag.
- Insulated container.
- Lid for container.



UNSTIRRED DIGITAL BATHS

Static Sous-Vide bath

Unstirred digital baths, combining precision and production capacity without depending on external containers. Stainless steel construction 4, 14, 22 or 28-litre baths.

SPECIFICATIONS	SVC-14	SVC-28	SVC-4-22D
TEMPERATURE			
DISPLAY PRECISION	0.01°C	0.01°C	0.01°C
RANGE	5-95°C	5-95°C	5-95°C
CONTROL	PID-Adaptive	PID-Adaptive	PID-Adaptive
TIME			
RESOLUTION	1'	1'	1'
CYCLE(S) DURATION	1'-99h	1'-99h	1'-99h
GENERAL FEATURES			
MAX. RECIPIENT CAPACITY	14l	28l	26l
TOTAL LOADING	1500W	1900W	1250W
TAP	Yes	Yes	Yes
DIMENSIONS			
INTERNAL	300x300x150mm	300x505x200mm	117x110x147mm
EXTERNAL	431x377x290mm	332x652x290mm	124x140x360mm



SOUS-VIDE COOKER SVC-14

Unstirred sous-vide digital bath with 14 litres capacity.
Unstirred compact digital bath.

		RRP €
5170000	Sous-vide SVC-14 230/50-60/1	1.429

Default equipment

- Drain tap.

Optional equipment

- Bath partition.
- Needle probe.
- Probe foam seal.
- Digital thermometer and probe kit.



SOUS-VIDE COOKER SVC-28

Unstirred sous-vide digital bath with 28 litres capacity.

		RRP €
5170005	Sous-vide SVC-28 230/50-60/1	1.647

Default equipment

- Drain tap.

Optional equipment

- Bath partition.
- Needle probe.
- Probe foam seal.
- Digital thermometer and probe kit.



SOUS-VIDE COOKER SVC-4-22D

Unstirred sous-VIDE digital bath with two tanks of 22 and 4 litres capacity.

		RRP €
5170010	Sous-VIDE SVC4-22D 230/50-60/1	2.900

Default equipment

- Drain tap.

Optional equipment

- Bath partition.
- Needle probe.
- Probe foam seal.
- Digital thermometer and probe kit.

ACCESSORIES

Needle Probe for sous-VIDE cookers



To get to the heart of the product.
For SmartVide8 Plus / SmartVide 8

		RRP €
1180090	Needle probe for SmartVide8 / SmartVide8 Plus	165

Probe Foam Seal



To prevent losing vacuum into the bag when using a needle probe

		RRP €
5170060	Membrane 100mm x 4 m Sous-VIDE	30

Insulated tank for SmartVide immersion circulator



Specially designed for SmartVide
Stainless steel made.
Available in 2 sizes.
Complete with tap.
Lid not included. It must be ordered separately.

		RRP €
1180060	Insulated tank 1/1 28 l. / 7.4 gal.	345
1180065	Insulated tank 2/1 56 l. / 14.8 gal.	435



Lid for Sous-Vide cooking



- Lid for sous-vide cooking.
- ▶ Stainless steel made.
 - ▶ Prevents water evaporation during cooking process.
 - ▶ Adapts 1/1 and 2/1 standard gastronorm containers or Sammic insulated tanks with tap.
 - ▶ Complete with handle.

		RRP €
1180062	Lid 1/1 GN 1/1 SmartVide	45
1180067	Lid 2/1 GN 2/1 SmartVide	81

Floating balls for SmartVide



- Ideal for avoiding evaporation during the cooking process
- Hollow Plastic Floating Balls - 20mm diameter.
- Made of polypropylene.
- ▶ Create a blanket of insulation in any open bath, reducing heat loss and evaporation.
 - ▶ Help keep vac packs under the water.
 - ▶ Reduce fumes and splashing hazards.
 - ▶ Can be used in temperatures up to 110°C and in most bath fluids

		RRP €
1180080	Floating balls for SmartVide Ø20mm., 1,000 units	78

Bath Partition



		RRP €
5170065	Sous-vide divider 270mm	94
5170066	Sous-vide divider 470mm	120

SmartVide transport bag



- Specially designed for SmartVide
- Optional accessory for SmartVide6 and SmartVide4.

		RRP €
1180085	Transport bag for SmartVide	49

