



HIGH PRODUCTION RETHERMING AND COOKING STATION

The SmartVide XL cooker + 120P heated tank: Serve up to 200 portions of 200 g per hour



FOOD PRESERVATION AND SOUS-VIDE
SOUS-VIDE COOKERS

SALES DESCRIPTION

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.

- ✓ **High production:** Up to 200 servings of 200 g 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.
 - ✓ **Precision:** To obtain extremely consistent results.
 - ✓ **Easy HACCP control:** Allowing to export or print results of each cycle.
 - ✓ **Janby Track-Ready:** Control cooking & retherming times of each product independently.
 - ✓ See Janby Digital.
- +information

AVAILABLE MODELS

9500255 Precision sous-vide rethermalizer kit (SmartVide XL + 120P)

* Ask for special versions availability



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Project	Date
Item	Qty
Approved	

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