



SmartVide8 Plus 120/60/1

MAX. CAPACITY: 56 LT./14 GAL. BLUETOOTH CONNECTIVITY FOR HACCP.

Commercial high-precision stirrer circulator. 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

Portable precision cooker with stirrer for up to 56 lt. / 14 gal. containers. Designed for chefs, developed with chefs.

- The thick stainless steel, robust construction guarantees commercial performance.
- SVide 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 getting an even more precise control.
- 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.
- Requires very little hands-on time, allowing the Chef to do other tasks while the product is being cooked. Just program temperature and time, SVide 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, SVide 8

DEFAULT EQUIPMENT

- Transport bag.

OPTIONAL EQUIPMENT

- Core probe.
- Isolated containers.
- Lids for containers.

TECHNICAL SPECIFICATIONS

Temperature
 Display precision: 0.1 °F
 Range: 41 °F - 203 °F

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

General features
 Maximum recipient capacity: 14 gal.
 Total loading: null (12 A)
 Electrical supply: 120 V / 60 Hz / 1 ~
 Submersible part dimensions: 4.6 " x 4.3 " x 5.8 "
 External dimensions: 4.9 " x 5.5 " x 14.2 "

Net weight: 9 lbs.

KEY FEATURES

- Full-color 3.5" TFT Display. Simultaneous display of target and actual temperatures, core temperature and target and actual timer. Indication of the estimated time to reach the target temperature.
- Graphical summary at the end of the cycle.
- Indication of the energy consumed during heating and the cycle.
- Complete warning system: lack of water, power outage, breakdowns.
- Core temperature alarm.
- HACCP-compliant data storage.
- Bluetooth connectivity. App complete with recipes list, cycles log list.

