



FOOD PRESERVATION AND SOUS-

SOUS-VIDE COOKERS

VIDE



SmartVide8 120/60/1

MAX. CAPACITY: 56 LT./14 GAL.

Commercial high-precision stirrer circulator. Reliable, userfriendly, portable.

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

· The thick stainless steel, robust construction guarantees commercial performance.

• 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 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.

· Infuses and flavors oil, fat or other products applying the controlled temperature technique.

· Increses 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, 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.

DEFAULT EQUIPMENT Transport bag. • Isolated containers. • Lids for containers. • Lids for containers.

EN 61010: 1, EN 51010:2010, EN 61326 2006/95/CE, 89/336/CE

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: 1400 W / 2 Hp (12 A) Electrical supply: 120 V / 60 Hz / 1 ~ Submergible 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