



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 5: designed for chefs, developed with chefs

- ✓ The thick stainless steel, robust construction guarantees commercial performance. The front panel and the grip are made of fiberglass-reinforced polyamide.
- ✓ 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.

OPTIONAL

- | | |
|--|---|
| ☐ Transport bag. | ☐ Janby Track (available through <a >janby,kitchen<="" a>).<="" href="https://eu.janby.kitchen/es/home" td=""> |
| ☐ Insulated tank. | |
| ☐ Lid for insulated tank. | |
| ☐ Floating balls. | |

ACCESSORIES

- | | |
|--|--|
| ☐ Needle probe for sous-vide cookers | ☐ Floating balls for SmartVide |
| ☐ Probe foam seal | ☐ SmartVide transport bag |
| ☐ Insulated tank for SmartVide immersion circulator | ☐ Smooth bags for sous-vide cooking |
| ☐ Lid for SmartVide tanks | ☐ 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: 30 l

Total loading: 1600 W

Electrical supply: 230 V / 50-60 Hz / 1~

Plug: UK (BS 1363 13A / 2P+G)

Submersible part dimensions: 116 mm x 94 mm x 147 mm

External dimensions (W x D x H): 116 mm x 128 mm x 330 mm

Net weight: 3.1 kg



SMARTVIDE 5 230/50-60/1 UK

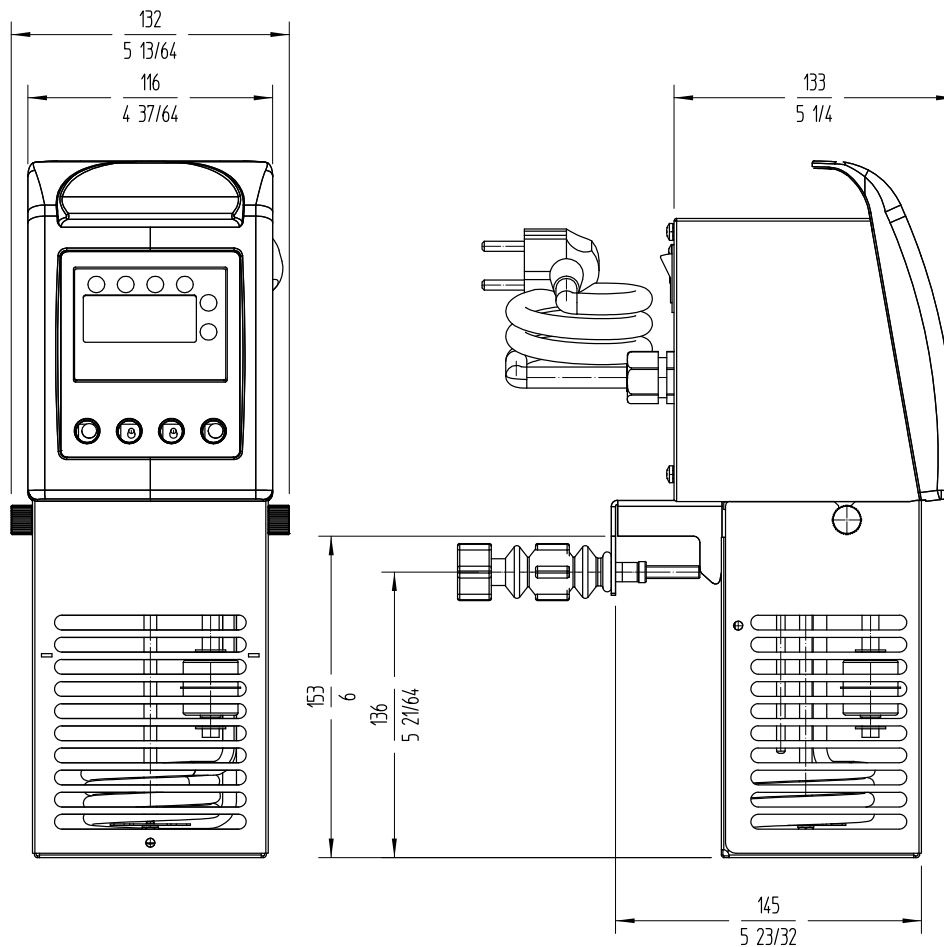
Maximum capacity: 30 l / 8 gal.



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Crated dimensions
410 x 185 x 285 mm

Gross weight: 5 kg



sammic.co.uk

Food Service Equipment Manufacturer

Unit 2, Trevanah Road

Troon Industrial Park

LE4 9LS - Leicester

uksales@sammic.com

Tel.: +44 0116 246 1900



Project

Date

Item

Qty

Approved

product sheet
updated 30/04/2026