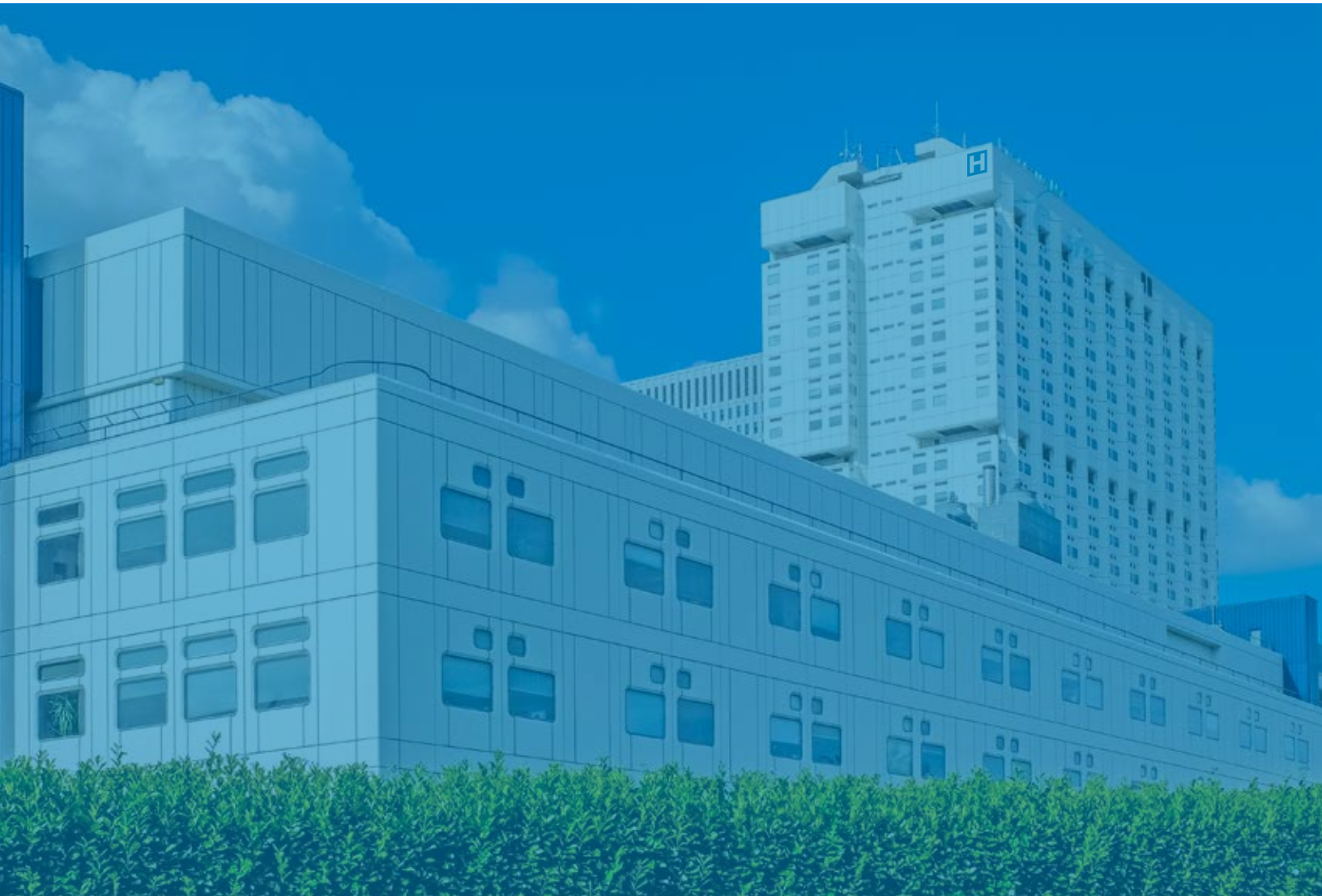




Sammic | Regeneration Systems
Healthcare Solutions



Basic regeneration station

SmartVide 7 + Gastronorm tank



- 2 x SmartVide 7 immersion circulators
- 2 x Gastronorm 1/1 7 gal tanks
- Hourly production: **40 portions** by machine
- HACCP-ready regeneration system

| SmartVide 7 |

Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable. No ventilation hood required.

- 1400 W (120V) / 2000 W (208-240V) immersion circulator.
- Fits any container (min. depth 150mm, max capacity 14 gal).
- Interchangeable between °C and °F.
- Bluetooth connectivity.
- Optional core probe.
- Firmware updater.

Mid-range regeneration station

SmartVide 7 + Insulated tank



- 2 x SmartVide 7 immersion circulators
- 2 x 14 gal Sammic insulated tanks
- 2 x core probes
- Hourly production: **80 portions** by machine
- HACCP-ready regeneration system

| SmartVide 7 |

Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable. No ventilation hood required.

- 1400 W (120V) / 2000 W (208-240V) immersion circulator.
- Fits any container (min. depth 150mm, max capacity 14 gal).
- Interchangeable between °C and °F.
- Bluetooth connectivity.
- Optional core probe.
- Firmware updater.

56L INSULATED TANK Specially designed for SmartVide. Stainless Steel made. Complete with tap.

NEEDLE PROBE Allows the user to track temperature of the product throughout the entire cooking cycle. Recommended for recipe standardization.

High production regeneration station

SmartVide XL + 120P heated tank



- 1 x SmartVide XL immersion circulator (2600 W)
- 1 x 120P 30 gal heated stationary tank (1500 W)
- Total loading: 4100 W
- 1 x core probe
- Hourly production: **150 portions** by machine
- HACCP-ready regeneration system

| SmartVide XL |

Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable. No ventilation hood required.

- 2600 W (208-240V) immersion circulator.
- 5.5" full-colour touchscreen.
- Fits any container (min. depth 200mm, max capacity 30 gal).
- Interchangeable between °C and °F.
- Bluetooth + WIFI connectivity.
- Optional core probe and temperature control by core-probe.
- Firmware updater.
- Janby-Track ready & integrated Janby-Track Mini software (activation is required).

120P HEATED TANK Connected to and controlled by SmartVide XL. Stainless Steel made. Complete with filling tap and drain key.

NEEDLE PROBE Allows the user to track temperature of the product throughout the entire cooking cycle. Recommended for recipe standardization.



Sammic Healthcare Solutions



Solutions for dysphagia

IDDSI standard compliant food processing



www.iddsi.org

Fresh product Processing

Guaranteed vitamin and nutrient retention



#ThePerfectCut

Low contact Food handling

Maximum hygiene | Minimum risk



#TheSmartVacuumXperience

Janby Track-ready regeneration solutions

All Sammic sous-vide solutions are Janby Track ready

Janby Digital Kitchen is our Gastronomy 4.0 technological partner.

Janby Digital Kitchen aims to make the professional kitchen and its processes more sophisticated through **digitalisation, technology and connectivity**.

Together with SmartVide immersion circulators, Janby Track makes controlled regeneration by portion and the perfect traceability a more simple process.



us.janby.kitchen



www.sammic.com



Empresa Registrada
ER-0437/196



UNE-EN ISO 9001



SAMMIC, S.L. · Basarte, 1 · 20720 AZKOITIA · SPAIN

05/2022