

IMMERSION CIRCULATOR

SAM1180120



PRODUCT FEATURES

- The thick stainless steel, robust construction guarantees commercial performance. The front panel and the grip are made of fiberglass-reinforced polyamide.
- 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.
- 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, 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.
- SmartVide7 is portable: thanks to their ergonomic handle, SmartVide7 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.

TECHNICAL SPECIFICATIONS

Model	LxDxH (mm)	Weight (kg)	Max Recipient Capacity (Litres)	Total Loading(W)	Ambient Temperature(°C)	Electrical Connection
SAM1180120	440x190310	3.6	56	2000	5/40	2230V/1ph/50-60Hz