



Sous-vide cooker SmartVide8 Plus

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 HACCP control with Bluetooth connectivity.

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 Plus allows for an interchange of important data to improve the chef's performance.
- SVIDE8 is portable: thanks to their thick, stainless steel, ergonomic handle, SVIDE8 can be taken from a container to another easily. Additionally, the bag supplied with the circulator allows easy transport - wherever the Chef goes.
- SVIDE8 Plus allows for an effective HACCP control. Thanks to Bluetooth connectivity, it is possible to export or print cooking results at the end of each cycle.



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TECHNICAL 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

Bluetooth connectivity: y
HACCP-ready: y
Maximum recipient capacity: 56 l
Total loading: 2000 W
Submersible part dimensions: 117 mm x 110 mm x 147 mm
External dimensions: 124 mm x 140 mm x 360 mm

Net weight: 4.1 Kg

DEFAULT EQUIPMENT

- Transport bag.

OPTIONAL EQUIPMENT

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