



High production
retherming and
cooking station





Watch video
on Vimeo

Why should I use it?



» **High production capacity.** Up to 200 servings of 200 g per hour.



» **Menu versatility.** Several meals can be retherming simultaneously in the same bath.



» **Culinary quality.** Preserves quality of the product and enhances flavor and texture.



» **High precision.** To obtain extremely consistent results.



» **Easy HACCP control.** Allowing to export or print results of each cycle.



» **JANBY Track-ready.** Control cooking & retherming times of each product independently.

SmartVide XL + 120P heated tank



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[View on the website](#)

120P HEATED TANK + SMARTVIDE XL 230/50-60/1	
Bath capacity	120 l.
External dimensions	739 x 582 x 851-899 mm
Total loading	5.6 Kw

[View on the website](#)



What does it
consist of?

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SmartVide XL immersion circulator

Commercial high-precision sous-vide cooker. Reliable, user-friendly and portable



With a **5" touch screen** and **Wi-Fi** and **Bluetooth** connectivity, the SmartVide XL completes the family of Sammic sous-vide cookers. It is designed to work in container of up to 120 liters, which translates into **200 portions of 200g* each time**.

** Maximum capacity for long cooking and temperature maintenance. This capacity may vary depending on the cooking or regeneration requirements.*

What does it consist of?



120P heated tank

Connected to and controlled by SmartVide XL to reach the set temperature 2 times faster

This heated tank is **specially** useful **for cooking or retherming very cold or frozen products**. The tank volume is completely free of components with rounded corners to prevent the accumulation of dirt and facilitate cleaning. It comes with faucet for water fill, drain valve, adjustable legs and is connected to SmartVide XL.

Optionally, users can acquire stainless steel baskets to organize the products inside the tank.

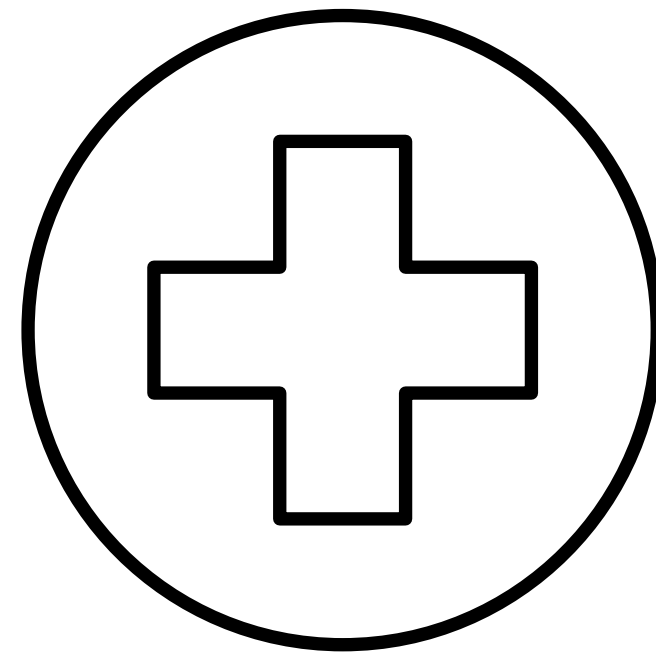




Who is it for?

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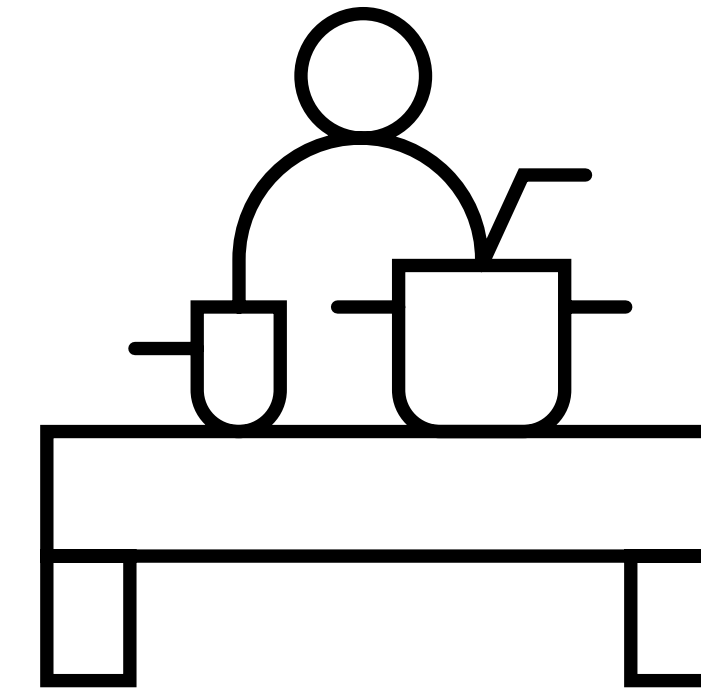
Ideal for...



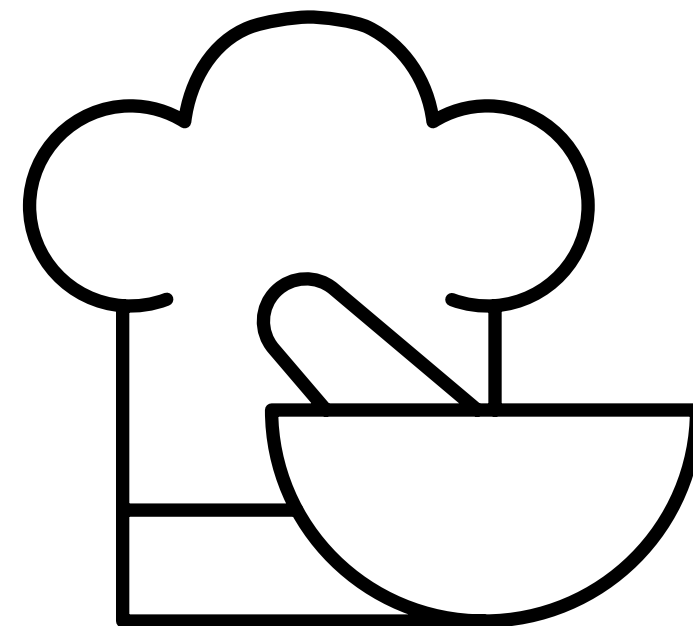
Hospitals



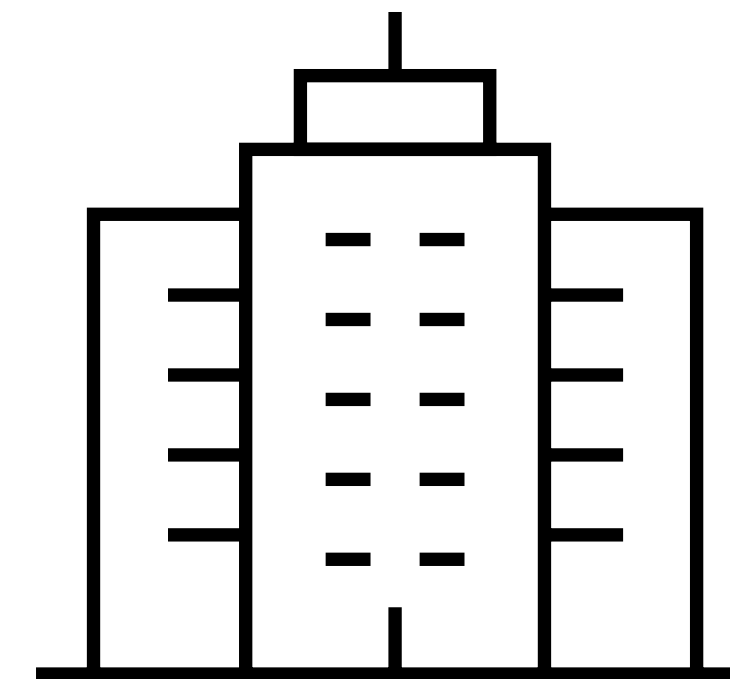
Receptions



Schools



Central kitchens



All kinds of institutions



How can I use it?

The solution adapts to the specific needs of each user, personalizing it with baskets and accessories.

We can define **three main usage modes.**

How can I use it?

Same temperature, same product, same time

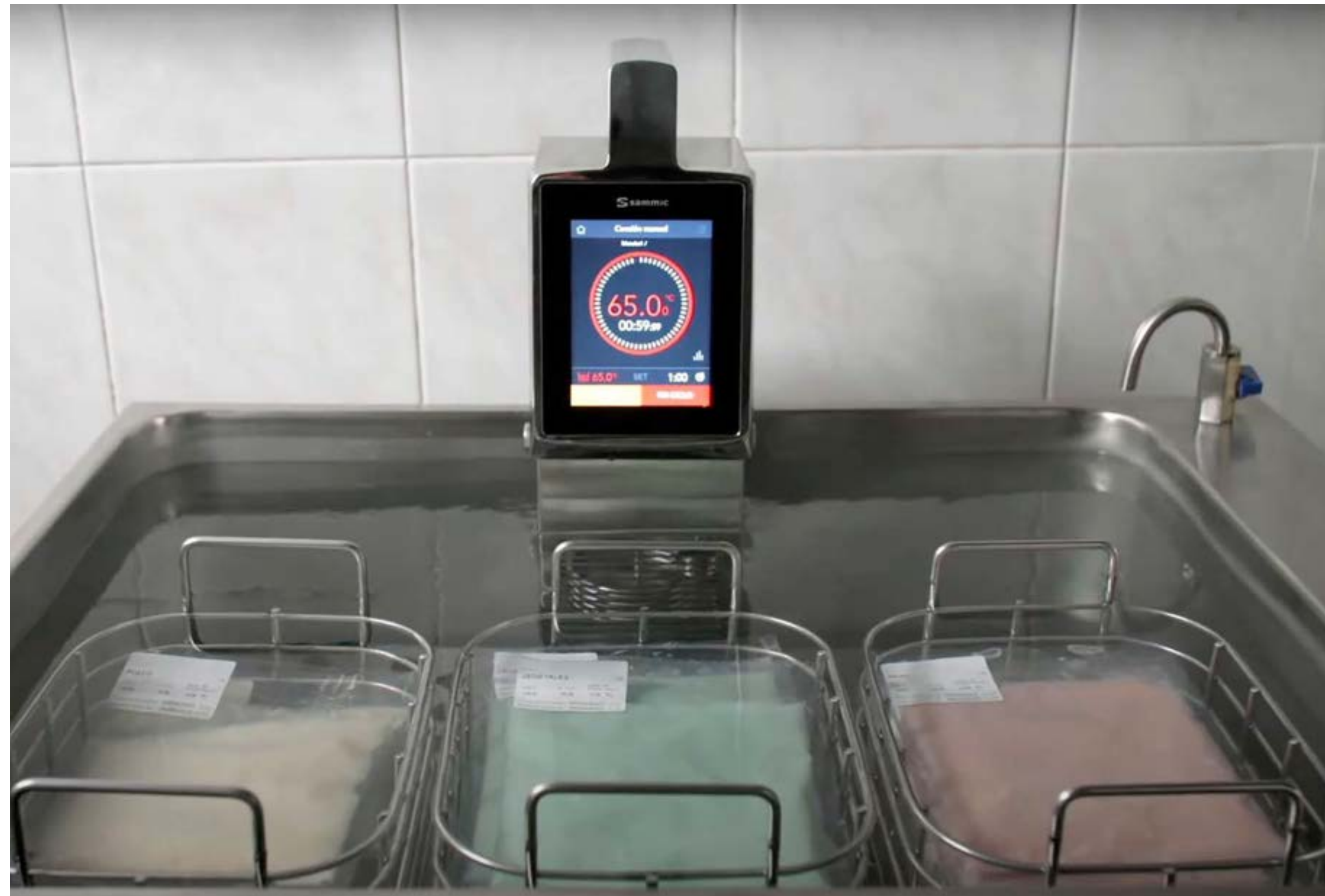
Ideal to achieve
high productions
simultaneously.



How can I use it?

**Same temperature,
different products, same time**

Organize different
products in **baskets**.

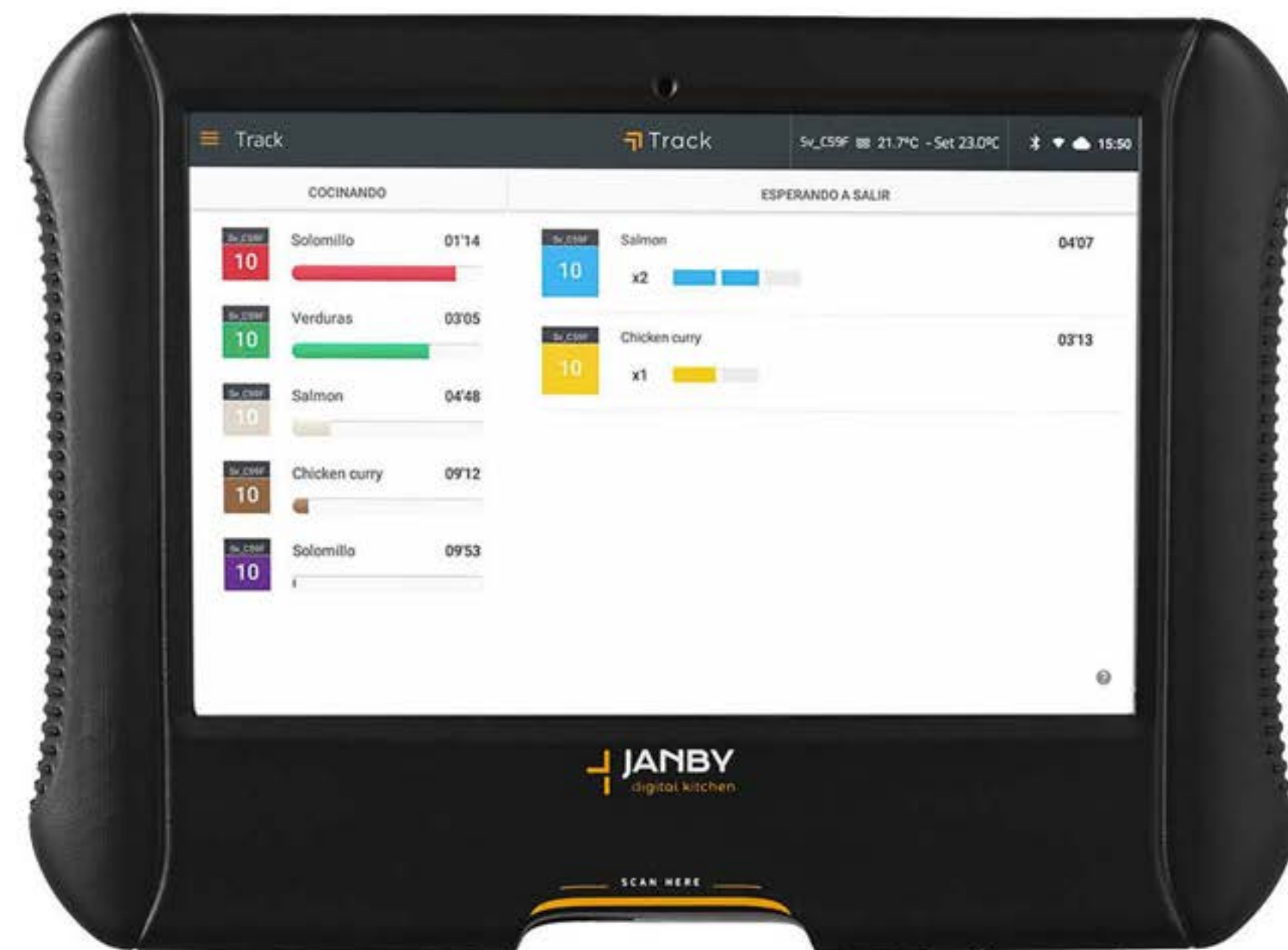


How can I use it?

**Same temperature,
different products, different times**

Control the cooking or regeneration
times of different portions or
batches **independently**.





JANBY Track-ready

Combine your **Sammic** equipment with the **JANBY Track** and digitalize the retherming process.



Improve the food offer and increase the value perceived



Improve tastiness of food while
serving it more efficiently and
improve the perceived value of
clients.

JANBY Track-ready

Automate HACCP reports and ensure food safety

Establish the critical control points and the corrective actions in the JANBY Track for automated **HACCP reports**.



Reduce labor needs in the kitchen



The automation of the retherming process significantly reduces the need of skilled labor while reduces stress in the workplace.

JANBY Track-ready

Data-driven decision making

Analyze every retherming process in the **JANBY Cloud** and take decisions based in real data.





A recognized
solution

Kitchen Innovations Award 2023

+ info

Technical specifications



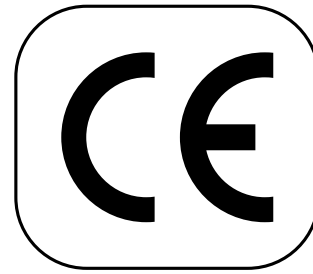
[Spec sheet](#)
[View on the website](#)

SMARTVIDE XL	
Capacity	120 l.
Bluetooth	✓
Wifi connectivity	✓
HACCP-ready	✓
Firmware update	✓
Touch screen	✓
JANBY Track-ready	✓
JANBY Track Mini integrated	✓
Total loading	2600 W
External dimensions	125 x 148 x 435 mm
Net weight	4,65 Kg

120P HEATED TANK	
Capacity	120 l.
Loading	3000 W
External dimensions	739 x 582 x 851-899 mm
Net weight	39,3 Kg



[Spec sheet](#)
[View on the website](#)



UNE-EN ISO 9001

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