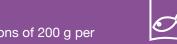
FOOD PRESERVATION AND SOUS-VID

HIGH PRODUCTION RETHERMING AND COOKING **STATION**

The SmartVide XL cooker + 120P heated tank: Serve up to 200 portions of 200 g per





AVAILABLE MODELS

9500255 Precision sous-vide rethermalizer kit (SmartVide XL +

* Ask for special versions availability

SALES DESCRIPTION

Designed to help foodservice professionals with productivity, menu versatility and culinary quality. Serve up to 200 portions of 200 g per hour while maintaining the same precision as a typical countertop sous vide tank.

- ✓ **High production:** Up to 200 servings of 200 g per hour. Internal dimensions: 630 x 380 x 380 mm.
- Menu versatility: Several meals can be retherming simultaneously in
- Culinary quality: Preserves quality of the product and enhances flavor and texture.
- Precision: To obtain extremely consistent results.
- ✓ Easy HACCP control: Allowing to export or print results of each
- Janby Track-Ready: Control cooking & retherming times of each product independently.
- See Janby Digital.
- +information







Polígono Basarte, 1. 20720 Azkoitia, Spain phone +34 943 15 72 36 sales@sammic.com



Project	Date
Item	Qty

Approved