



P/N 1180090

FOOD PRESERVATION AND SOUS-VIDE
SMARTVIDE SOUS-VIDE COOKERS



SALES DESCRIPTION

To get to the heart of the product.
For SmartVide.
Allows the user to track temperature of the product throughout the entire cooking cycle.
Temperature range: 5°C - 95°C (41-203°F).
Length: 80 mm (3.15 in).
NSF-listed in combination with the immersion circulator SmartVide 5 / 7 / 9 / X / XL.

SPECIFICATIONS

Temperature
Display precision: 0.1°C
Range: 5°C - 95°C

Time
Resolution: 1'
Cycle duration: 1' - 99 h

General features
Electrical supply: // 1~
Crated dimensions
100 x 100 x 180 mm
Gross weight: 0.17 kg



sammic | www.sammic.com
Food Service Equipment Manufacturer
Polígono Basarte, 1. phone +34 943 15 72 36
20720 Azkoitia, Spain sales@sammic.com



Project	Date
Item	Qty
Approved	

product sheet
updated 11/01/2025