



## Immersion Circulator SmartVide 8

**MAX. CAPACITY: 56 LT./14 GAL.**

**Commercial high-precision sous-vide cooker.  
Reliable, user-friendly, portable.  
Interchangeable between °C and °F.  
4 user-friendly control buttons.**

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.
- Smart Vide guarantees cooking at a precisely controlled temperature while preserving the quality of the product, enhancing flavour 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 flavours.
- Marinates and macerates an ingredient in half the time.
- Infuses and flavours 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, Smart Vide will do the rest. 4 buttons and a full-colour TFT display that offers all the information at a glance makes operation a child's play.
- SmartVide8 is portable: thanks to their thick, stainless steel, ergonomic handle, SmartVide8 can be taken from a container to another easily. Additionally, the bag supplied with the circulator allows easy transport - wherever the Chef goes.



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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: n  
HACCP-ready: n  
Maximum recipient capacity: 56 Lt  
Total loading: 2000 W  
Submersible part dimensions: 117 mm x 110 mm x 147 mm  
External dimensions (WxDxH): 124 mm x 140 mm x 360 mm

Net weight: 4.1 Kg

#### DEFAULT EQUIPMENT

- Stainless steel handle and panel.
- Transport bag.

#### OPTIONAL EQUIPMENT

- Core probe.
- Insulated tank.
- Lid for insulated tank.