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Sous Vide  
低溫烹調機

**SMART ViDE**  
by Sammic



[www.sammic.com](http://www.sammic.com) - [www.sous-vide.cooking](http://www.sous-vide.cooking)

PROFESSIONAL PERFORMANCE  
專業呈現

ADVANCED FEATURES  
智慧科技功能

BEST USER EXPERIENCE  
最佳使用者體驗

QUALITY ASSURANCE  
品質保證

A LEADER'S GUARANTEE  
Sammic：領導品牌保證

TECHNICAL SPECIFICATIONS  
技術規格



低溫烹調的製造專家 – Sammic



Professional  
performance  
專業呈現



## Extremely precise 精準溫度控制

SmartVide sous-vide cookers are equipped with a **precision temperature control** system, obtaining highly consistent results and facilitating the standardisation of recipes.

An optional core probe enables even more precise control.

SmartVide 低溫烹調機的精確溫控系統，可維持每道烹飪結果一致性，使每道食譜都能標準化。

可選購核心探針溫度計，更加精確掌控溫度！

Temperature accuracy 溫度精準度	Temperature range 溫度範圍	Time accuracy 時間精準度	Cycle duration 時間設定
0.01°C 0.1°F	5 – 95 °C 41 – 203 °F	1 min.	1 min – 99 h.

The high power of the SmartVide cookers makes them ideal for offering a **professional performance**.

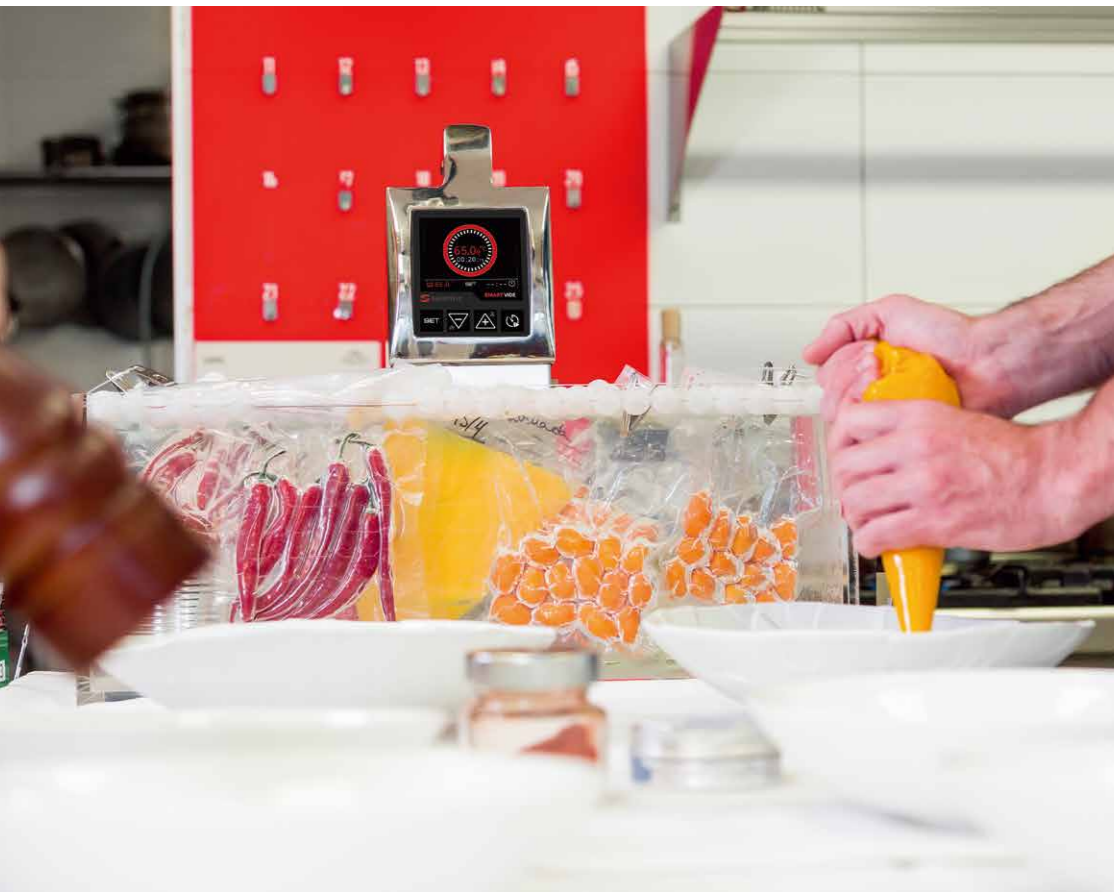
SmartVide的高效能模式，為專業廚房最佳選擇。

Model 機型	Power 230V 功率
SmartVide5	1600 W
SmartVide7	2000 W
SmartVide9	2000 W

## High power 高效能







## Large capacity 超大處理量

SmartVide 7/9 cookers are designed to work in containers of **up to 56 litres / 14 gal** in capacity.  
The SmartVide 5 model works in containers of **up to 30 litres / 8 gal** in capacity.

SmartVide7/9 最大處理量為56公升/24公斤食材  
SmartVdie5 最大處理量為30公升/13公斤食材

Model 機型	Maximum capacity 最大值容量	Rations of 200 g 定量 200克	Quantity of product 可處理量
SmartVide5	30 l. / 8 gal	65	13 Kg
SmartVide7	56 l. / 14 gal	120	24 Kg
SmartVide9	56 l. / 14 gal	120	24 Kg

## Permitted containers 適用容器

In addition to the specially designed insulated tanks for the SmartVide, the SmartVide can also work with Gastronorm containers or any other type of container, as long as they comply with the maximum capacity requirements (up to 56/30 litres / 8/14 gal, according to the model) and recommended depths (150-200 mm).

除了有專門為SmartVide設計的不鏽鋼保溫槽外，SmartVide也可以搭配其它GN調理盆或其它任何類型的容器，只要容器能符合最大處理量（最高56/30公升，視不同型號而定）和建議深度（15~20公分）。



Custom 客製	Gastronorm 容器	Others 其他
<ul style="list-style-type: none"> <li>Insulated tanks with custom lid. 附蓋不鏽鋼保溫槽</li> </ul>	<ul style="list-style-type: none"> <li>Maximum capacity: 56 / 30 l. - 8 / 14 gal 最大容量56 / 30公升</li> </ul>	<ul style="list-style-type: none"> <li>Maximum capacity: 56 / 30 l. - 8 / 14 gal 最大容量56 / 30公升</li> </ul>
<ul style="list-style-type: none"> <li>Insulation = energy savings. 保溫=節省能源</li> </ul>	<ul style="list-style-type: none"> <li>Minimum depth: 150 mm. 深度最小15公分</li> </ul>	<ul style="list-style-type: none"> <li>Minimum depth: 150 mm. 深度最小15公分</li> </ul>
<ul style="list-style-type: none"> <li>With drainage tap. 具排水龍頭</li> </ul>		<ul style="list-style-type: none"> <li>Maximum recommended depth: 200 mm. 深度最深20公分</li> </ul>

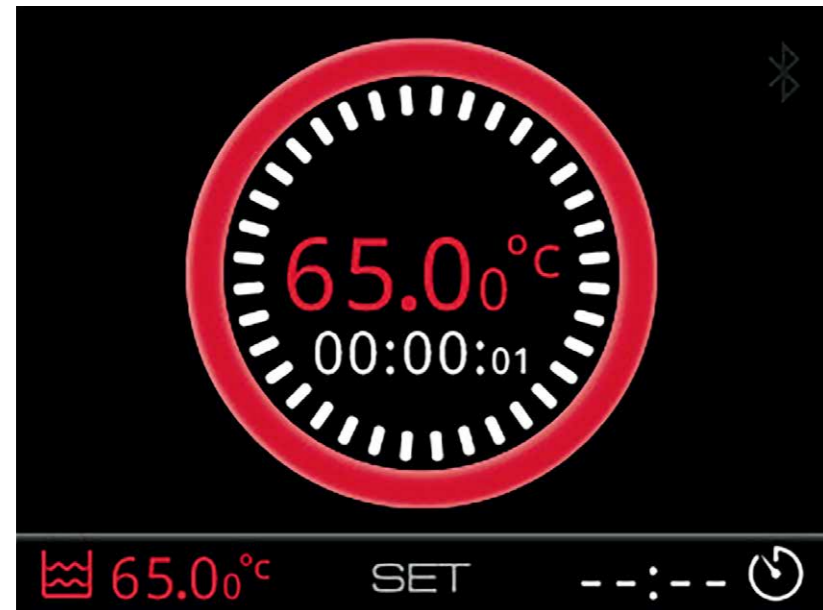


## Ability to work for an indefinite time 不設時間模式運作

Can be set to be used for indefinite time, setting a temperatures but not a time.

This function is **particularly indicated for regeneration.**

能以不設時間方式運作，意即只設定溫度而不設時間方式運作。此功能是特別為加熱/回溫食材而設計。



Equipped with an ergonomic and robust handle made from solid stainless steel (SmartVide 9) or reinforced polyamide (SmartVide 7/5), all models have a **control panel which is protected against moisture.**

The submersible section is equipped with a stirrer and resistance guard in stainless steel.

SmartVide 9採全機不鏽鋼材質設計，SmartVide 5/7把手採強化聚酰胺材質設計，無論使用何種材質，其把手皆符合人體工學設計，所有型號皆採具有防潮保護控制面板。

浸置於水中的攪拌器和電阻也全被不鏽鋼材質包覆，堅固耐用。

## Robust construction 堅固耐用





## Wide range of accessories 多樣配件選擇

1

### Insulated tank with lid 附蓋保溫槽



The insulated tank with lids, available in GN2/1 (56 litres/8gal) and GN1/1 (28 litres / 14gal), are custom made for the SmartVide cookers. Manufactured in stainless steel and equipped with a drainage tap, they provide thermal insulation and energy savings.

特別為SmartVide低溫烹調機客製的二款GN2/1和GN1/1附蓋保溫槽。配有排水龍頭的整體不鏽鋼材質，增加了保溫及節能的效果。



2

## Wide range of accessories 多樣配件選擇

### Core probe and membrane 中心溫度探針及防漏膠帶

The core probe, available for all models, connects to the SmartVide and allows you to measure the **temperature at the centre of the product in real time**. This **is recommended when standardising recipes**. A membrane protects the bag from water entry as a consequence of using the probe. Professional performance Core probe and membrane

各型號皆可搭配與SmartVide連結的探針，可以同時探測食物的中心溫度。建議在製作標準化食譜時可以使用此配件。搭配防漏膠帶使用可以防止液體滲入真空包裝袋。





## Wide range of accessories 多樣配件選擇

### 3 Anti-steam balls 保溫球

The anti-steam balls cover the surface of the bath, creating a layer in order to avoid the evaporation of liquids during long cooking periods. They keep the vacuum bags submerged, reduce both fumes and the risk of splashes. The Sammic anti-steam balls can withstand up to 110°C / 230 °F and can be used with practically any type of liquid.

保溫球覆蓋於保溫水槽表面，形成一層隔絕層，避免水份因長時間烹煮而過度蒸發。也可以讓真空包裝袋內的食材完全沉浸於水中，更能夠防止冒煙和水份濺出的危險。

保溫球可以耐熱至110°C。



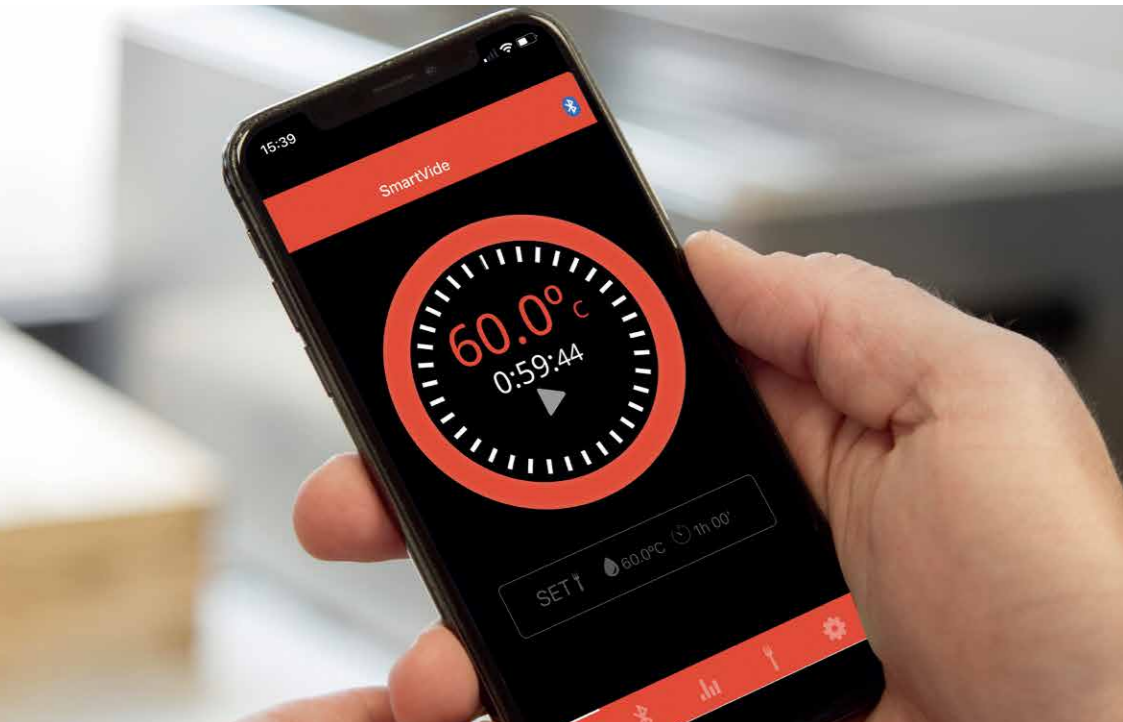
## Advanced features 智慧科技功能



## Conectividad Bluetooth 藍牙連線

Bluetooth connectivity, which is available in all models, combined with the free App which is available for both IOS and Android, gives the SmartVide advanced features, such as a recipe memory, HACCP traceability, deferred start or firmware updating. Also, the SmartVide 5/7/9 are compatible with the new customised tracking system for cooking times, SmartVideTrack.

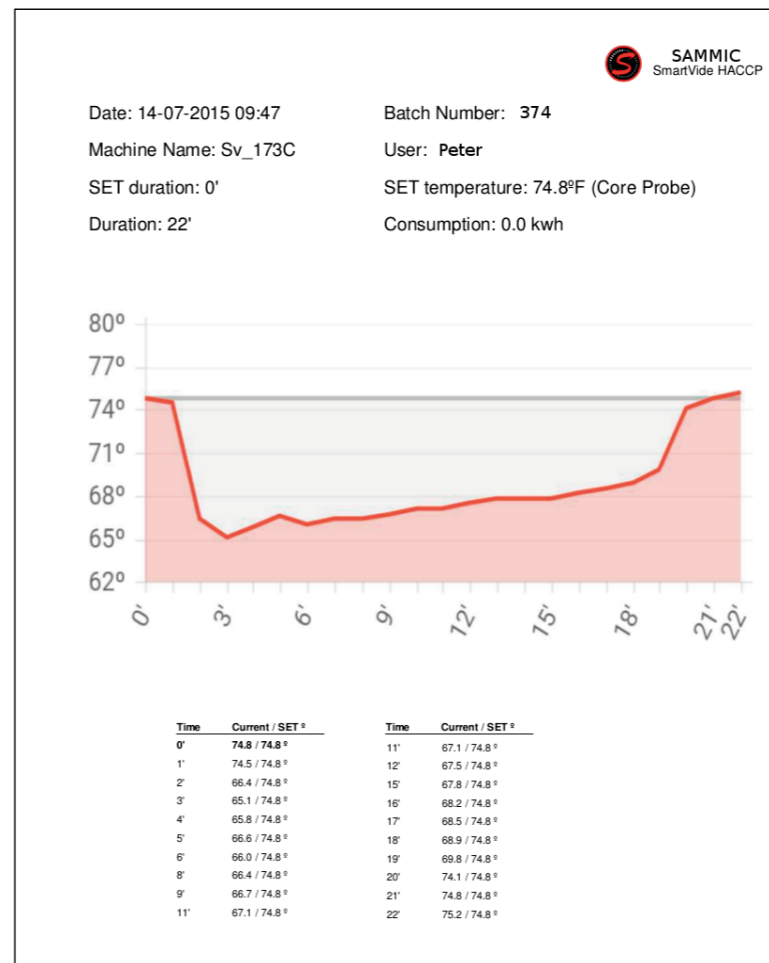
所有型號均提供藍牙連線功能，搭配免費下載iOS和Android應用APP，這功能提供了SmartVide更多智慧功能。例如：可以儲存食譜，HACCP食品溯源管理，預約功能和最新韌體更新。同時SmartVide5/7/9也可以和最新客製烹調時間追蹤系統SmartVideTrack相容。



## HACCP-ready 搭載HACCP功能

Thanks to Bluetooth connectivity, the SmartVide makes HACCP control extremely simple, enabling you to **export or print the results of the cooking at the end of each cycle.**

SmartVide藍牙連線功能，使得HACCP控管流程更輕鬆了，使用者可以任意在每次烹煮完成時，將資料輸出或列印烹煮結果。







## Recipe memory 存取食譜

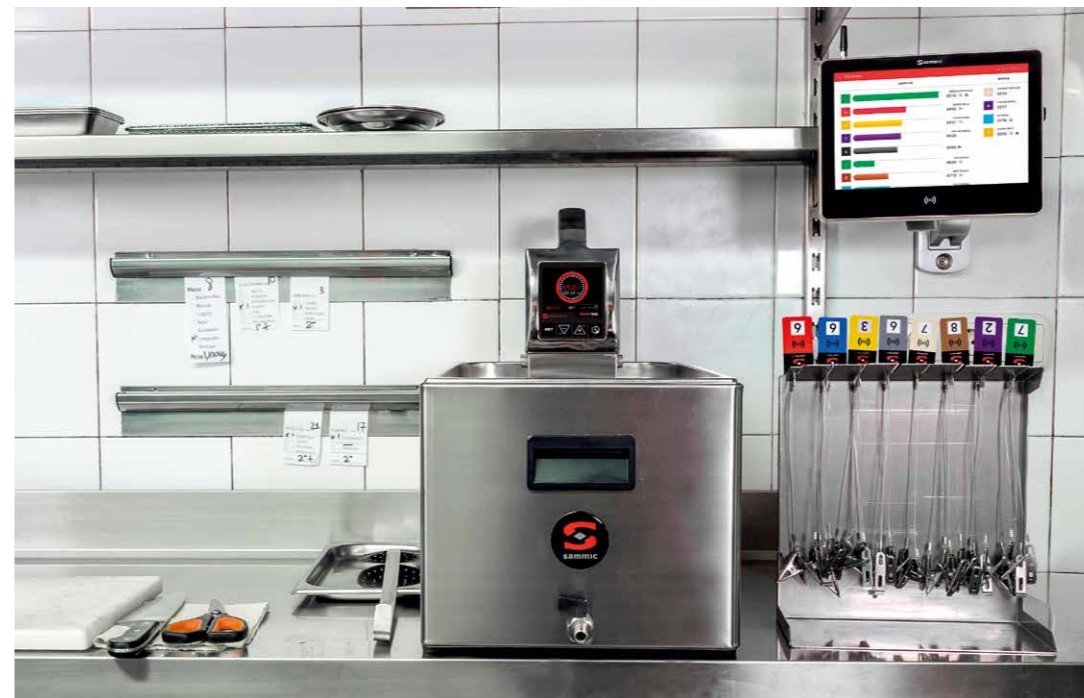
It is possible to save recipes by their name in both the appliance memory and the App. Simply select the recipe instead of entering the temperature and time, guaranteeing consistent results in every cycle.

可以同時依食譜名稱存儲在設備的記憶體中或是APP。只要簡單的點選食譜名稱，無須輸入溫度和時間，就能保證每次烹飪結果都一樣。

## SmartVideTrack-ready 搭載SmartVideTrack功能

All models are ready for use with SmartVideTrack, the new customised tracking system for cooking times.

所有型號均具備SmartVideTrack功能，是專門追蹤烹調時間的新系統。





## Firmware update 韌體更新

Thanks to the Bluetooth connectivity and the Bootloader function, the software that controls your SmartVide will be updated at all times. This is useful for adding functions or correcting, remotely, any error in the operation of your device.

SmartVide有了藍牙和開機管理系統功能後，系統會自動偵測SmartVide確保軟體保持在最新版本。

這設計可以增加設備軟體功能，或修正及遙控設備任何運作失常問題。



The best user  
experience

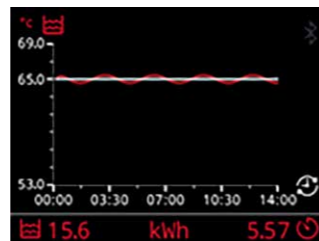
最佳使用者體驗



## Easy to use 簡單操作

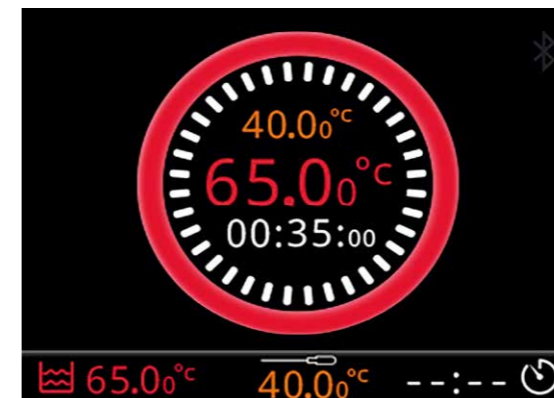
Simply programme the temperature and the time: SmartVide will do the rest. 4 buttons and a full-colour TFT display that offers all the information at a glance make it simple and intuitive to operate.

只要簡單設定溫度和時間，SmartVide就會開始運作。  
全彩的TFT螢幕和簡單4個按鍵設計，所有資訊均可出現在同一畫面，簡單明瞭好操作。



#Before 使用前	#During 使用中	#After 使用後
• Temperature set 設定溫度	• Temperature set 設定溫度	• Cycle summary (temperature-time) 顯示食材烹飪溫度及時間的曲線圖
• Time set 設定時間	• Time set 設定時間	• Information on energy consumed 能源消耗訊息
• Current temperature 目前溫度	• Current temperature 目前溫度	
• Estimated time to reach desired temperature 預估達到設定溫度的時間	• Time remaining 剩餘烹調時間	

## Degrees in °C / °F 溫度顯示



The SmartVide cookers work in either °C or °F. Changing from one system to the other is very easy.

SmartVide低溫烹調機可以依客戶喜好選擇 °C 或 °F。  
切換超輕鬆。





## Complete warning system 烹調完成時提醒系統



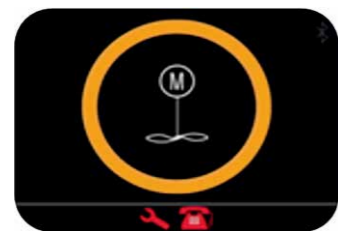
Low water level  
低水位



Power cut  
斷電



Water temperature probe  
水溫探針



Stirrer motor  
攪拌馬達



Heater element  
加熱器



Device overheating  
設備過熱

## Portable: ergonomic handles 符合人體工學把手



All models are equipped with ergonomic and robust handles so that the SmartVide can easily be moved from one container to another.

所有SmartVide型號的把手設計皆符合人體工學，可以輕鬆的搬運到其它調理盆使用。



## Portable: Transport bag 手提袋

The transport bag, as standard with SmartVide 9 and optional in SmartVide 5/7 allows the SmartVide to be transported easily and safely.

手提袋為SmartVide9標準配備，SmartVide5/7可以選配，保護SmartVide在兩地移動時不受損。



Quality  
assurance

品質保證



## 100% tested 100%品質測試

All SmartVide cookers are **tested one by one** before they are sold, guaranteeing the best performance in a professional kitchen.

每一台SmartVide低溫烹調機在出廠前，均各別通過品質測試，確保能在每個專業廚房都有最佳專業完美表現。

## Approvals and certificates 核可和認證

All SmartVide cookers are approved by NSF: **guaranteed safety and hygiene** and have the required certificates for sale in the most demanding markets.

所有SmartVide低溫烹調機均取得NSF認證：**安全與衛生保證**，並在管制嚴格市場中取得銷售許可證明。







## Sammic: a leader's guarantee

### 領導品牌保證



## Designed and developed with chefs, for chefs 為專業主廚設計開發的產品

Sammic's R&D+I team has been working closely with our corporate Chef Enrique Fleischmann and Fleischmann's Cooking Group with the aim of developing the cooker that best suits their needs.

Also, all SmartVide models have been tested by **Sammic Ambassador** Chefs all over the world before their launch.

Sammic的研發團隊與我們公司的主廚Enrique Fleischmann密切合作，Fleischmann專業廚師團隊的目標為開發出最適合廚師需求的烹調機。

此外，所有的SmartVide型號在推出之前，均經過全球Sammic大使主廚的完整測試。



## Part of a complete solution 完整解決方案的一環



Sammic has been manufacturing professional vacuum packing machines since 1990, and now offers a **complete solution for sousvide cooking**.

Sammic 自1990年開始製造專業的真空包裝機，現在推出低溫烹調機，提供全方位的烹調解決方案。

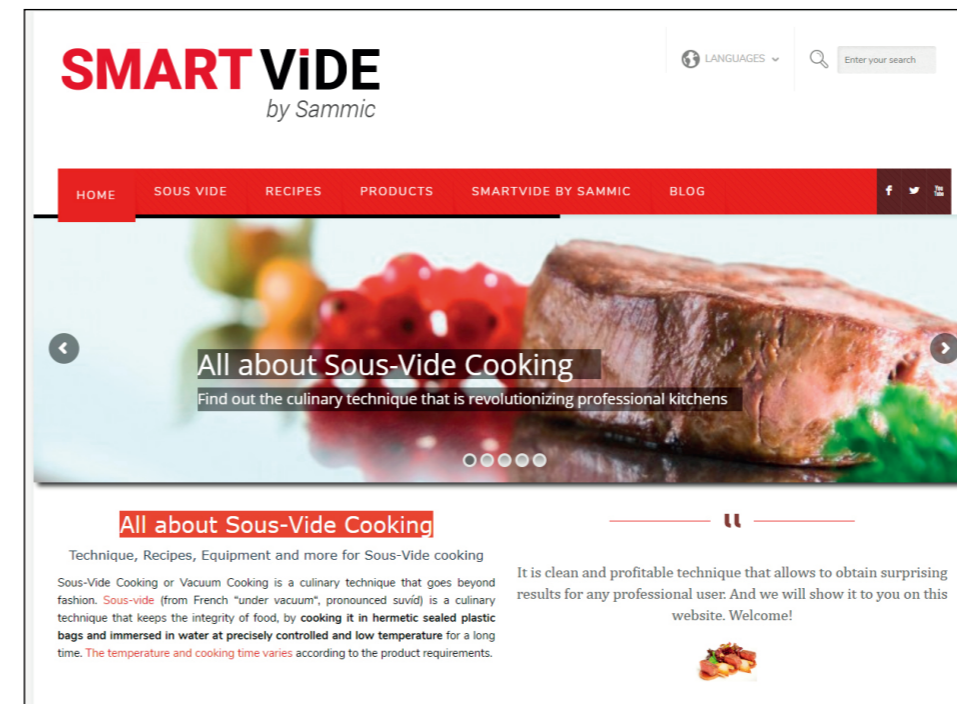
## All about Sous-Vide Cooking 關於低溫烹調機



[www.sous-vide.cooking](http://www.sous-vide.cooking)

Sammic has a website dedicated to sous-vide cooking and low temperature where users can find recipes, cooking guides, techniques, equipment and much more.

Sammic特別為低溫烹調機設計了低溫烹調專業網站，使用者可以在網站中找到食譜、烹調指南、設備規格，以及其他相關資訊。





# Technical specifications

## 技術規格



	SmartVide 9	SmartVide 7	SmartVide 5
Temperature accuracy 溫度精準度	0.01 °C / 0.1 °F	0.01 °C / 0.1 °F	0.01 °C / 0.1 °F
Temperature range 溫度範圍	5 °C-95 °C / 41°F - 203 °F	5 °C-95 °C / 41°F - 203 °F	5 °C-95 °C / 41°F - 203 °F
Duration of cycle(s) 時間設定	1'-99h / 1分到99時	1'-99h / 1分到99時	1'-99h / 1分到99時
Electrical supply 電力	230V / 50-60 Hz / 1~ / 120V / 60 Hz / 1		
Maximum capacity 最大處理量	56 l / 14 gal. (公升/加侖)	56 l / 14 gal. (公升/加侖)	30 l / 8 gal. (公升/加侖)
Total power (230V) 總功率 (230V)	2000 W	2000 W	1600 W
External dimensions 外部尺寸	124 x 140 x 360 mm	124 x 140 x 360 mm	116 x 128 x 330 mm
Net weight 淨重	4.2 Kg / 9 lbs.	3.6 Kg / 7.9 lbs	3.1 Kg / 6.8 lbs.



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	SmartVide 9	SmartVide 7	SmartVide 5
Bluetooth connectivity 藍牙連線	Yes	Yes	Yes
HACCP-Ready 搭載HACCP功能	Yes	Yes	Yes
SmartVide Track-Ready 搭載SmartVideTrack功能	Yes	Yes	Yes
Recipe memory 存取食譜	Yes	Yes	Yes
Core probe 核心溫度探測針	Optional	Optional	Optional
Firmware update 韌體更新	Yes	Yes	Yes
Transport bag 手提袋	Yes	Optional	Optional