



## SmartVide4 230/50-60/1

**MAX. CAPACITY: 28 LT./ 7 GAL.**

**Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable. NSF listing in process as for Feb. 2016.**

Portable precision cooker with stirrer for up to 28 lt. / 7 gal. containers. Designed for chefs, developed with chefs.

- The thick stainless steel, robust construction guarantees commercial performance. The front panel and the grip are made of fiberglass-reinforced polyamide.
- SmartVide guarantees cooking at a precisely controlled temperature while preserving the quality of the product, enhancing flavor and texture. Equipped with a highly precise temperature control system to obtain extremely consistent results.
- Allows cooking food in their own juice and using this juice immediately after cooking to enhance flavors.
- Marinates and macerates an ingredient in half the time.
- Infuses and flavors 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, SmartVide will do the rest. 4 buttons and a full-color TFT display that offers all the information at a glance makes operation a child's play.
- SmartVide4 is portable: thanks to their ergonomic handle, SmartVide6 can be taken from a container to another easily. Additionally, the optional bag allows easy transport - wherever the Chef goes.



**SmartVide4 230/50-60/1****TECHNICAL SPECIFICATIONS**

No existe en el sistema la plantilla Portal - Producto para el item 1180040

## DEFAULT EQUIPMENT

## OPTIONAL EQUIPMENT

- Transport bag.
- Insulated container.
- Lid for container.

**WA DEALER**  
**PRACTICAL PRODUCTS PTY LTD**

PH: 08 9302 1299  
51 Paramount Dr Wangara WA 6065  
sales@practicalproducts.com.au  
www.practicalproducts.com.au

