



NEEDLE PROBE FOR SOUS-VIDE COOKERS



FOOD PRESERVATION AND SOUS-VIDE
SOUS-VIDE COOKERS

SPECIFICATIONS

Temperature

Display precision: 0.1 °C

Range: 5 °C - 95 °C

Control: --

Sensitivity: -- °C

Uniformity at 55°C: -- °C

Time

Resolution: 1 '

Cycle duration: 1 ' - 99 h

General features

Capacity: -- l

Electrical supply: -- V / -- Hz / 1 ~

Total loading: 2 W

Internal dimensions: -- mm x -- mm x -- mm

External dimensions (WxDxH): -- mm x -- mm x -- mm

Tap: --

SALES DESCRIPTION

To get to the heart of the product.

For SmartVide 5 / SmartVide 7 / SmartVide 9 / SmartVide8 Plus / SmartVide 8

Allows the user to track temperature of the product throughout the entire cooking cycle.

Only available with SmartVide 5, SmartVide 7, SmartVide 9, SmartVide 8 and SmartVide 8 Plus.

Temperature range: 5°C - 95°C (41-203°F)

Length of 80 mm (3.15 in)

AVAILABLE MODELS

1180090 Needle probe for SmartVide

* Ask for special versions availability



sammic | www.sammic.com
Food Service Equipment Manufacturer

Polígono Basarte, 1.
20720 Azkoitia, Spain

phone +34 943 15 72 36
sales@sammic.com



Project

Date

Item

Qty

Approved

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