

A new generation of
sous vide cookers is almost true

Available in May 2015



Innovative Cooking Solutions



sammic

SVIDE
by sammic

Dreaming of a culinary technique that...

- Guarantees cooking at a precisely controlled temperature while preserving the quality of the product, enhancing flavor and texture?
- Allows cooking food in their own juice and using this juice immediately after cooking to enhance flavors?
- Marinate and macerates an ingredient in half the time?
- Infuses and flavors oil, fat or other products applying the controlled temperature technique?



Enrique Fleischmann
Corporate Chef

- Increases profits due to lack of product shrink?
- Requires very little hands-on time, allowing you to do other tasks while the product is being cooked?
- Offers professional performance?
- Allows for an effective HACCP control?
- You can take with you wherever you go?

sammic Innovative Cooking Solutions

has the answer:

SVIDE *by* sammic

Any chef's dream comes true



SVIDE

by sammic

A step forward in commercial Sous-Vide cooking

☞ HIGHLY PRECISE

SVide8 sous-vide cookers are equipped with a highly precise temperature control system to obtain extremely consistent results. An optional core probe allows getting an even more precise control.

☞ USER-FRIENDLY

Just program temperature and time, SVide8 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. Moreover, SVide8 Plus model, thanks to Bluetooth connectivity, allows for an interchange of important data to improve the chef's performance.

☞ COMMERCIAL DEVICE

SVide8 cookers can be used in up to 56 lt. containers. Their thick stainless steel, robust construction makes them ideal for commercial use.

☞ HACCP READY

Thanks to Bluetooth connectivity, SVide8 Plus makes HACCP control extremely easy, allowing to export or print cooking results at the end of each cycle.

☞ 100% TESTED

All devices are tested one by one before sale, guaranteeing the best performance in a commercial kitchen.

☞ DESIGNED FOR CHEFS, DEVELOPED WITH CHEFS

Sammic's R+D+I team has been collaborating closely with our corporate chef Enrique Fleischmann and Fleischmann's Cooking Group in order to develop the device that best meets their needs. In addition, SVide8 has been tested by chefs all over the world before launching.



PORTABLE

Thanks to their thick, stainless steel, ergonomic handle, SVIDe8 can be taken from a container to another one easily. Additionally, the bag supplied with the circulator allows easy transport – wherever you go.

PART OF A COMPLETE SOLUTION

Sammic manufactures vacuum packing machines since 1990, thus now offers a complete solution for sous-vide cooking. Furthermore, Sammic has developed a website fully dedicated to sous-vide cooking with comprehensive information on the technique, recipes, news, FAQ's and much more. And, never two without three, Sammic offers information and training thanks to "Chef's Services".

PROUDLY MANUFACTURED BY SAMMIC

SVIDe8 is manufactured by Sammic at own factory in Azkoitia (Spain), in the heart of the Basque culinary pole.

**The device all chefs have been
dreaming of will be true in May 2015**

Sammic Global Solutions



Commercial Sous-Vide cooking equipment

Sammic Sous-Vide equipment has been designed for chefs, in collaboration with chefs. Like other Sammic equipment, SVIDe offers a heavy duty construction and professional performance to make them reliable for professional use.

You choose: SVIDe8 or SVIDe8 Plus

Looking for cutting-edge features like Bluetooth connectivity to enable HACCP control and recipe storage? Then choose SVIDe8 Plus: the outstanding precision cooker in the market with advanced extra features.

A complete solution for the process

Sammic designs, manufactures and offer complete solutions. In this sense, Sammic not only offers the best sous-vide cookers, but also a complete range of commercial vacuum packing machines, blast chillers and equipment that allows to give the product the final touch before serving – like fryers, frytops or salamander grills.

A dedicated website with comprehensive information, recipes and news

Visit www.sous-vide.cooking, a website developed by Sammic to offer our dealers and end-users complete information, recipes, news, demos and much more about sous-vide technique.

Chef's Services: training and much more

Sammic Services is a platform from which we want to share our skills and knowledge with our market, both with distributors and with end users.

For Chef's Services, Sammic has teamed up with Fleischmann's Cooking Group to offer training and provide consulting services. With our Corporate Chef and from our training kitchen, we offer standard or ad-hoc services in-situ, at the customer's facilities or on-line.

These services will help you get the best from our equipment or choose the appliances that best suit your needs.





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