

Vacuum Pack Machine

Specialist of food preservation and preparation machines from Spain. The professional Samic vacuum packing machines enable the extension of the shelf life of raw or cooked foods, without weight loss, without drying out or mixing of flavours and odours.



SU-310



SU-520CC



SU-604



SU-810LL



SU-6100

*SE Line: Vacuum controlled by a highly precise sensor

*SU Line: Vacuum controlled by sensor with widest range of options and a 3.9" LCD colour screen



Smooth Bag for Vacuum Pack Machine

Smooth bags for vacuum packing. Ideal for vacuum packing machines with chamber. To preserve and cook up to 80°C and 120°C. Manufactured in PA/PE, BPA-free, thickness 90µ.

Size:

- Vacuum Bag 180*300 (Pack of 100)
- Vacuum Bag 300*400 (Pack of 100)
- Vacuum Bag 350*550 (Pack of 100)

Description	Model	Bar Length (mm)	Chamber Size (mm)	Vacuum Pump (m3/h)	Dimension (mm)	E. Power (Ph / kW)
Vacuum Pack Machine Countertop	SU-310	320	330*360*155	10	384 x 465 x 403	1 Ph / 0.37 kW
Vacuum Pack Machine Countertop	SU-420	420	430*415*180	20	484 x 529 x 448	1 Ph / 0.75 kW
Vacuum Pack Machine Countertop	SU-520CC	420+420	568*431*215	20	634 x 552 x 513	1 Ph / 0.75 kW
Vacuum Pack Machine Freestanding	SU-604	413+656	672*481*200	40	740 x 566 x 997	3 Ph / 1.10 kW
Vacuum Pack Machine Freestanding	SU-810LL	848+848	864*603*215	100	960 x 757 x 998	3 Ph / 2.20 kW
Vacuum Pack Machine Freestanding Double Chamber	SU-6100	2 x (662+662)	2 x 665*656*205	100	1640 x 874 x 1370	3 Ph / 2.20 kW

Sous Vide Machine / Immersion Circulator

Temperature-controlled sous-vide cooking has become an indispensable technique for any kitchen that follows the latest trends; this technique allows to obtain more tender, tasty products with the best texture, with the minimum loss of moisture and weight. Display precision 0.01°C. Temp range 5 - 95°C. Permissible ambient temp 5 - 40°C.



Smartvide 5

Sous Vide Machine/Immersion Circulator
Capacity for 30 Liter container
Dimension 116 x 128 x 330
E. Power 1 Ph / 1.60 kW



Smartvide 7

Sous Vide Machine/Immersion Circulator
Capacity for 56 Liter container
Dimension 124 x 140 x 360
E. Power 1 Ph / 2.00 kW



Insulated tank for SmartVide immersion circulator

Insulated tank for SmartVide immersion circulator, available in 2 sizes, GN1/1 28 L capacity and GN2/1 56 L capacity, complete with tap. Lid for insulated tank are sold separately, used for preventing water evaporation during the cooking process, complete with handle.

Blast Chiller - Freezer

Sammic blast chillers are designed to improve the quality and organisation of the work in restaurants, confectioneries, bakeries and ice-cream shops.



AT-5 1/1



AT-10 1/1



AT-14 1/1

Description	Model	Tray Capacity (GN1/1 and 600x400)	Max Yield in kg (Chill/Freeze)	Dimension (mm)	E. Power (Ph / kW)
Blast Chiller-Freezer	AT-5 1/1	5	20 / 14	820 x 740 x 900	1 Ph / 1.00 kW
Blast Chiller-Freezer	AT-10 1/1	10	28 / 18	820 x 800 x 1750	1 Ph / 3.40 kW
Blast Chiller-Freezer	AT-14 1/1	14	39 / 23	820 x 800 x 1750	1 Ph / 3.40 kW
Blast Chiller-Freezer	AT-12 2/70	24	70 / 40	820 x 1130 x 1825	3 Ph / 3.80 kW