



HEATED TANK FOR SMARTVIDE X / XL



FOOD PRESERVATION AND SOUS-VIDE
SOUS-VIDE COOKERS



SALES DESCRIPTION

Connected to and controlled by SmartVide X / XL to reach the set temperature faster.

- ✓ This is specially useful to cook very cold or frozen products.
- ✓ Stainless steel made.
- ✓ Complete with spacer base to insulate the product from the tank floor and allow water circulation. Thus, a more uniform cooking result can be obtained.
- ✓ NSF-listed in combination with the immersion circulator SmartVide X / SmartVide XL.

AVAILABLE MODELS

1180070 Heated tank 28 l / 7.4 gal SmartVide · 750W · 230/50-60/1

1180071 Heated tank 28 l / 7.4 gal SmartVide · 750W · 120/60/1

1180075 Heated tank 56 l / 14.8 gal SmartVide · 1500W · 230/50-60/1

1180076 Heated tank 56 l / 14.8 gal SmartVide · 1500W · 120/60/1

* 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	

product sheet
updated 16/11/2022