



HEATED TANK FOR SMARTVIDE XL



FOOD PRESERVATION AND SOUS-VIDE
SOUS-VIDE COOKERS



AVAILABLE MODELS

1180421	Heated tank 120 l / 30 gal SmartVide 120/60/1
1180422	Heated tank 120 l / 30 gal SmartVide 208-240/50-60/1
1180420	Heated tank 120 l / 30 gal SmartVide 230/50-60/1
1180424	Heated tank 120P 230/5060/1 AUS

* Ask for special versions availability

SALES DESCRIPTION

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

- ✓ Connected to and controlled by SmartVide XL immersion circulator.
- ✓ Intelligent interaction allows for optimization of heating times.
- ✓ This is specially useful to cook very cold or frozen products.
- ✓ Stainless steel made.
- ✓ Complete with filling tap and drain key.
- ✓ NSF-listed in combination with the immersion circulator SmartVide XL.
- ✓ Evaluated as an electrical accessory for SmartVide XL (ETL listed).

* Please note: SmartVide immersion circulator must be ordered separately.

SPECIFICATIONS

Temperature

Display precision: -- °F

Range: [v:rango_temp_desde_us] - -- °F

Sensitivity: [v:sensib_us]

Uniformity at 55°C: [v:unif_us]

Time

Resolution: -- ‘

Cycle duration: -- ‘ - -- h

General features

Bluetooth:--

HACCP-ready: --

Maximum recipient capacity: capa_us_gal

Loading (120/60/1): 2 Hp / -- W

Loading (208-240/60/1): -- Hp / -- W

External dimensions (WxDxH)

Internal dimensions: -- “ x -- “ x -- “

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



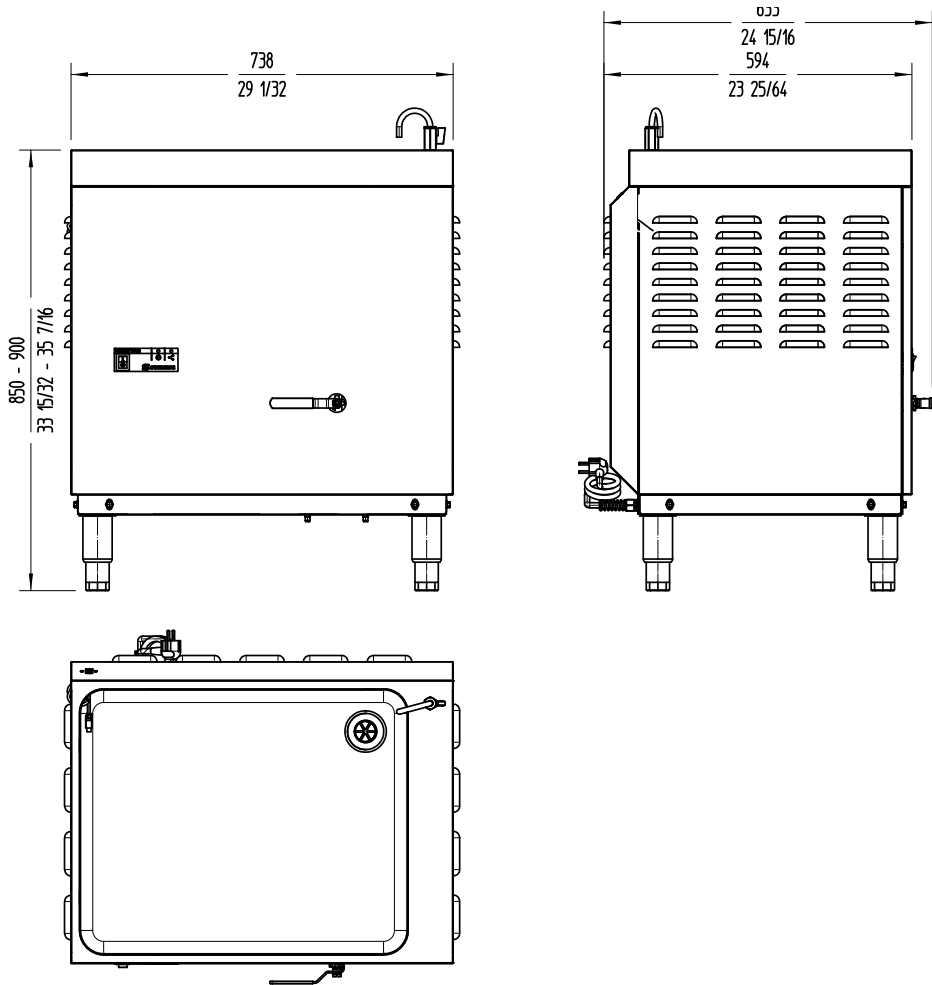
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Project	Date
Item	Qty
Approved	

product sheet
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