



SALES DESCRIPTION

Connected to and controlled by SmartVide XL.

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

AVAILABLE MODELS

1180421	Heated tank 120P 120/60/1 · 120 l / 30 gal
1180422	Heated tank 120P 208-240/50-60/1 · 120 l / 30 gal
1180420	Heated tank 120P 230/50-60/1 · 120 l / 30 gal
1180423	Heated tank 120 l / 30 gal SmartVide 230/50-60/1
1180424	Heated tank 120P 230/5060/1 AUS · 120 l / 30 gal
1180414	

* Ask for special versions availability

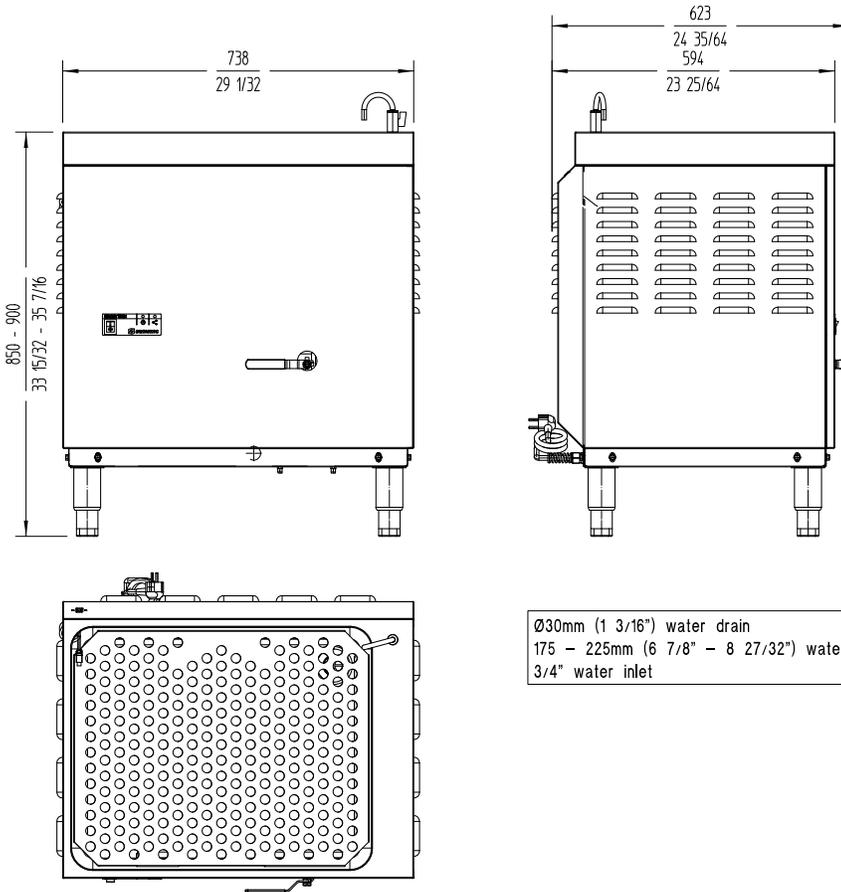




HEATED TANKS FOR SMARTVIDE XL



FOOD PRESERVATION AND SOUS-VIDE
SOUS-VIDE COOKERS



Ø30mm (1 3/16") water drain
 175 - 225mm (6 7/8" - 8 27/32") water drain height
 3/4" water inlet

sammic | www.sammic.us
 Food Service Equipment Manufacturer

usa@sammic.com phone +1 (224) 307-2232
 1225 Hartrey Avenue toll free +1 844 275 3848
 60202-1056 Evanston, IL



Project	Date
Item	Qty
Approved	

product sheet
updated 09/19/24