



INSULATED TANK FOR SMARTVIDE IMMERSION CIRCULATOR



FOOD PRESERVATION AND SOUS-VIDE
SOUS-VIDE COOKERS

AVAILABLE MODELS

1180056 Insulated tank (2/3 de 200 mm) 18 l / 4.8 gal

1180060 Insulated tank (1/1 de 200 mm) 28 l / 7.4 gal

1180065 Insulated tank (2/1 200 mm) 56 l / 14.8 gal

* Ask for special versions availability



SALES DESCRIPTION

Specially designed for SmartVide.

Stainless steel made.

Available in 3 sizes:

✓ **GN 2/3:** 4.8 gal capacity. 13.2" x 14.6" x 11.3"

✓ **GN1/1:** 7.4 gal capacity. 13.2" x 23.6" x 11.3"

✓ **GN2/1:** 14.8 gal capacity. 26" x 23.6" x 11.3"

Complete with tap.

NSF-listed in combination with the immersion circulator SmartVide 5 / 7 / 9 / X / XL.

Lid sold separately.

Note: The SmartVide 5 can only be used with GN 2/3 and GN 1/1 tanks.

INCLUDES

✓ Insulated tank with tap.

OPTIONAL

Lid.



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Project

Date

Item

Qty

Approved

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