sammic

HEATED TANKS FOR SMARTVIDE X



SALES DESCRIPTION

Tanks of 28 I / 7.4 gal and 56 I / 14.8 gal.

Connected to and controlled by SmartVide X / \times 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.
- * Please note: SmartVide immersion circulator must be ordered separately.

AVAILABLE MODELS

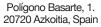
1180070	Heated tank 28P 230/50-60/1 · 28 I / 7.4 gal
1180071	Heated tank 28P 120/60/1 · 28 I / 7.4 gal
1180075	Heated tank 56P 230/50-60/1 · 56 I / 14.8 gal
1180076	Heated tank 56P gal 120/60/1 · 56 I / 14.8 gal

* Ask for special versions availability









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Project	Date
Item	Qty

Approved