



HEATED TANKS FOR SMARTVIDE X



FOOD PRESERVATION AND SOUS-VIDE
SMARTVIDE SOUS-VIDE COOKERS



SALES DESCRIPTION

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

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.

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

AVAILABLE MODELS

1180070 Heated tank 28P 230/50-60/1 · 28 l / 7.4 gal

1180071 Heated tank 28P 120/60/1 · 28 l / 7.4 gal

1180075 Heated tank 56P 230/50-60/1 · 56 l / 14.8 gal

1180076 Heated tank 56P gal 120/60/1 · 56 l / 14.8 gal

** Ask for special versions availability*



sammic | www.sammic.com
Food Service Equipment Manufacturer

Polígono Basarte, 1. phone +34 943 15 72 36
20720 Azkoitia, Spain sales@sammic.com



Project	Date
Item	Qty

Approved

product sheet
updated 09/01/2025