



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 drain key.
- ✓ 120P: complete with filling tap.

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

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

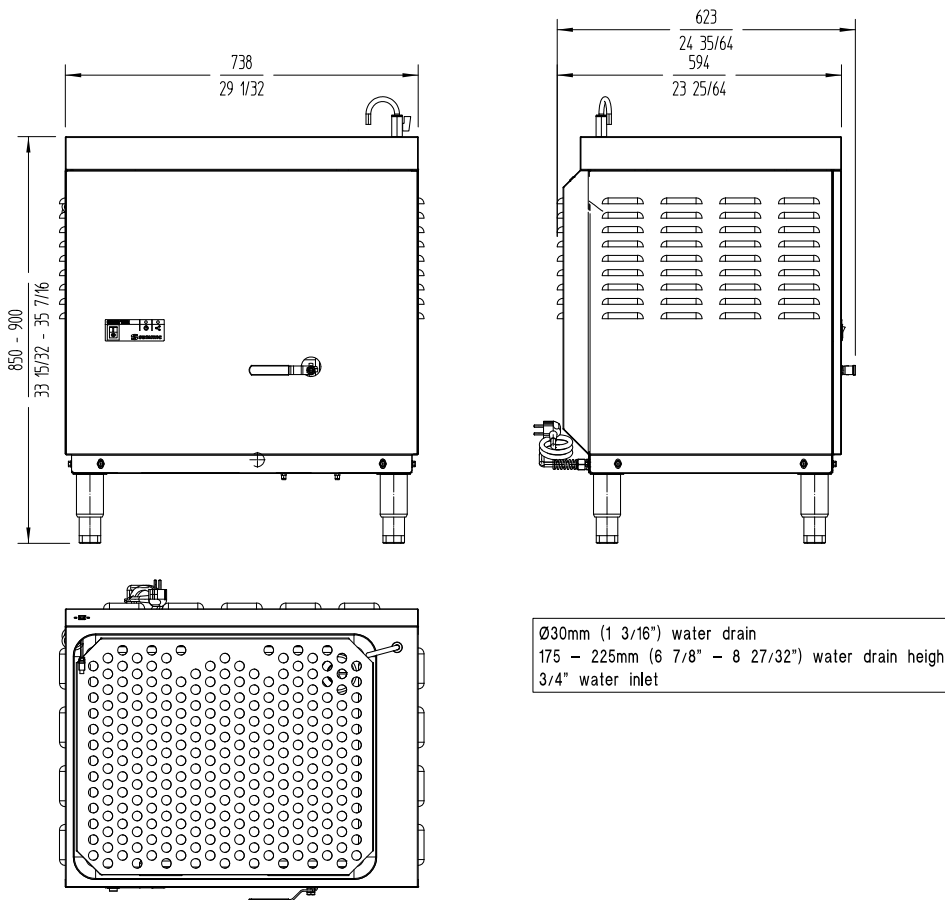
* Ask for special versions availability



HEATED TANKS FOR SMARTVIDE XL



FOOD PRESERVATION AND SOUS-VIDE
SMARTVIDE SOUS-VIDE COOKERS



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



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Project

Date

Item

Qty

Approved

product sheet
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