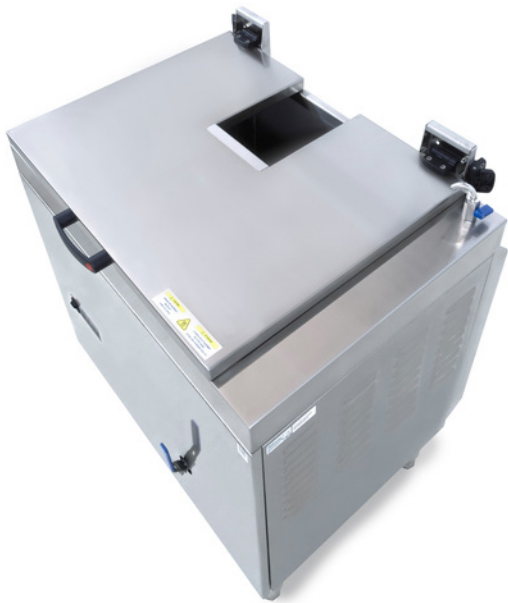




HEATED TANK WITH HINGED LID FOR SMARTVIDE XL: 120P LID



FOOD PRESERVATION AND SOUS-VIDE
SMARTVIDE SOUS-VIDE COOKERS



SALES DESCRIPTION

Large capacity tank with integrated hinged lid: maximum efficiency. 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.
- ✓ The integrated hinged lid reduces steam emissions and improves energy consumption due to thermal management.

* Please note: SmartVide immersion circulator must be ordered

separately.

SPECIFICATIONS

Temperature

Display precision: 0.01°C

Range: 5°C - 95°C

Time

Resolution: 1'

Cycle duration: 1' - 99 h

General features

Capacity: 120 l

Internal dimensions: Width x Depth x Height

External dimensions (W x D x H): 738 mm x 630 mm x 938-988 mm

Tap: yes

AVAILABLE MODELS

1180414 Heated tank 120P LID 208-240/50-60/1 · 120 l / 30 gal

1180415 Heated tank 120P LID 230/50-60/1 · 120 l / 30 gal

* Ask for special versions availability



SAMMIC, S.L. · Basarte, 1
20720 AZKOITIA (Gipuzkoa) · SPAIN

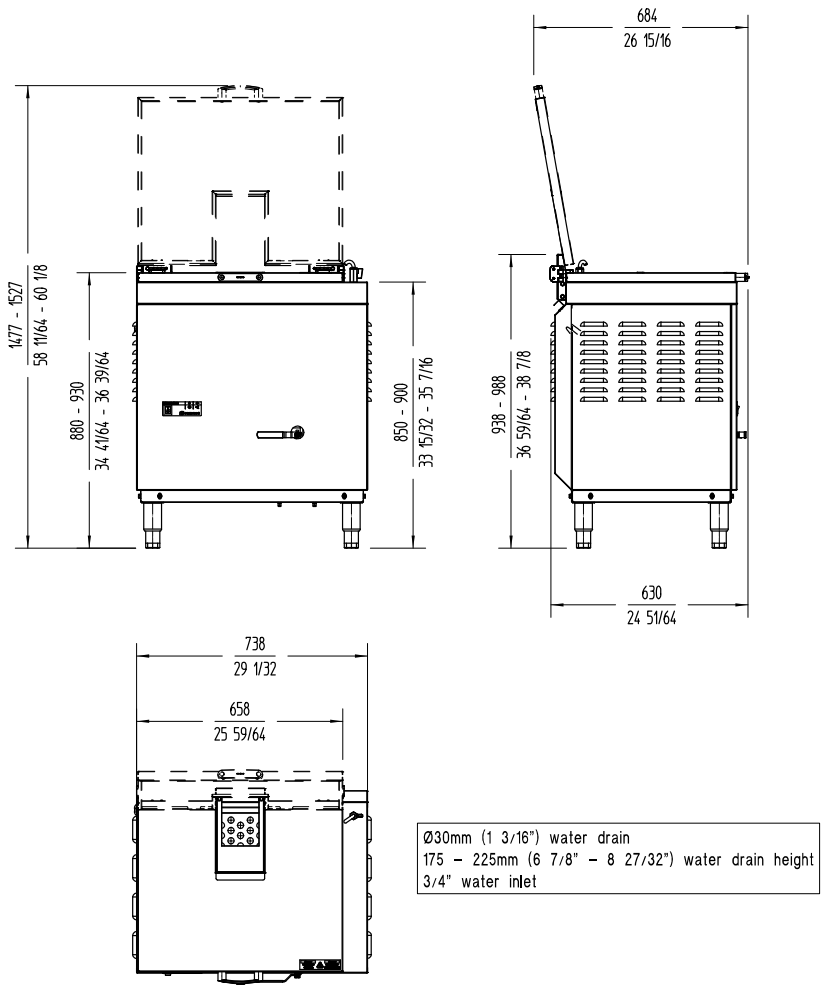
product sheet
updated 26/09/2025



HEATED TANK WITH HINGED LID FOR SMARTVIDE XL: 120P LID



FOOD PRESERVATION AND SOUS-VIDE
SMARTVIDE SOUS-VIDE COOKERS



sammic.co.uk
Food Service Equipment Manufacturer
Unit 2, Trevanah Road
Troon Industrial Park
LE4 9LS - Leicester
uksales@sammic.com
Tel.: +44 0116 246 1900



Project	Date
Item	Qty
Approved	

product sheet
updated 26/09/2025