



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*





www.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	

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