



HEATED TANK 120 L / 30 GAL SMARTVIDE 208-240/50-60/1



P/N. 1180422



FOOD PRESERVATION AND SOUS-VIDE
SOUS-VIDE COOKERS

SALES DESCRIPTION

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.
- ✓ NSF-listed in combination with the immersion circulator SmartVide XL.
- ✓ Evaluated as an electrical accessory for SmartVide XL (ETL listed).

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

SPECIFICATIONS

Capacity: 30 gal

Electrical supply: 208-240 V / 50-60 Hz / 1 ~

Plug: USA (NEMA 6-20P / 2P)

Total loading: 3000 W / 4 Hp

Total loading together with SmartVide XL:

Phase (# of Wire): Single Phase (2 wire + ground)

- ✓ 208V - 4.6 Kw.
- ✓ 220V - 5.1 Kw.
- ✓ 230V - 5.6 Kw.
- ✓ 240V - 6.1 Kw.

External dimensions (WxDxH)

External dimensions (WxDxH): 29.1 " x 22.9 " x 33.5-35.4 "

Crated dimensions

33.5 x 29.9 x 37.4 "

Gross weight: 120.4 lbs.



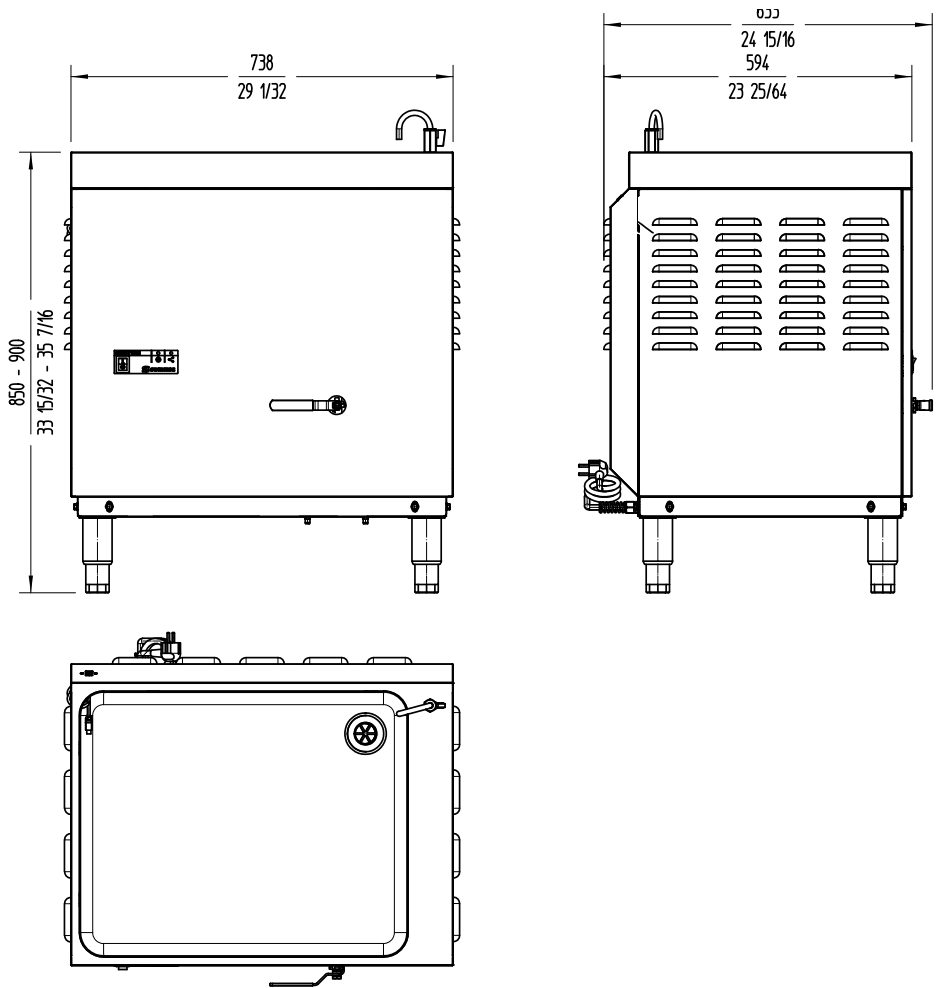


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Project	Date
Item	Qty
Approved	

product sheet
updated 02/07/23