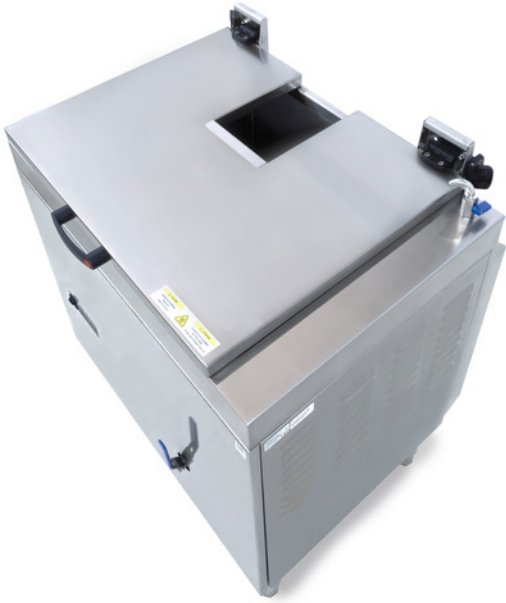




HEATED TANK 120P LID 208-240/50-60/1 · 120 L / 30 GAL



P/N 1180414



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.

INCLUDES

- ✓ Hinged lid.

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
Electrical supply: 208-240 V / 50-60 Hz / 1~
Total loading: 3000 W
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

FOOD PRESERVATION AND SOUS-VIDE
SMARTVIDE SOUS-VIDE COOKERS



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

product sheet
updated 26/09/2025

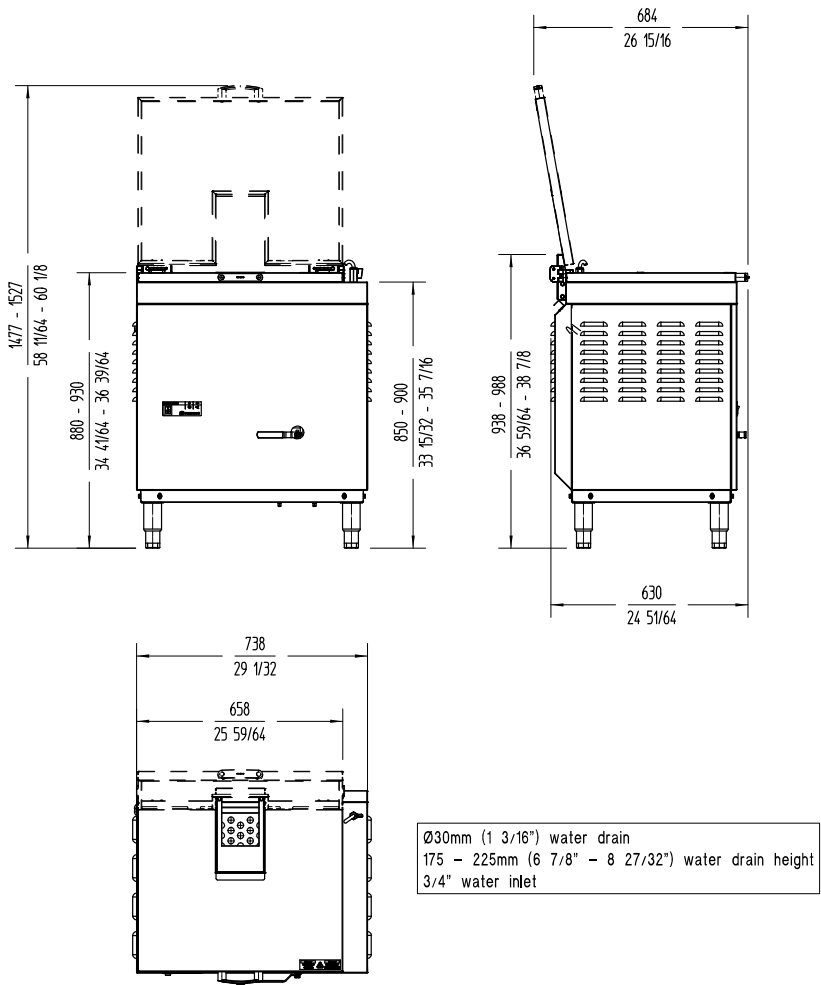


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FOOD PRESERVATION AND SOUS-VIDE
SMARTVIDE SOUS-VIDE COOKERS



sammic | 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 26/09/2025