



HEATED TANK 56P GAL 120/60/1 · 56 L / 14.8 GAL



P/N. 1180076



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

SPECIFICATIONS

HACCP-ready: [v:haccp_ready]

Maximum recipient capacity: 14 gal

Total loading: 2 Hp / 1500 W

Electrical supply: 120 V / 60 Hz / 1~ (12.5 A)

Internal dimensions: [v:dim_int_anch_us] x [v:dim_int_fondo_us] x [v:dim_int_alto_us]

External dimensions (W x D x H): [v:dim_int_anch_us] x [v:dim_int_fondo_us] x [v:dim_int_alto_us]

Net weight: 36.8 lb

FOOD PRESERVATION AND SOUS-VIDE
SMARTVIDE SOUS-VIDE COOKERS



product sheet
updated 02/27/25

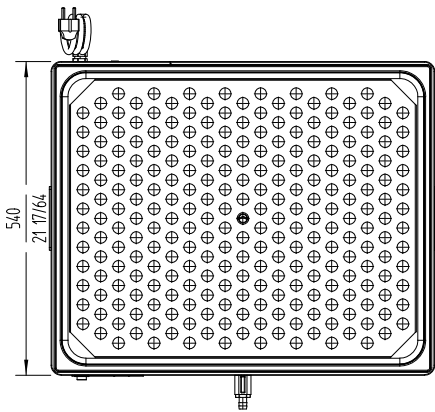
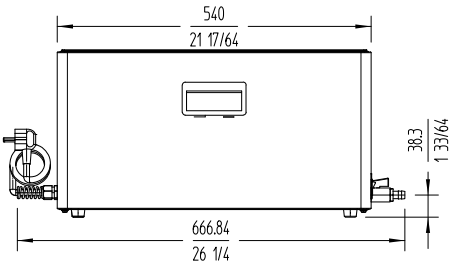
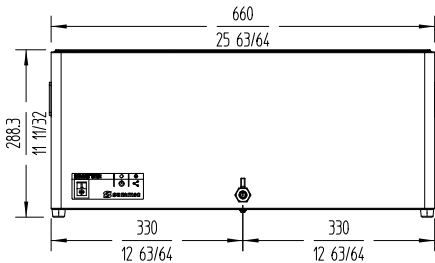


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Project	Date
Item	Qty
Approved	

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