





## SALES DESCRIPTION

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.

## AVAILABLE MODELS

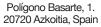
1	180070	Heated tank 28 I / 7.4 gal SmartVide $\cdot$ 750W $\cdot$ 230/50-60/1
1	180071	Heated tank 28 I / 7.4 gal SmartVide · 750W · 120/60/1
1	180075	Heated tank 56 l / 14.8 gal SmartVide $\cdot$ 1500W· 230/50-60/1

1180076 Heated tank 56 I / 14.8 gal SmartVide  $\cdot$  1500W· 120/60/1









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Project	Date
Item	Qty

Approved

<sup>\*</sup> Ask for special versions availability