



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Sammic 120P Heated 120L Sous Vide Tank for SmartVide XL – 3000 W

Model / SKU: 120P

KW COMMERCIAL KITCHEN

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DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: <https://www.sammic.com.au/wp-content/uploads/2025/specsheet/120P.pdf>



HEATED TANK 120P 230/5060/1 AUS · 120 L / 30 GAL



P/N 1180424



SALES DESCRIPTION

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 drain key.
- ✓ 120P: complete with filling tap.

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

SPECIFICATIONS

Maximum recipient capacity: Maximum recipient capacity

Total loading: 3000 W

Electrical supply: 230 V / 50-60 Hz / 1~ (12 A)

Internal dimensions: 630 mm x 510 mm x 375 mm

External dimensions (W x D x H): 630 mm x 510 mm x 375 mm

Net weight: 39,3 kg

FOOD PRESERVATION AND SOUS-VIDE
SMARTVIDE SOUS-VIDE COOKERS



product sheet
updated 10/04/2025

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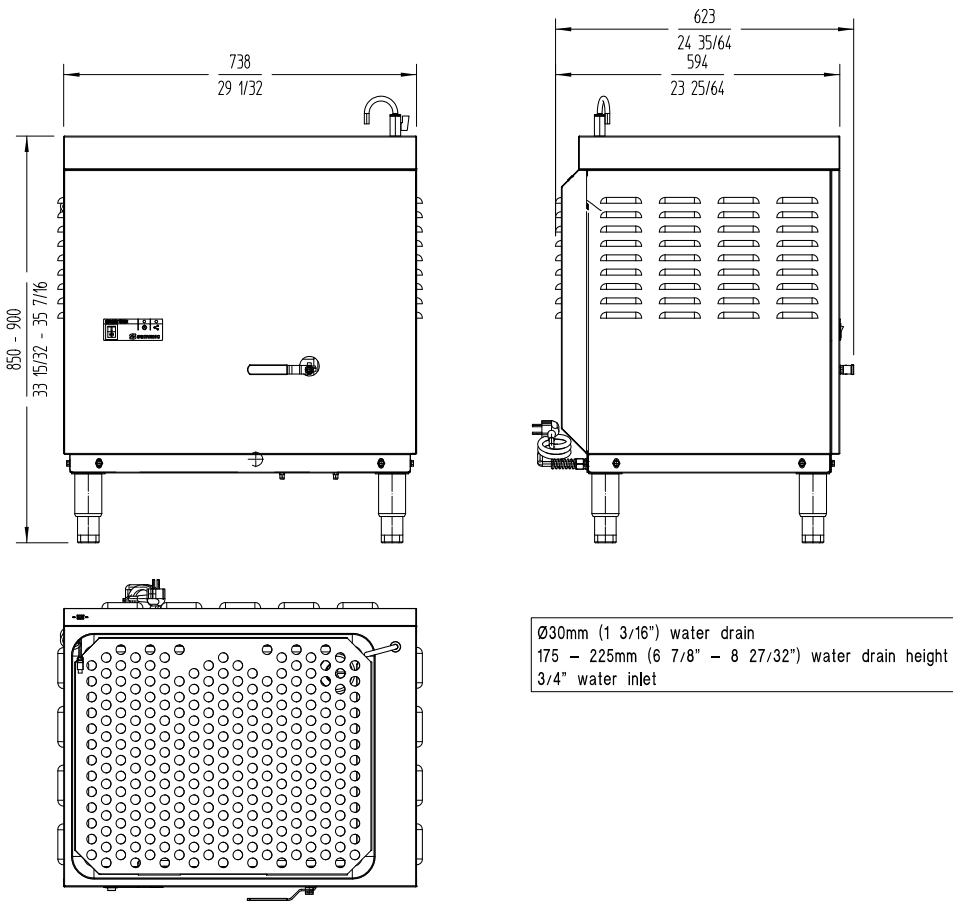


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FOOD PRESERVATION AND SOUS-VIDE
SMARTVIDE SOUS-VIDE COOKERS



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Project	Date
Item	Qty
Approved	

product sheet
updated 10/04/2025