



Stainless Steel Kitchen Soak Tank Fats Oils & Grease Remover Thermostatically Controlled

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Sky men
- Certification: CE
- Model Number: JTS-230
- Minimum Order Quantity: 1 unit
- Price: Negotiation
- Packaging Details: 1 unit/wooden case
- Delivery Time: In Stock
- Payment Terms: Paypal / T/T / western Union
- Supply Ability: 600 units per month



Product Specification

- Product Name: Commercial Kitchen Soak Tank
- Capacity: 230 Liters
- Tank Material: SUS304
- Tank Size: Customized Available
- Package: Wooden Case
- Warranty: 1 Year
- Heater: 20-80 Adjust
- Highlight: **heated soak tank,
digital heated ultrasonic cleaner**



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Product Description

Fats, Oils & Grease remover thermostatically controlled stainless steel tank:

The system is the most efficient and cost effective method of removing Carbon and FOG (Fats, Oils & Grease).

Restaurants, Hotels, Bakeries, Supermarkets and other Commercial kitchens depend on this state of the art technology for the ultimate cleaning power, for reducing utility bills, lowering kitchen overhead, increasing productivity and providing a meaningful Return on Investment.

Skymen Kitche Heated soak tank staandrad size Recommendation:

Model	Volume	Tank size (mm)	Unit Size (mm)	Basket size (mm)
JP-168	168L	655*410*625	755*510*785	605*390*595
JP-211	211L	750*450*625	850*550*785	700*430*595
JP-258	258L	890*480*605	990*580*800	840*460*575
JP-274	274L	840*480*680	940*580*875	790*460*650
JP-388	388L	1080*460*680	1480*560*875	1060*440*650
JP-483	483L	1365*520*680	1465*620*875	1315*500*650

Small tank: suitable for canopy filterers, grill tops, pans and small trays.

Medium tank(popular size): suitable for busy medium sized pans and large trays & oven racks.

Large tank: suitable for greasy filters, pots, baking trays, etc.

From 10 gallons to 90 gallons We also offer custom sizes for larger applications.

Different tank size is available, We also offer custom sizes for larger applications.

Competitive Advantage:

Soak Tank Degreasers-Best Soak Tank Degreasers

Save Soak Tank System helps catering / hospitality related businesses cut costs and increase efficiency

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Heated Soak Tank used in Commercial Kitchens and Bakeries to clean Carbon Build up and F.O.G. (Fats, Oils & Grease) from equipment including aluminum baking pans, hood filters, baking racks, floor mats and more



How to use ?

Directions for use

Step 1



Fill the with (preferably hot) water to the 'Fill Line' marked on the inside, plug the tank into an electrical outlet, and switch ON

Step 2



Slowly add the oil/Carbon-Removal Powder

Step 3



Load the tank with your dirty pots, pans, vent hood filters into the tank and Close the lid, leaving the items in the tank to soak, and walk away!

Step 4



Remove the items from the tank, then simply rinse off any loose or softened carbon fragments.

Tank :1.These are all double walled and insulated. The tank material : sus 304

Lid: 2.will have a lockable lid when open or shut similar to the photos.

Basket:3.Basket can be able to remove from the tank and have a number of lift points in the inside of the tank, as it can get heavy with kitchen equipment

Wheel:4.For wheels we will design to provide heavy duty lockable castor wheels ,so hold the caster wheel from moving and ease moving during cleaning time



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