

# 388 Liters Metal Cookware Kitchen Soak Tank And Bakery Equipment

### **Basic Information**

- Place of Origin:
- Brand Name:
- Certification:
- Model Number:
- Minimum Order Quantity:
- Price:
- Negotiation 1unit/wooden case

China

CE

1unit

Skymen

JTS-388

In Stock

- · Packaging Details: • Delivery Time:
- Payment Terms: Paypal / T/T / western Union 600units per month
- Supply Ability:



## **Product Specification**

- Product Name:
- Capacity:
- Tank Material:
- Tank Size:
- Package:
- Warranty:
- Heater:
- Highlight:

Commercial Kitchen Soak Tank

Customized Available

- 388 Liters SUS304

- 1 Year 20-150 Adjust
- portable ultrasonic cleaner, digital heated ultrasonic cleaner

Wooden Case

### **Product Description**

Metal cookware and kitchen and bakery equipment kitchen soak tank

#### CLEAN

Clean equipment better than the 3-Compartment sink or Dishwasher Clean Carbon Build up Clean Fats, Oils & Grease Clean Hood Filters Clean without scrubbing

SAVE Save on Labor Save on Utilities Save on Equipment Save Money Save Water Save on chemicals

CONSERVE Conserve Water Conserve Utilities Conserve Resources Conserve Energy Conserve Equipment

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

#### Skymen Kitche Heated soak tank staandrad size Recommandation:

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 fitlers, 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

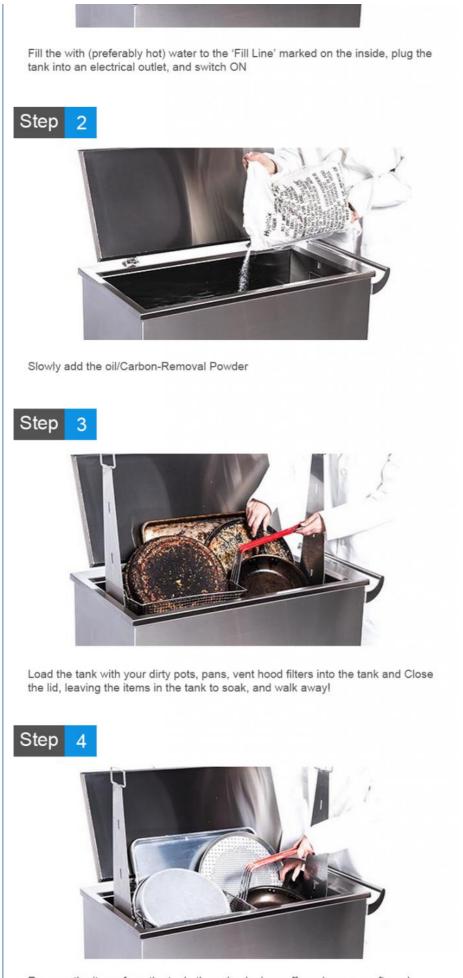
The system is the most efficient and cost effective method of removing Carbon and FOG (Fats, Oils & Grease).

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.

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 ?





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

 ${\bf Tank}$  :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
Pot Cleaner
Pan Cleaner

