



388L Capacity Kitchen Soak Tank

Our Product Introduction

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Basic Information

- Place of Origin: China
- Brand Name: SkyMen
- Certification: CE
- Model Number: JTS-388
- 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: 388L
- Tank Material: SUS304
- Tank Size: Customized Available
- Package: Wooden Case
- Warranty: 1 Year
- Heater: 20-150 Adjust
- Tank Size: 1365*520*680
- Highlight: 388L Kitchen Soak Tank,
customized size kitchen soak tank,
388L Capacity Kitchen Soak Tank



Product Description

Kitchen soak tank for Aluminum baking pans, hood filters, baking racks



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

Benefits
 DECARBONIZER
 DEGREASER
 CLEANER SANITIZER WATER SAVER
 ALL WITHOUT SCRUBBING

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 filters, 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 ?

Fill the tank with clean hot water to the maxim - Line

Plug into the electrical outlet and switch on

Set the temperature;

Add the carbon/ oil remove powder and stir the solution

Load the equipment such as pots, pans, hood filters and more. Use the lifting basket to lower the items into the appliance.

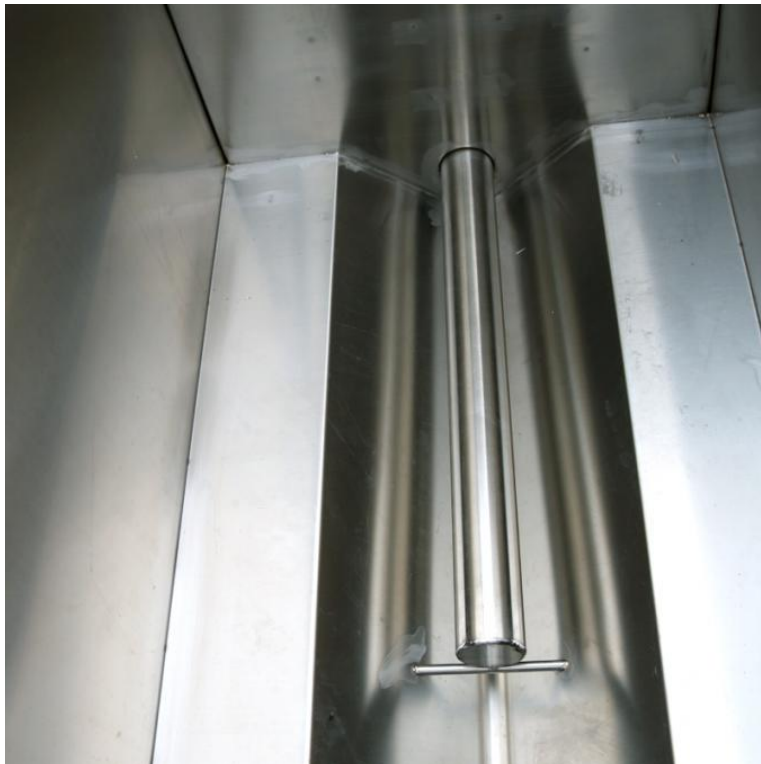
Remove the items and rinse off any carbon residue. Heavily carbonized equipment may need an additional soak.

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







Before and after of using the soak tank:



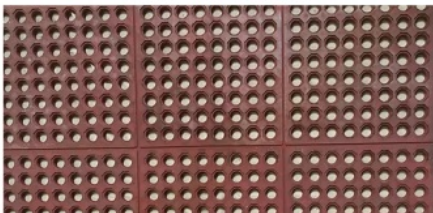
Pot Cleaner

Pan Cleaner



Floor Mat Cleaner

Hood Filter Cleaner



Impinger Belt Cleaner

Pizza Pan Cleaner





Skymen Technology Corporation Limited



86-755-27094405



info@skymen.cc



skymenultrasonic.com

Floor 1st & 2nd, Building 3, Tanggang Taifeng Industrial Park, Dawangshan Community, Shajing Street, Bao'an District, Shenzhen