

## Customized SUS304 483 L Kitchen Soak Tank For Restaurants / Supermarkets

Our Product Introduction

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### Basic Information

- Place of Origin: China
- Brand Name: Skymen
- Certification: CE
- Model Number: JTS-483
- 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

- Discription: Kitchen Soak Tank
- Application: Clean Kitchen Utensils
- Capacity: 274
- Tank Size: 840\*480\*680
- Package: Wooden Case
- Warranty: 1 Year
- Heater: 20-80 Adjust
- Tank Material: SUS304
- Highlight: portable ultrasonic cleaner, heated soak tank



### More Images



### Product Description

#### Customized SUS304 483 L Kitchen Soak Tank For Restaurants / Supermarkets

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 Recommendation:

Model	Volume	Tank size (mm)	Unit Size (mm)	Basket size (mm)
JP-168	168L	655*410*625	755*510*785	605*390*595

Our Product

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-338	388L	1080*460*680	1480*560*875	1060*440*650
JP-483	483L	1365*520*680	1465*620*875	1315*500*650

#### Features:

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.



**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

#### 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



Korean BBQ Grill Plate  
Cleaner



Bakery Rack Cleaner



Roasting Pan Cleaner



Sheet Pan Cleaner



#### Cleaning steps:

Fill in the tank with clean hot water to the max line; Add the detergent and stir the solution;

Plug the machine into the electrical outlet and switch on; The solution will remain at 80°C;

Load the cleaning items such as pots, pans, hood filters and more. Use the lifting basket to lower the items into the appliance. A light rinse is required before using items. Heavily carbonized equipment may need an additional soak.

Close the lid, leaving the items in the tank to soak, and walk away. It will clean continuously, remove fat, grease, oil and carbon build up

#### Suggest time for heated soak tank

Item	Cleaning Time
Pot& Pans	Initial soak 12 hours
Hot plates & grills	Minimum of 12 hours
Deep fry baskets	Minimum 3~4 hours
Hood filter	1 hour
Roasting pans	Initial soak 12 hours
Gas rings& Cooker tops	Minimum 12 hours
Bakery trays and racks	Initial soak 12 hours
Serving dishes	1-2 hours
Oven Racks	Initial soak 12 hours



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