



Commercial Kitchen Soak Tank Carbon And Soil Removal For Hood Cleaning

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Skymer
- Certification: CE
- Model Number: JTS-168
- 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

- Tank Material: SUS304
- Product Name: Commercial Kitchen Soak Tank
- Tank Size: Customized Available
- Package: Wooden Case
- Capacity: 168 Liters
- Warranty: 1 Year
- Heater: 20-80 Adjust
- Highlight: **portable ultrasonic cleaner, heated soak tank**

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Product Description

Commercial Kitchen Soak Tank Carbon And Soil Removal For Hood Cleaning

Application:

Clean dish, tray, oven pan, etc. used in commercial kitchen ,hotel, restaurant, fast food outlets, etc. without labor-intensive scrubbing or harsh,to save the cost and labor

Brief introduction:

1 Skyman stainless steel soaking tank is made professional for commercial kitchen clean to remove oil, rust, etc based on needs.

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.

2 Tank size of the machine can be customized according to customer's requirements. Ultrasonic and heating element is optional. With Heater On/Off indicator light. Easy tank release to floor drain

3 Using a heated soak tank, water can be used for days at a time and the solution in the tank can last for a full month. Heated Tank operates at 150 degrees. Because it is well insulated, the machine's heater runs just one hour out of 24. A thermostat controls the heater.

Stainless Steel Soak Tank Front Detail

Specifications:

Internal Dimensions	
Length* width* depth	750(L) X 455 (W) X 580 (H)
Capacity	230liters
Length* width* depth	895(L) X 555 (W) X 800 (H)
Basket size	710 mm X 430 mm
Material	Stainless steel 304/316L
Ultrasonic power	Optional
Heating power	3 KW
Timer	1~30min adjustable
Heater	20~80C adjustable
ultrasonic frequency	Optional
voltage	AC110/220/380/415V, 50/60Hz
casters	4 casters with braker

Different tank size is available:

Small tank: suitable for canopy fitlers, grill tops, pans and small trays. 610x420x800mm

Medium tank(popular size): suitable for busy medium sized pans and large trays & oven racks. 1000x600x800mm

Large tank: suitable for greasy filters, pots, baking trays, etc, 1100x600x900mm

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

Korean BBQ Grill Plate Cleaner



Bakery Rack Cleaner



Roasting Pan Cleaner



Sheet Pan Cleaner



How does your system differ from the heated soak tanks?

The cleaning in all soak tanks is provided by a chemical reaction between the solution and the soils on the items to be cleaned. The speed of chemical reactions is determined by 3 factors;

Contact Time – the items are immersed in the solution so the contact time is the same.

Chemical Concentration – In order to be people safe – the concentrations of the chemicals in the tanks are all similar to each other.

Reaction Temperature – Elevating the temperature is the easiest way to speed up the chemical reaction in a soak tank. A speedier reaction means that the dirty items will be cleaned in a shorter time.

Heated soak tanks are good for high volume food service applications where the extra production of the tank offsets the increased costs of the tank and the energy consumed. Our tank is designed for the average restaurant where a room temperature reaction time is still enough to handle their cleaning requirements. Everything gets as clean in an unheated tank – it just takes longer to get it done.

How often does the water need to be changed?

The solution in the tank including the Deep Soak Cleaner Concentrate needs to be changed every 30 days following the instructions on the lid of the tank.

Is the Deep Soak Cleaner Concentrate safe?

The Deep Soak Cleaner concentrate is non-corrosive, non-toxic, and bio-degradable. It will not pit or harm aluminum and stainless steel, and is safe for contact by your employees.

What can I clean in the tank?

The tank is designed to clean hood filters, pots, pans, roasting tins, cook tops, bakery sheets, bread pans, pizza pans, and most of the items used in the kitchen.

Can I clean my Hood filters in the tank?

Soaking grease covered hood filters in the Deep Soak Cleaning Tank is a great way to clean them – and it eliminates the expensive outside service that some restaurants use to clean them.

Is the Deep Soak Solution Aluminum safe?

The Deep Soak Cleaner is aluminum and stainless steel safe provided the solution is changed every month. Part of the formula is used to protect the aluminum during cleaning and loses its effectiveness after one month.

How long must items remain in the tank to be clean?

Typically, an overnight soak will clean the grease and lightly carbonized deposits off of cookware.

What if something does not get completely clean overnight?

If grease is heavily baked on and carbonized, the item may require a longer soak period. We have customers who leave their extremely dirty cookware in the tank over a weekend and when they return the items can be rinsed clean.

Is the used solution safe to be disposed in the drain?

Deep Soak Cleaner is biodegradable and contains no chemicals harmful to the environment. At the end of the month, drain the tank into a floor drain as outlined in the instructions.





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