Our Product Introduction

Stainless Steel Heated Soak Tank For Hood Filter, Commerical Restaurant

Basic Information

. Place of Origin: China . Brand Name: Skymen CE · Certification: JTS-388 Model Number: • Minimum Order Quantity: 1unit • Price: Negotiation

· Packaging Details: 1unit/wooden case • Delivery Time: In Stock

Payment Terms: Paypal / T/T / western Union

. Supply Ability: 600units per month



Product Specification

• Product Name: Commercial Kitchen Soak Tank

· Capacity: 483L SUS304 . Tank Material:

Customized Available Tank Size:

• Package: Wooden Case

Warranty: 1 Year

20-150 Adjust Heater: 1365*520*680 Tank Size:

• Highlight: portable ultrasonic cleaner,

digital heated ultrasonic cleaner

Product Description

Stainless Steel Heated Soak Tank For Hood Filter, Commerical Restaurant

We equipped a lift system, comparing with traditonal heat soak tank:

Benefits

One person operation with hand held control Load bearing of 260 kg

Easily load up to 15 range hood filters

Food grade stainless steel with a double insulated frame allowing for temperature adjustments.

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

Safety features

Gas strut lid, making opening and closing safer Heavy duty lockable castors Automatic overload cut off Limit switch

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.

 $\label{eq:medium tank} \textit{Medium tank} (\textit{popular size}) : \textit{ suitable for busy medium sized pans and large trays \& oven racks}.$

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

Pot Cleaner Pan Cleaner









Floor Mat Cleaner





Pizza Pan



Impinger Belt Cleaner









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



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