



## Automated Lifting Commercial Soak Tanks Removed Build-Up Duts , Oil And Grease

### Our Product Introduction

#### 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: 483L
- Tank Material: SUS304
- Tank Size: Customized Available
- Package: Wooden Case
- Warranty: 1 Year
- Heater: 20-150 Adjust
- Tank Size: 1365\*520\*680
- Highlight: **heated soak tank,  
digital heated ultrasonic cleaner**

## Product Description

### Automated Lifting Commercial Soak Tanks Removed Build-Up Duts , Oil And Grease

#### 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

**Below are our standard Soak Tank Dimensions, we also custom manufacture soak tanks to suite your requirements.**

| 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 fitters, grill tops, pans and small trays.

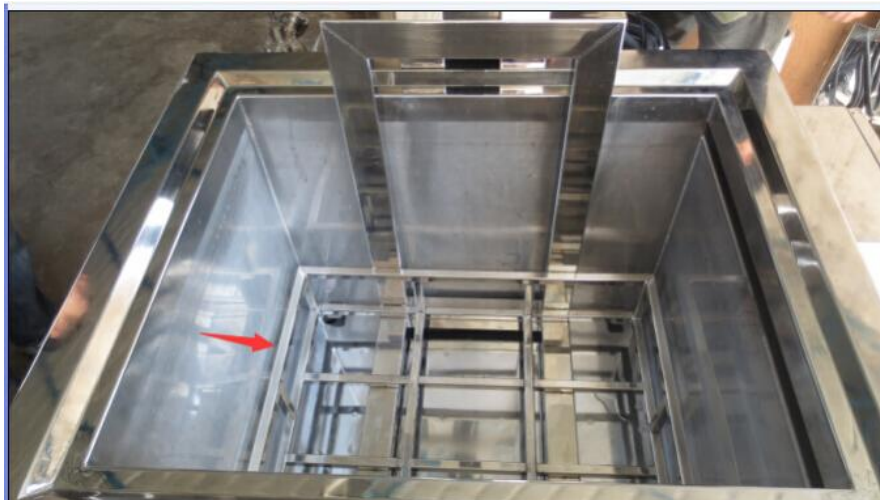
Medium tank(popular size): suitable for busy medium sized pans and large trays & oven racks.

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.

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



#### 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

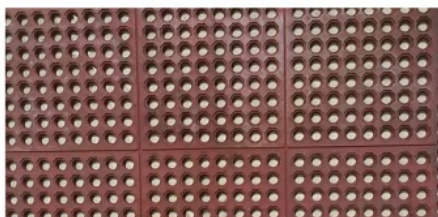
Pot Cleaner



Pan Cleaner



Floor Mat Cleaner



Hood Filter Cleaner



Impinger Belt Cleaner



Pizza Pan 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.

#### 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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