

## 211L 1500W Heated Soaking Tank Machine SUS316 For Balloon Whisk

Our Product Introduction

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### Basic Information

- Place of Origin: Shenzhen, China
- Brand Name: SkyMen
- Certification: RoHS, CE, FCC, SGS
- Model Number: JP-211
- Minimum Order Quantity: 1
- Price: Negotiation
- Packaging Details: Wooden case
- Delivery Time: In Stock
- Payment Terms: T/T
- Supply Ability: 800 pcs per month



### Product Specification

- Model: JP-211L
- Tank Volume: 211L
- Heating Power: 1500W
- Internal Tank Size: 750\*450\*625MM
- Basket Size: 700\*430\*595MM
- Gross Weight: 150KG
- Highlight: 1500W Heated Soaking Tank Machine, 211L Heated Soaking Tank Machine, SUS316 Balloon Whisk Soak Tank



### More Images



## Product Description

### Bakery Shop Tools Heated Soaking Tank Machine For Balloon Whisk In With 1500W Heating Power PRODUCT SPECIFICATIONS

1	Model	JP-211	
2	1st Tank	Function	Hot water cleaning/soaking
		Tank Material	SUS 304 (SUS316 can be customized)
		Inner tank dimension	750*450*625mm
		Tank Capacity	211L
		Heating tube	1pcs
		Heating Power	1500W
		Time setting	0~99 hours
		Temperature setting	Room temperature ~ 80°C adjustable
		Thickness of tank	2mm
		Drain value	Yes, in the right side of machine
		Water inlet/outlet	Yes
		Lid	Yes, hinged with machine body, with gasket
		Handle of the basket	Yes
4	Packing	Basket load	200KG
		Overall size	850*550*785mm
		Packing size	950*650*920cm
5	Warranty	1 year warranty for spare parts, all life technical support	
6	Certificate	CE, RoHS; FCC, REACH	
7	Production time	5 days if there is stock; 20 days if there is no stock	

#### Application Industrial:

Restaurants;  
Bakery shops;  
Hotel;  
Beauty Salon  
Supermarkets;  
Schools, colleges, caterers;  
Food production facilities  
Small tank: 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;  
Skymen also offer custom sizes for larger applications.

## Directions for use

### Step 1



Fill the with (preferably hot) water to the 'Fill Line' marked on the inside, plug the tank into an electrical outlet, and switch ON

### Step 2





Slowly add the oil/Carbon-Removal Powder

### Step 3



Load the tank with your dirty pots, pans, vent hood filters into the tank and Close the lid, leaving the items in the tank to soak, and walk away!

### Step 4



Remove the items from the tank, then simply rinse off any loose or softened carbon fragments.

#### Soaking tank with different capacity:

Model	Volume(L)	Internal tank size(MM)	Basket size(MM)	Unit size(MM)	Heating power	Material
JP-168	168L	655*410*625	605*390*595	755*510*785	1.5KW	SUS 304
JP-211	211L	750*450*625	700*430*595	850*550*785	1.5KW	SUS 304
JP-258	258L	890*480*605	840*460*575	990*580*800	3KW	
JP-274	274L	840*480*680	790*460*650	940*580*875	3KW	SUS 304
JP-388	388L	1080*460*680	1060*440*650	1480*560*875	4.5KW	SUS 304
JP-483	483L	1365*520*680	1315*500*650	1465*620*875	6KW	SUS 304

## PRODUCT CONFIGURATION







Cleaning Effect show:

Korean BBQ Grill Plate Cleaner



Bakery Rack Cleaner



Roasting Pan Cleaner



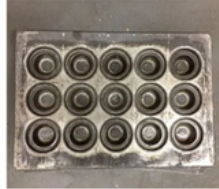
Sheet Pan Cleaner



Cake Pan Cleaner



Muffin Pan Cleaner



Rotisserie Basket Cleaner



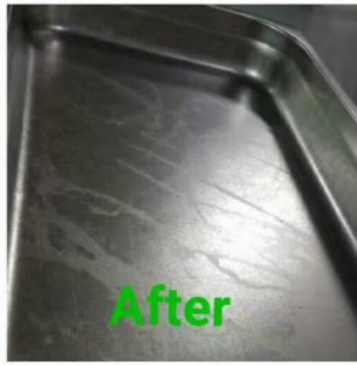
BEFORE



AFTER



Before



After

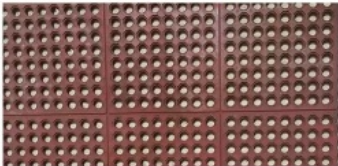
Pot Cleaner



Pan Cleaner



Floor Mat Cleaner



Hood Filter Cleaner



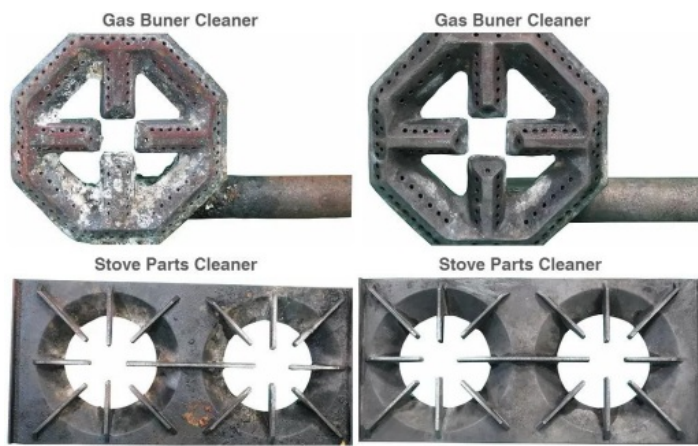
Impinger Belt Cleaner



Pizza Pan Cleaner

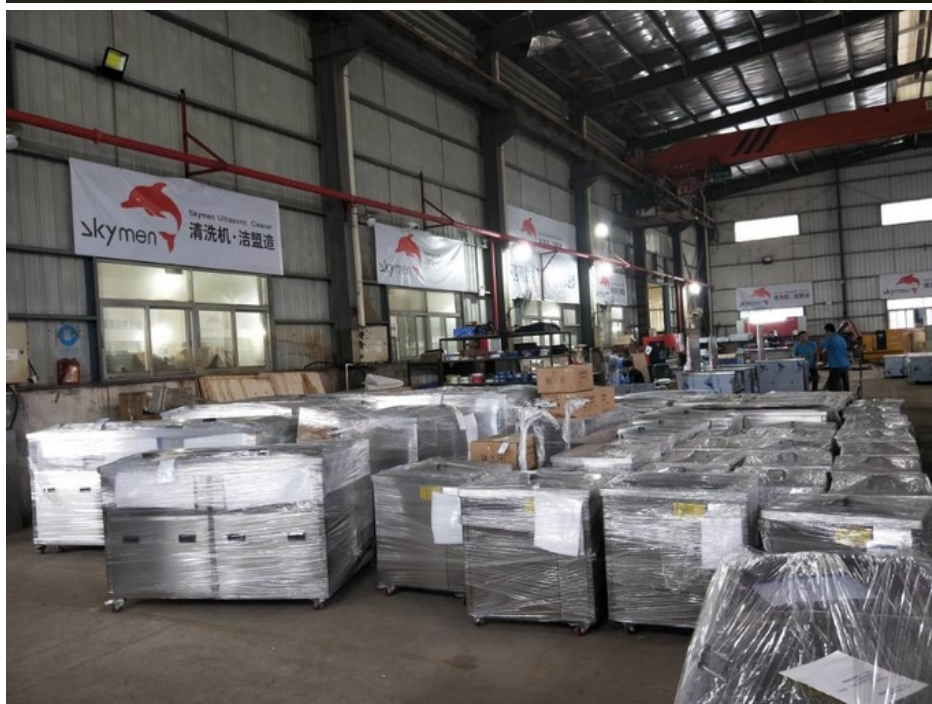






Factory and Warehouse









**Suggest cleaning time:**

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

**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 remains 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



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