



## 258L 3000W Washing Machine Soaking Tank For Piping Mouthpiece

Our Product Introduction

for more products please visit us on [skymenultrasonic.com](http://skymenultrasonic.com)

### Basic Information

- Place of Origin: Shenzhen, China
- Brand Name: Skymen
- Certification: RoHS, CE, FCC, SGS
- Model Number: JP-258
- 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-258L
- Tank Volume: 258L
- Heating Power: 3000W
- Internal Tank Size: 890\*480\*605MM
- Basket Size: 840\*460\*575MM
- Gross Weight: 200KG
- Highlight: 3000W Washing Machine Soaking Tank,  
258L Washing Machine Soaking Tank,  
FCC Piping Mouthpiece Soak Tank



### More Images



## Product Description

### Washing Machine Soaking Tank For Piping Mouthpiece in Bakery Shop With 3000W Heating Power PRODUCT SPECIFICATIONS

1	Model	JP-258	
2	1st Tank	Function	Hot water cleaning/soaking
		Tank Material	SUS 304 (SUS316 can be customized)
		Inner tank dimension	890*480*605mm
		Tank Capacity	258L
		Heating tube	2pcs
		Heating Power	3000W
		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
		Basket load	200KG
4	Packing	Overall size	990*580*800mm
		Packing size	1090*680*920cm
		Packing detail	By wooden case(No logs, free of fumigation)
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	

#### What a heating soak tank can do ?

Heated Soak Tank used in Commercial Kitchens and Bakeries to clean Carbon Build up and Fats, Oils & Grease from equipment including aluminum baking pans, hood filters, baking racks, floor mats and more.

#### 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

#### WHO USES Skymen CLEAN TANK SYSTEMS

##### HOTELS

Our Skymen Clean Tank System works well in hectic hotel kitchens, allowing staff to focus on creating quality cuisine with Skymen Clean cooking equipment.

##### RESTAURANTS PUBS & CLUBS

From independent Restaurants, Restaurant chains to global franchises use Our Skymen Clean Tank system daily to provide Safe and cost-effective cleaning.

##### BAKERIES

The Skymen Clean Tank is available in multiple sizes to accommodate bakeries' large pans and kitchen equipment. Our Proprietary Alu – Safe Detergent is safe for use with Aluminium.

#### PRODUCT CONFIGURATION





## 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.

**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**





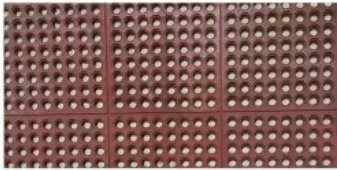
Pot Cleaner



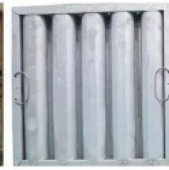
Pan Cleaner



Floor Mat Cleaner



Hood Filter Cleaner



Impinger Belt Cleaner



Pizza Pan Cleaner



Gas Buner Cleaner



Gas Buner Cleaner



Stove Parts Cleaner



Stove Parts Cleaner

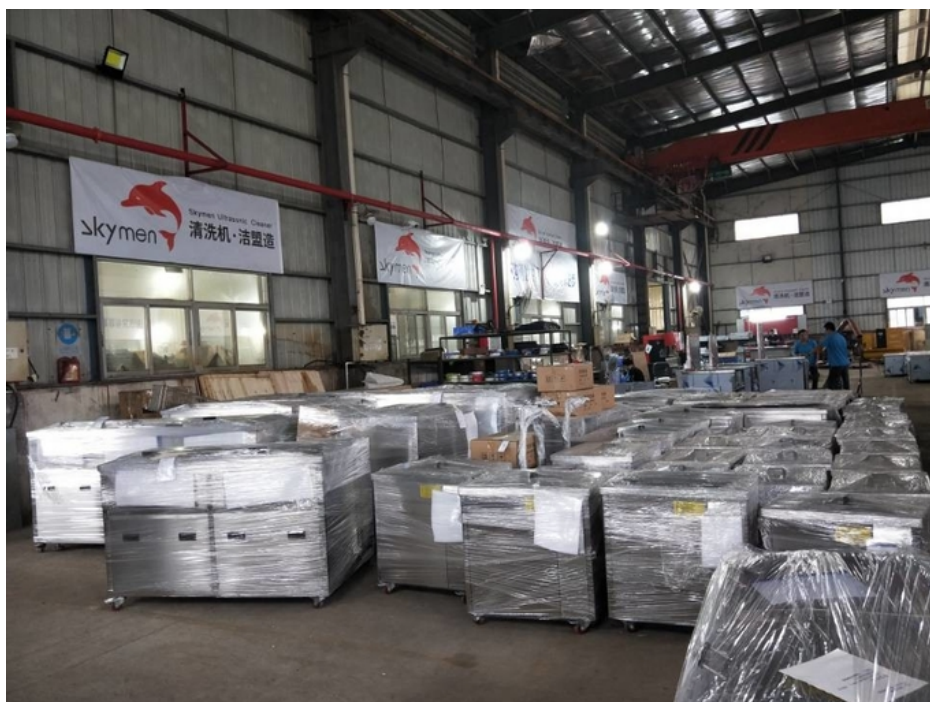


**Factory and Warehouse**











**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



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