



Steel SGS 6000W 483L Kitchen Soak Tank For Strainer

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-483
- 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-483
- Tank Volume: 483L
- Heating Power: 6000W
- Internal Tank Size: 1365*520*680MM
- Basket Size: 1315*500*650MM
- Gross Weight: 300KG
- Highlight: 483L Kitchen Soak Tank,
6000W Kitchen Soak Tank,
SGS Strainer Soak Tank



More Images



Product Description

Heated Tank Cleaning Machine For Strainer In Hotel With Different Capacity

Skymen CLEAN TANK

Skymen Clean Tank eliminates carbon and baked-on fats from commercial kitchens. In addition to providing a cleaner and more hygienic working environment, Skymen Clean Tank provides substantial cost savings in the form of reduced chemical supplies, less labour time, reduced water and gas bills and savings on replacement kitchen utensils.

Skymen Clean Tank is a breakthrough product in that it is not acidic, toxic or corrosive. It uses an exclusive biodegradable alkaline detergent called Skymensafe that is not harmful to the environment. It is caustic free making the workplace a safer place. Skymen Clean Tank works for you 24/7.

Skymen Clean Tank has met with great success in Australia and can be found in major hotels, restaurants, fast food outlets, clubs, catering companies and venues.

Restaurants and Food Factories include icons such as Rockpool, Otto, Quay Ivy, Establishment, Meat and Wine Co, The Argyle and many more.

Hotels include the Shangri La, Westin, Sheraton, Holiday Inns, Hilton, Marriott and Stamford Groups and many more

PRODUCT SPECIFICATIONS

1	Model	JP-483	
2	1st Tank	Function	Hot water cleaning/soaking
		Tank Material	SUS 304 (SUS 316 can be customized)
		Inner tank dimension	1365*520*680mm
		Tank Capacity	483L
		Heating tube	2pcs
		Heating Power	6000W
		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	300KG
4	Packing	Overall size	1465*620*875mm
		Packing size	1565*720*1000cm
		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	

TANK DESIGN

We are an innovative company and our tanks are manufactured to the highest quality standards using food grade Stainless Steel with safety being paramount in our design. We utilise a lid safety locking mechanism which prevents injuries as well as a user friendly load basket designed to make the process of removing heavy equipment (grills/filters etc) an easy one. Our Tanks are double walled fully insulated, thermostatically controlled to use less electricity. All that is required is a standard 240V 10 amp plug point. Our Tanks are on wheels making installation quick and easy.

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

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.

PRODUCT CONFIGURATION





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 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





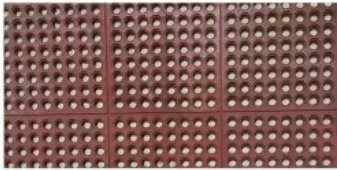
Pot Cleaner



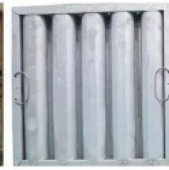
Pan Cleaner



Floor Mat Cleaner



Hood Filter Cleaner



Impinger Belt Cleaner



Pizza Pan Cleaner



Gas Burner Cleaner



Gas Burner Cleaner



Stove Parts Cleaner

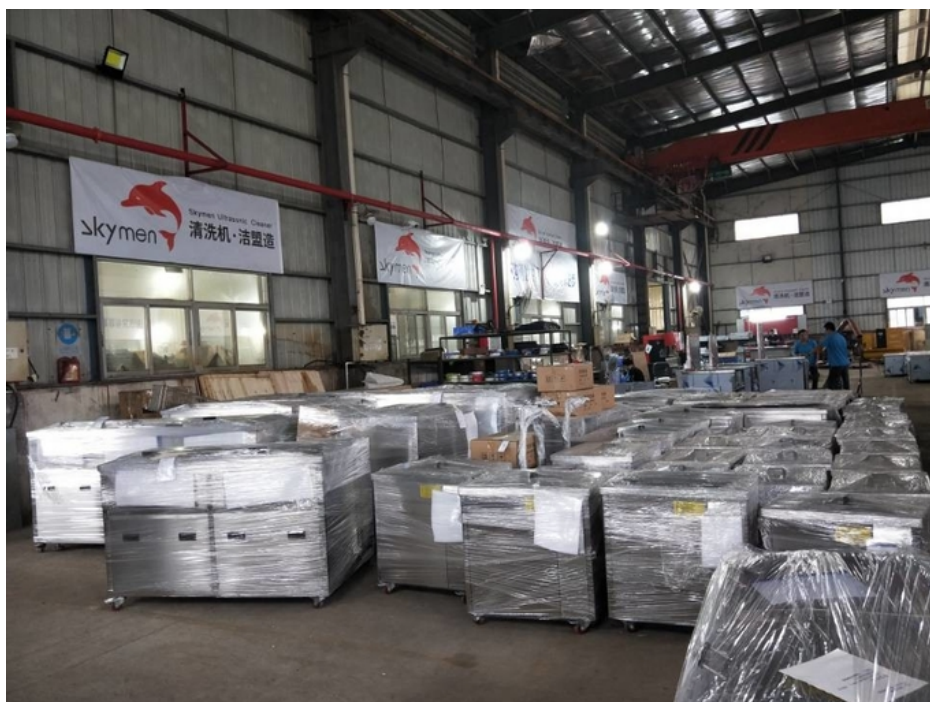


Stove Parts Cleaner



Factory and Warehouse







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