



FCC 258L Stainless Steel Soak Tank 3000W For Restaurant

Our Product Introduction

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Basic Information

- Place of Origin: Shenzhen, China
- Brand Name: Sky men
- 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: FCC Stainless Steel Soak Tank,
258L Stainless Steel Soak Tank,
3000W Soaking Washing Tank



More Images



Product Description

Soaking tank stainless steel heated soak tank for restaurant Hotel Industrial washing tank

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

HOW IT WORKS:

Skymer Clean Tank operates on a simple load basket system. Results are immediately noticeable and all parts can be cleaned in less than 60 minutes. The tank is thermostatically controlled at approximately 70 degrees celsius.

Skymer Clean Safe detergent remains active for thirty days and only needs to be changed once a month. The detergent is biodegradable and is disposed of via the grease trap sewer drain.

Skymer Clean Safe has a strong and standard version, the latter being suitable for cleaning aluminium items.

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	

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





Soaking tank stainless steel heated soak tank for restaurant Hotel Industrial washing tank
Cleaning Effect show:

BEFORE - IN DIRTY



AFTER - OUT CLEAN



Korean BBQ Grill Plate Cleaner



Bakery Rack Cleaner



Roasting Pan Cleaner



Sheet Pan Cleaner



Cake Pan Cleaner



Muffin Pan Cleaner



Rotisserie Basket Cleaner





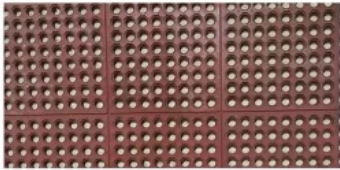
Pot Cleaner



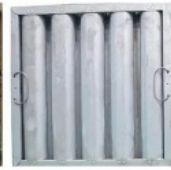
Pan Cleaner



Floor Mat Cleaner



Hood Filter Cleaner



Impinger Belt Cleaner



Pizza Pan Cleaner



Gas Buner Cleaner



Gas Buner Cleaner



Stove Parts Cleaner

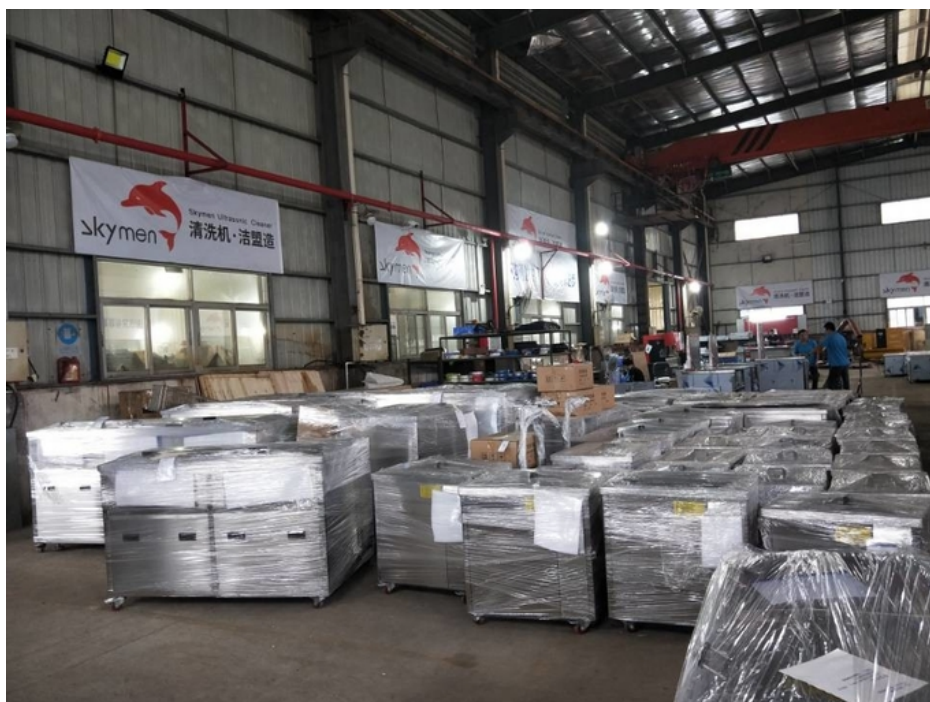


Stove Parts Cleaner



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

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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