



250L Commercial Kitchen Heating Soak Tank For Grease Hood Filter Carbon Removal

Our Product Introduction

Basic Information

- Place of Origin: Shenzhen
- Brand Name: Sky men
- Certification: CE/RoHS/ISO9001
- Model Number: JP-250LJR
- Minimum Order Quantity: 1
- Price: usd 1050-1100/pcs
- Packaging Details: Wooden Case
- Delivery Time: 5-8 days
- Payment Terms: T/T, L/C
- Supply Ability: 1 pcs/15 days



Product Specification

- Product Name: JP-210LJR
- Tank Capacity: 250L
- Frequency: 40/28Hz
- Material: Stainless Steel SUS304
- Tank Thickness: 2mm
- Timer: 0-30min
- Heater: 20°C-100°C Adjustable
- Heating Power: 2000W
- Unit Size: 945*575*800mm
- Voltage: 110V/220V
- G.W: 118kg
- Package Size: 1005*640*920mm
- Highlight: **250L Heating Soak Tank,
SUS304 Heating Soak Tank,
Grease Hood Kitchen Soak Tank**

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Product Description

250L Commercial Kitchen Heating Soak Tank with heated for Grease Hood Filter Carbon Removal

Model No.	JP-250LJR	
Image		
Ultrasonic model	Ultrasonic Frequency	28/40 kHz
	Material	Stainless Steel SUS304
	Tank Capacity	210 L
	Timer	1~99min adjustable
	Heater	20°C to 95°C adjustable
	Degas	Yes
	Semiwave	Yes
	Power Supply	AC 100 ~ 120V, 50 / 60Hz AC 220 ~ 240V, 50 / 60 Hz
	Heating Power	2000 W
Packing	Basket& cover	Standard equipped
	Tank Size	750*450*620mm (L x W x H)
	Unit Size	850x550x800mm (L x W x H)
	Package Size	930x630x920mm (L x W x H)
	N.W. / G.W.	107kg
Features.	Warranty	1 year
	Cleans equipment effortlessly	
	No Scrubbing- Just Soak;	
	Safe for people and environment	
	Eliminates the worst job in the kitchen;	
Application.	Save water, time and money	
	Pots; Pans; Sheet Pans ;Oven Racks; Muffin Pans;	
	Roasting Dishes; Rubber Mats; Cutting Boards Wire Baskets;	
	Baking Racks	
	Grills; Hood Filters; Stove parts	
Certificates	CE/ROHS/FCC/PSE/ISO9001	

What a heated 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.

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 .

Suggest 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

Company information:

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Skymer Soak tank

Boiling disinfection method The boiling disinfection method, that is, the use of boiling at 100 °C for 5 minutes can kill all the propagules of bacteria. Generally, boiling for 10 minutes is appropriate for disinfection. It is used for disinfection of general surgical instruments, hoses and syringes, drinking water and eating utensils. Scenario use of boiling disinfection Carry out in a skillet. It is mostly used for the disinfection or sterilization of some heat-resistant and moisture-resistant medical equipment. Boiling can damage the sharpness of blades, etc., so be careful when using them. Because it is easy to re-contaminate after treatment, it is generally only used for disinfection, not for sterilization treatment. When it is necessary for sterilization, the boiling time should be extended.



Skymer Technology Corporation Limited



86-755-27094405



info@skymer.cc



skymerultrasonic.com

Floor 1st & 2nd, Building 3, Tanggang Taifeng Industrial Park, Dawangshan Community, Shajing Street, Bao'an District, Shenzhen