



## 210L Kitchen Stainless Steel Soak Tank Heated Soak Tank For Restaurant Canteen

Our Product Introduction

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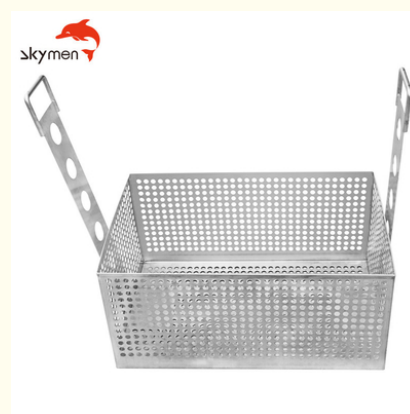
### Basic Information

- Place of Origin: China
- Brand Name: SKYMEN
- Certification: CE, RoHs, FCC
- Model Number: JP-210LZF
- Minimum Order Quantity: 1
- Price: Negotiation
- Packaging Details: wooden case
- Delivery Time: In Stock
- Payment Terms: L/C, T/T
- Supply Ability: 1000 pcs per month

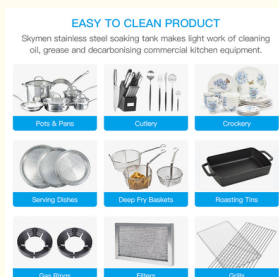


### Product Specification

- Application: Pot, Dishes, Pan, Grills, Hood Filters, Furnace, Chopstick, Fork
- Temperature Control: 20~100 °C
- Heating Power: 2000W
- Tank Dimension: 750\*450\*620
- Material: Metal / Coil, 304 Stainless Steel, metal
- Condition: New
- Fuel: Electric
- Highlight: **210L Stainless Steel soak tank, Restaurant Canteen heated soak tank, SUS 304 heated soak tank**



### More Images



## Product Description

### JP-210LZF 210L Kitchen Stainless Steel Oven Heating Tank Bath For Restaurant Canteen

#### Heating Tank's Features

1. Machine type. Heating tank/heating bath/boiling bath/boiling bath
2. Washing with boiling water
3. Cleaning method: Immersion / Immersion
4. Energy saving. Time; detergent
5. SUS 304 / SUS316 Tank material
6. Wheels: with brakes
7. A level switch can be added
8. Heating device: adjustable from room temperature to 100°C.
9. Insulation
10. water inlet/outlet in suitable position
11. cover attached to the machine
12. lifting point placed in the water tank
13. electronic box
14. Basket for cleaning products

#### Soak Tank's Parameter

Model Number	JP-210LZF
Function	Boiling water cleaning
Tank Material	SUS 304 (SUS 316 can be customized)
Thickness of tank	2mm
Inner tank dimension	750*450*620MM
Machine dimension	850*550*800MM
Packing dimension	900*750*950MM
Gross weight of machine	120KG
Tank Capacity	210 Liter
Heating element	Stainless steel heating plate
Heating Power	2000W
Thermal insulation	Available
Time setting	1~99 minutes
Temperature setting	Room temperature ~ 100°C / 212°F adjustable
Drain hole	On the bottom of inner tank
Water inlet/outlet	Yes
Basket lift point on tank side	Yes
Basket load	100KG
Power supply	380V / 220V
Warranty	1 year
Certificate	CE; RoHS; FCC; REACH
Lead time	20 Working days

#### Soak Tank's Directions for Using

## 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.

**Soak Tank's Application**

1. Restaurants: pot, dishes, pan, grills, hood filters, furnace, chopstick, fork, spoon, etc.
2. Bakery shops: oven trays, bakeware, bakery pans, kettle
3. Hotel: towel, bed sheet, tea ware, strainer
4. Beauty Salon: cups, eyebrow tweezers, eyebrow clamps, scissor, Embroidered eyebrow pencil, threading clip
5. Lab, Medical, hospital
6. Food production facilities

#### Soak Tank's Cleaning Effect

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#### Soak Tank's Packing & Delivery

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#### Soak Tank's Cleaning Process

Items should be washed before disinfection. Wrap fragile items with gauze and put them in the water to prevent them from colliding with each other when boiling. Impermeable items, such as plates and bowls, should be placed vertically to facilitate the convection of water. The water surface should be higher than the object. The sterilizer should be covered.

When disinfecting, the time should be calculated after the water boils. Generally, it takes 15 to 20 minutes to boil the contaminated equipment and articles of patients with hepatitis for 30 minutes. When sterilizing syringes or surgical instruments, they should be boiled for 30-40 minutes. Adding 2% sodium carbonate can prevent rust and increase the boiling point (1% sodium carbonate is added to the water, the boiling point can reach 100 °C), and the death of microorganisms can be accelerated.

When boiling and disinfecting cotton fabrics, it is not advisable to place too many items at a time. When boiling, stir slightly to aid convection of water. When more items are added, the boiling time should be extended to more than 30 minutes.

When disinfecting, do not store air bubbles between items; do not put in substances that can increase viscosity. During the disinfection process, the water should be continuously boiled, and no new contaminated items should be added in the middle, otherwise the disinfection time should be recalculated after the water boils again.

During disinfection, because the items have no outer packaging, be careful to prevent re-contamination when they are taken out and placed afterwards. For sterilized unpackaged medical equipment, the requirements for aseptic operation should be strictly followed when taking and storing them.



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