

JP-483LZF 483Liter Heated Soak Tank Stainless Steel SUS304 / 316 For Bath Cleaning

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: SKYMEN
- Certification: CE, RoHs, FCC
- Model Number: JP-483LZF
- 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

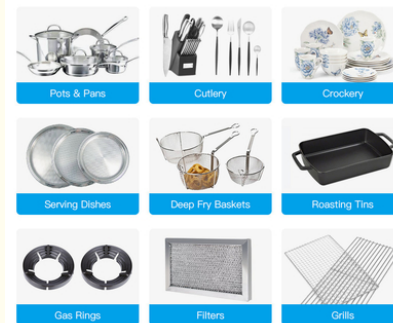


Product Specification

- Application: Pot, Dishes, Pan, Grills, Hood Filters, Furnace, Chopstick, Fork
- Capacity: 483liter
- Heating Power: 3000W
- Tank Dimension: 1365*520*680
- Cleaning Process: Hot Water Cleaning, Solvent Cleaning
- Heater: 20-99C Adjust
- Timer: 1-99 Min Adjust
- Outer Size: 1480*560*860
- Highlight: 483Liter heated soak tank, heated soak tank SUS304, Bath Cleaning stainless steel soak tank

EASY TO CLEAN PRODUCT

SkyMen stainless steel soaking tank makes light work of cleaning oil, grease and decarbonising commercial kitchen equipment.



Product Description

JP-390LZF 390Liter 20-99 Degree Temperature Control Heated Bath Cleaning Soak Tank

Heated Soak Tank's Features

1. Machine type. Heated soak 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. Heated soak tank 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 heated tank
13. electronic box
14. Basket for cleaning products
15. Timer: 1-99Min adjustable
16. Heater: 20-99 degree adjustable

Heated Soak Tank's Parameter

Model Number	JP-483LZF
Function	Boiling water cleaning
Tank Material	SUS 304 (SUS 316 can be customized)
Thickness of tank	2mm
Inner tank dimension	1365*520*680MM
Machine dimension	1480*660*860MM
Packing dimension	1550*800*950MM
Gross weight of machine	180KG
Heated Tank Capacity	483 Liter
Heating element	Stainless steel heating plate
Heating Power	3000W
Thermal insulation	Available
Time setting	1~99 minutes
Temperature setting	Room temperature ~ 100°C / 212°F adjustable
Drain hole	On the bottom of Heated 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

Heated Soak Tank's Directions for Using

The soak tank are mainly used in bakery shop, kitchen, hotel, etc.

The cleaning process is filling the water into the tank, and plug the tank into an electrical outlet, and switch ON. After setting the temperature, adding some detergent into the tank. 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. At last, remove the items from the tank, then simply rinse off any loose or softened oil. Heated soak tank

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.

Heated 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 clampscissor, Embroidered eyebrow pencil, threading clip
5. Lab, Medical, hospital
6. Food production facilities

Heated Heated Soak Tank's Cleaning Effect

Heated Soak Tank's Packing & Delivery

Heated Soak Tank's Cleaning Process

Items must be cleaned prior to disinfection. Wrap fragile items in gauze and put them in water to prevent bumping when boiling. Impervious items such as plates and bowls should be placed vertically to promote water convection. The water surface should be higher than the object. The sterilizer should be covered.

When sterilizing, calculate the time after the water boils. In general, it takes 15-20 minutes to boil contaminated hepatitis patient equipment and items for 30 minutes. If syringes and surgical instruments are to be sterilized, they should be boiled for 30-40 minutes. Adding 2% sodium carbonate can prevent rust, increase the boiling point (add 1% sodium carbonate in water, the boiling point can reach 100 °C), and promote the killing effect on microorganisms.

When boiling cotton, it is not recommended to add too many items at once. When boiling, stir a little to help convection the water. If adding ingredients, increase the boiling time to 30 minutes or more.

Avoid creating air bubbles between items when sanitizing. Do not add substances that increase viscosity. During the disinfection process, keep the water boiling and don't add new contaminants along the way. Otherwise, the disinfection time must be recalculated after the water boils again.

Since there is no exterior when sterilized, please be careful to recontaminate it when you take it out and put it down. For sterile, unpackaged medical devices, strict aseptic technique requirements must be followed during retrieval and storage.



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