

Heated Soak Tank

1 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.

2 What items is to clean:

Pots; Pans; Sheet Pans ;Oven Racks; Muffin Pans;
Roasting Dishes; Rubber Mats; Cutting Boards
Wire Baskets; Baking Racks
Grills; Hood Filters; Stove parts

3 Industrial:

- Restaurants;
- Bakery shops;
- Hotel;
- Supermarkets;
- Schools, colleges, caterers;
- Food production facilities

4 Models and Specification

Model	Inner size	Capacity	Outer size	Heater	Temperature		Timer	Lid	Basket	Power supply
JP-113LZF	480*410*580	113L	580x510x760	2000W	20-95 degree	0-100°C	1-99MIN	YES	YES	220V
JP-156LZF	650*400*600	156L	750x500x780	2000W	20-95 degree	0-100°C	1-99MIN	YES	YES	220V
JP-180LZF	650*450*620	180L	750x560x800	2000w	20-95 degree	0-100°C	1-99MIN	YES	YES	220V
JP-210LZF	750*450*620	210L	850x550x800	2000W	20-95 degree	0-100°C	1-99MIN	YES	YES	220V
JP-250LZF	850*480*620	250L	945x575x800	2000W	20-95 degree	0-100°C	1-99MIN	YES	YES	220V
JP-270LZF	860*460*680	270L	960x560x860	3000W	20-95 degree	0-100°C	1-99MIN	YES	YES	220V
JP-320LZF	980*480*680	320L	1080x580x860	3000W	20-95 degree	0-100°C	1-99MIN	YES	YES	220V
JP-338LZF	1080*460*680	338L	1180x560x860	3000W	20-95 degree	0-100°C	1-99MIN	YES	YES	220V
JP-390LZF	1200*480*680	390L	1300x580x860	3000W	20-95 degree	0-100°C	1-99MIN	YES	YES	220V
JP-483LZF	1365*520*680	483L	1465x620x860	3000W	20-95 degree	0-100°C	1-99MIN	YES	YES	220V

- Small tank: for canopy fitlers, grill tops, pans and small trays;
- Medium tank(popular size): suitable for busy medium sized pans and large trays & oven racks;
- Large tank: suitable for greasy filters, pots, baking trays, etc;
- Skymen also offer custom sizes for larger applications.

5 Benefits

- Cleans equipment effortlessly
- No Scrubbing- Just Soak;
- Safe for people and environment
- Eliminates the worst job in the kitchen;
- Save water, time and money

6 Product pictures:





7 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 remain 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

8 BEFORE and AFTER pictures showing the Cleaning Power



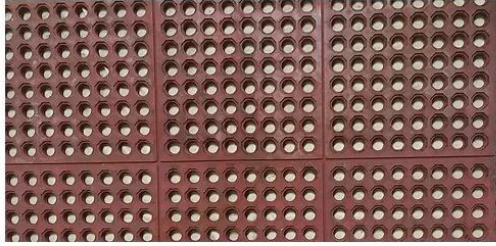
Pot Cleaner



Pan Cleaner



Floor Mat Cleaner



Hood Filter Cleaner



Impinger Belt Cleaner



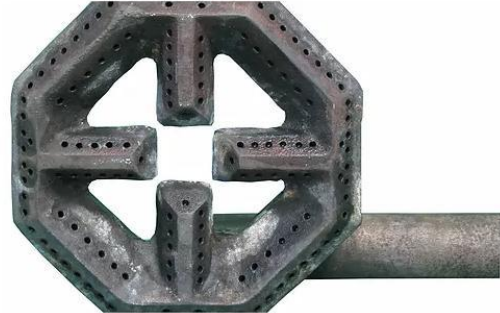
Pizza Pan Cleaner



Gas Buner Cleaner



Gas Buner Cleaner



Stove Parts Cleaner



Stove Parts Cleaner

