



Heated Soak Tank

No Scrub - Just Soak for Easy Cleaning

Heated soak tank is a perfect cleaning solution for restaurants, hotels, bakeries, supermarkets, and other commercial kitchens. Efficiently and safely removes buildup, fat, oil, and grease from metal cookware, kitchen, and baking equipment using thermostatically controlled heating soak, without causing damage to the parent material, and meets food service industry standards.



WHAT IT CAN DO FOR YOU



Labor & time savings



Save costly detergents



Less water usage



Effortless cleaning



Lower electricity



Protect environment

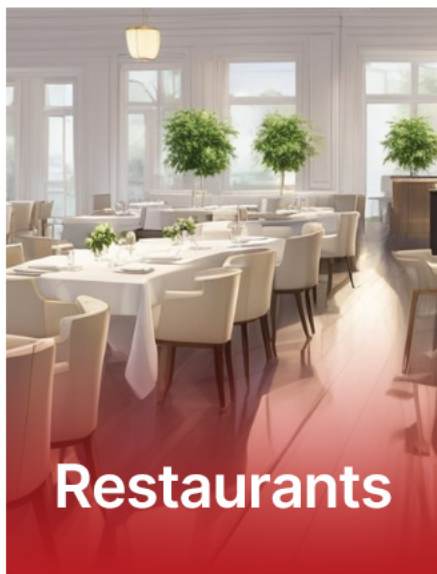
EASY TO CLEAN ITEMS

Item									
	Pots & Pans	Hot plates & Grills	Deep fry baskets	Hood filter	Roasting pans	Gas rings & Cooker tops	Bakery trays and racks	Serving dishes	Oven racks
Best Cleaning Time	Initial soak: 12 hours	Minimum: 12 hours	Minimum: 3~4 hours	1 hour	Initial soak: 12 hours	Minimum: 12 hours	Initial soak: 12 hours	1-2 hours	Initial soak: 12 hours

CLEANING EFFECT



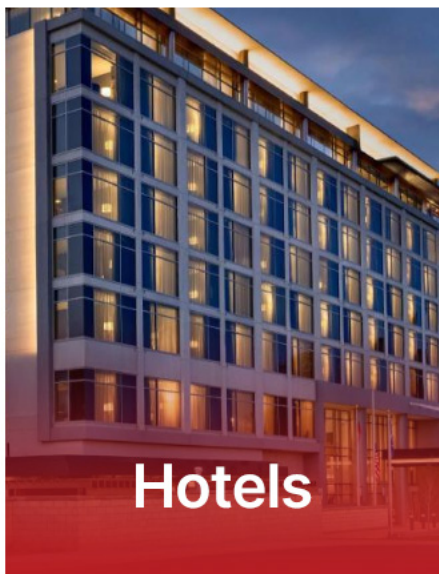
INDUSTRIES WE SERVE



Restaurants



Caterers



Hotels



Supermarkets



Schools



Food production facilities

PRODUCT MODELS

Model	Capacity (L)	Inner tank size (mm)	Outer size (mm)	Heating power (W)	Temperature (°C)	Size suggestion
JTS-113LZF	113	480*410*580	580*510*760	2000	0-80	Small Tank Suitable for carbon filters, grill tops, pans, and small trays
JTS-156LZF	156	650*400*600	750*500*780	2000	0-80	
JTS-180LZF	180	650*450*620	750*560*800	2000	0-80	
JTS-210LZF	210	750*450*620	850*550*800	2000	0-80	Medium Tank (Popular Size) Suitable for medium-sized pans, large trays and oven racks
JTS-250LZF	250	850*480*620	945*575*800	2000	0-80	
JTS-270LZF	270	860*460*680	960*560*860	3000	0-80	
JTS-320LZF	320	980*480*680	1080*580*860	3000	0-80	
JTS-338LZF	338	1080*460*680	1180*560*860	3000	0-80	
JTS-390LZF	390	1200*480*680	1300*580*860	3000	0-80	Large Tank Suitable for greasy filters, pots, and baking trays
JTS-483LZF	483	1365*520*680	1465*620*860	3000	0-80	
Skymen also offers custom sizes and functions for larger applications						

BEST CLEANING STEPS

- STEP 1

Fill the tank with clean (preferably hot) water to the max line
- STEP 2

Add the detergent and stir the solution
- STEP 3

Plug the machine into the electrical outlet and switch on
- STEP 4

Load the cleaning items such as pots, pans, hood filters, and more. Use the lifting basket to lower the items into the appliance
Tips: A light rinse is required before using items. Heavily carbonized equipment may need an additional soak
- STEP 5

Close the lid and leave the items in the tank to soak. The cleaning process will continue



 **YouTube**
Related Video

Skymen Technology Corporation Limited
WhatsApp/ Wechat: +86-13570830637(7*24h)
E-mail: info@skymen.cc
Website: www.skymen.cc



www.skymen.cc