



AFFORDABLE • EFFICIENT • SAFE

Clean your equipment A SOAKTANK SOLUTION



HACCP certified
cleaning solution



Water solution
changed monthly



CDC compliant
heat sanitation



UL listed for
safety



Insulated and
thermostatically
efficient



Reduces labour
cleaning time

Equipment cleaning is as easy as...

1



STACK



2



SOAK



3



RINSE

Spectank® recommended soaking times



DIRT
<1hr



OILS
1hr - 4hrs

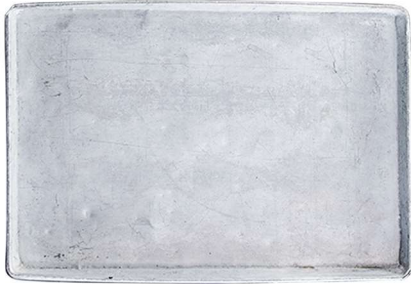


FATS
3hrs - 10hrs



CARBON
8hrs - 18hrs

Delivering exceptional cleaning results



Baking Equipment



Kitchen Equipment



Extraction Filters

The benefits of soaking

BUSINESS IMPACT



Sink Washing



Soaking

Operational

Free up labor from washing and scrubbing equipment
Continuously cleans equipment, including after hours

✕
✕



Health and Safety

Washing temperature is always above the required 43°C
Guaranteed heat sanitization compliance of above 77°C

✕
✕



Financial

No chemical costs per wash and sanitization cycle
Considerably reduce labor cleaning cost
Decrease natural resource costs (hydro, water and gas)

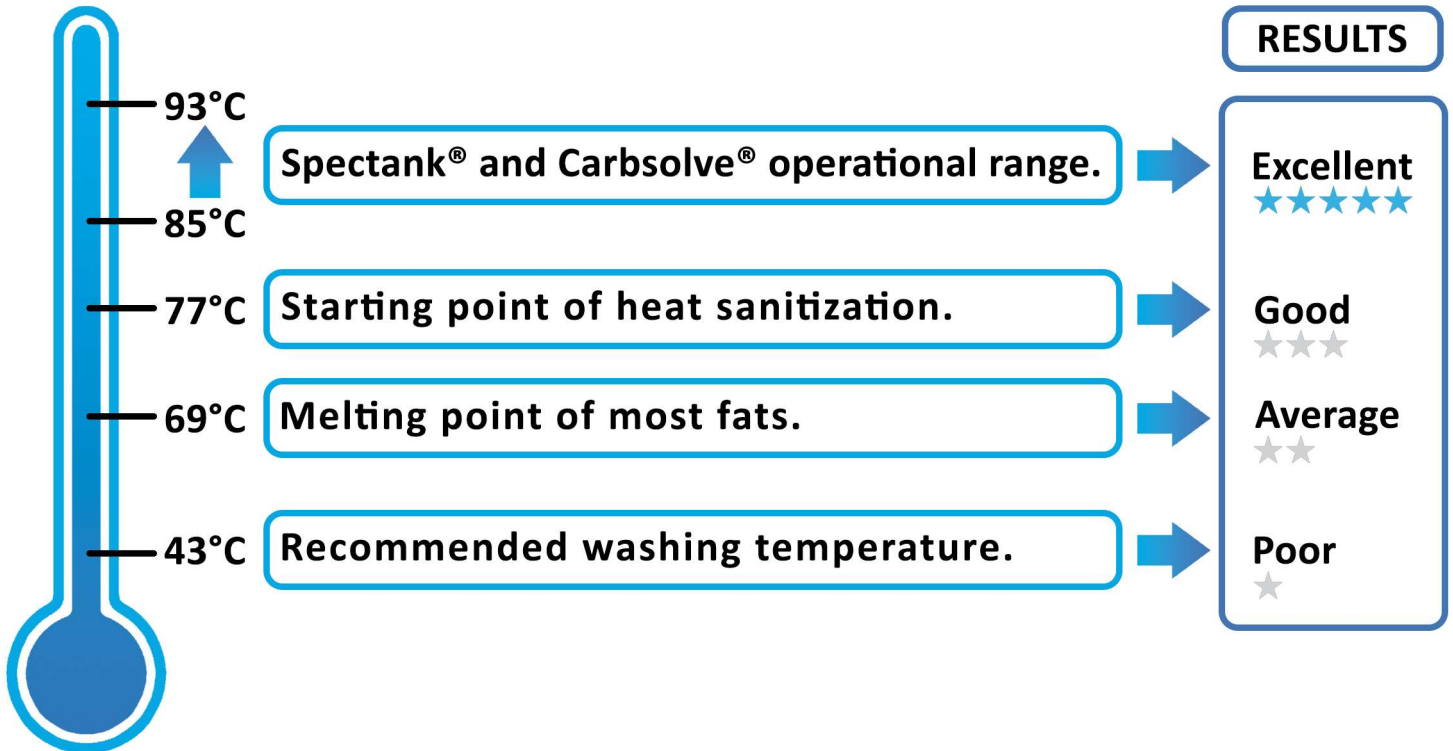
✕
✕
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The science of soaking

Oil and fats do not dissolve in water.

A heated Spectank® and Carbsolve® solution removes fats, and sanitizes.



Carbsolve® - our proprietary cleaning compound

Alkaline powder

Safe to use

Non-toxic

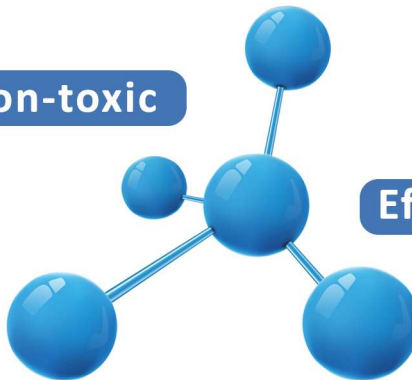
Bio-degradable

Effective at high heat

Water soluble

Food safe

HACCP certified



Dimensions and attributes

Mini Tank



Width: 34½"

Height: 33"

Depth: 16"

**100lt
Soaking
Volume**

Econo Tank



Width: 43"

Height: 37"

Depth: 19¾"

**250lt
Soaking
Volume**

- Double insulated, high grade 304 stainless steel to keep temperature.
- Highly efficient, thermostatically controlled to lower electrical cost's.
- Uses less than 7kWh per day with standard 110V power.
- Multi-level handle operated loading basket.
- Mobile with lockable rubber castors.
- Power panel, with indicator lights for power and element monitoring.