THE SOAK TANK





WHAT IS THE SOAK TANK?

The Soak Tank is a heated soak tank that safely and easily removes fat, oil, grease, and carbon buildup from your metal cookware and kitchen and bakery equipment. The thermostatically controlled soak tank is constructed from 304 grade stainless steel, is fully insulated, and safely cleans all types of metal, including aluminum. Ask about our short-term, month-to-month rental plans.

HOW DOES THE SOAK TANK?

The secret to the success of the The Soak Tank is our safe and proprietary Tiger Carbon-Removal Powder. The powder is an environmentally safe cleaning agent that is non-caustic, non-toxic, fully biodegradable, aluminum safe, food safe, and completely safe for humans. Items removed from the tank are fully sanitized and bacteria-free.

THE BENEFITS OF THE SOAK TANK



EFFORTLESS CLEANING

The Tiger Carbon Remover Powder® efficiently and safely cleans your equipment with little to no scrubbing.

SPACE SAVING

The Soak Tank uses up to 60% less space than a 3-compartment sink and fits under the counter.





LABOR SAVINGS

The Soak Tank eliminates hours spent scrubbing which can reduce stewarding department hours by 3 hours per day or more.

LOWER ENERGY BILLS

The Soak Tank can save a single restaurant location over \$3,000 per year in energy costs.





LESS WATER USAGE

You can save over 340,000 gallons of water per year using **The Soak Tank**.

SIZES OF THE SOAK TANK







5 EASY STEPS TO CLEAN AND SHINY EQUIPMENT



Fill The Soak Tank with (preferably hot) water to the 'Fill Line' marked on the inside, plug the tank into an electrical outlet, and switch ON.



Slowly add the Tiger Carbon-Removal Powder.



Load the tank with your dirty pots, pans, vent hood filters, etc, using the 'lifting basket' that is housed inside
The Soak Tank.



Close the lid, leaving the items in the tank to soak, and walk away!



Remove the items from the tank, then simply rinse off any loose or softened carbon fragments and you are ready to go!