SPECTANK SOAK TIMES:

EQUIPMENT	HEAVY CARBON	LIGHT CARBON	GREASE & GRIME	EQUIPMENT	HEAVY CARBON	LIGHT CARBON	GREASE & GRIME
POTS & PANS	18 hours	6-12 hours	1-2 hours	GRILL IRONS	12 hours	8 hours	6 hours
ROASTING PANS	18 hours	6-12 hours	1-2 hours	GAS RINGS	12-18 hours	6-8 hours	1-2 hours
DEEP FRY BASKET	18-24 hours	10-18 hours	1-2 hours	FILTERS	4-6 hours	2-4 hours	1-2 hours
SERVING DISHES	12-24 hours	6-12 hours	1-2 hours	CUTTING BOARDS	1 hour	1 hour	1 hour
WIRE OVEN TRAYS	12-18 hours	6-10 hours	1-2 hours	CUTLERY	1 hour	1 hour	1 hour
BREAD TRAYS	12-18 hours	6-8 hours	1-2 hours	BADLY STAINED CROCKERY	1 hour	1 hour	1 hour

Soak times may vary according to how dirty the equipment is.

Call us now for a free 10 day trial.

+1 865 308 9005 luke@spectankTN.com

www.SpectankTN.com

KNOXVILLE, TN

Spectank® TENNESSEE

CLEANING SOLUTIONS

AFFORDABLE. EFFICIENT. SAFE.

INTRODUCTION:

Spectank® is a heated stainless steel Soak Tank that works in conjunction with Carbsolve®, our safe, non-hazardous cleaning agent that efficiently cleans all commercial kitchen equipment, removing oil and carbon residues with minimum effort.

No capital expenditure required - we supply and install tanks on a monthly rental basis.

For a month at a time, you use the same solution to soak all your equipment. We will service and clean the tank once per month, and add new chemicals.

Spectank® customers are always amazed at the results. Without fail, our clients realize dramatic benefits, including:

- A reduction in manual labour requirements
- Cost savings
- Elimination of hazardous, caustic chemicals
- No need to replace expensive equipment damaged by scouring or the build-up of carbon

ALL YOU HAVE TO DO IS TO PLACE YOUR DIRTY KITCHEN EQUIPMENT IN THE SPECTANK® AND LET IT WORK FOR YOU!

KEY BENEFITS:

Financial
- Save on water
- Save on labour
- Save on costly chemicals
- Save on electricity
- Save on time
- Equipment enjoys a longer life.
- Eliminates physical damage caused by scraping

Hygiene
- Cleans equipment effortlessly
- No Scrubbing- Just Soak
- Sanitizes
- Cleans more efficiently than any other system
- Restores equipment to original state

Health & Safety
- Safe for people
- Safe for the environment
- Safe on equipment
- Eliminates bacteria through high temperature soaking
- Reduce Muscoloskeletal injuries

Employees
- Reduced cleaning times
- Reduction of hard and unpleasant work = better staff morale
- Reduces risk of injury when rinsing
- Frees employees to do more productive duties

DON'T SCRUB JUST SOAK

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BENEFITS:

REDUCE COSTS & IMPROVE MARGINS
A single filled **Spectank®** will clean all your equipment for a full month, saving hours of running tap water and the cost of heating that water. **Spectank®** also saves you hours in labour costs, as well as the costs of the cleaning chemicals, brushes and sponges.

BANISHES BLACK CARBON BUILD-UP
An initial long soak (up to 24 hours) will restore old equipment, and then daily/ weekly soaking will keep it looking like new by following the **Spectank®** cleaning schedule.

SPOTLESSLY CLEAN EQUIPMENT
Clean equipment like stove tops, gas rings, filters and grills regularly, rather than when your staff 'have time for it'. Cleaner equipment improves the aesthetics and colouration of cooked/baked food, reduces cooking time and reduces wastage.

ECO-FRIENDLY
Our proprietary cleaning powder **CARBSOLVE®** is approved as food safe, and is bio-degradable, non-toxic and non-corrosive.

SAFER KITCHENS
70% of kitchen fires start in the ventilation system, caused by trapped oil, grease and fat residue on the filters. Soak your filters in the **Spectank®** to eliminate all the residue and maintain incredibly clean filters; without the use of harmful, dangerous chemicals like Caustic Soda.

SPARKLING EQUIPMENT ANYTIME
Spectank® cleans those hard to reach corners, joints and crevices! The **Spectank®** also works 24/7/365, is never late and never needs a break!

BETTER STAFF MORALE
Turn one of the most dreaded, time consuming jobs in the kitchen into a quick, simple task!

COOLER KITCHEN TEMPERATURES
Clean filters extract more hot air, leaving the kitchen cooler and more comfortable to work in.build-up of carbon.

COST SAVINGS:

Spectank® average minimum cost savings compared to sink washing.

Time and labor: 35% saving

Monthly labour saving	$600.00
Monthly rent for the **Spectank®**	$300.00
Overall savings per month	**$300.00**

Calculated using a minimum saving of 1 hour per night for 30 days per month at a rate of $12.00 per hour

Energy: 75% saving

Monthly energy use for sink washing	$100.00
Monthly **Spectank®** energy use	$25.00
Overall savings per month	**$75.00**

Calculated using one 10 gallon sink cycle per night, 30 days per month.

Water: 66% saving

Sink washing monthly water use	300 gal
Spectank® monthly water use	100 gal
Monthly water savings	**200 gal**

Calculated using one 10 gallon sink cycle per night, 30 days per month.

Product degreaser: 55% saving

Affordable. Efficient. Safe.

HOW TO OPERATE:

Personal Protective Equipment:
- Removing the basket - wear heat resistant gloves when removing the basket. Do not put their bare hands in the water as it is hot.
- Sensitive skin - rubber washing up gloves or similar should be used when sensitivity to detergent solution occurs. The cleaning solution is not toxic or corrosive and will not harm skin or clothes.

Getting started:
- Check unit is plugged into the wall socket and switched on. At least one light should be on.
- Ensure water is filled to water level line indicated on inside back wall of tank.
- Ensure the water is hot - 180 degrees F.
- Wear safety equipment – insulated rubber gloves (water is hot)

Loading the Spectank®:
- Lift the lid. Ensure it is secure and will not fall down.
- By holding the handles of the basket, slowly raise the basket, using gloves.
- Support the basket by inserting the hooks in the side of the tank into the holes in the side of the handle. Ensure the basket is raised to either the lowest or second lowest hole.
- Load the **Spectank®** basket with equipment to be cleaned. Always stand trays, tins, etc on their side.
- Slightly lift basket and remove off hooks on side of the tank.
- Slowly submerge basket into solution – water will splash up if allowed to submerge too quickly.
- Fill **Spectank®** with additional equipment.
- Close lid
- Allow to soak for between 1 and 24 hours as required. Very dirty items will require a longer soak time.

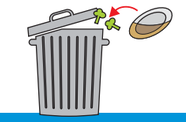
Unloading the Spectank®
- Lift the lid - ensure it is secure and will not fall down.
- By holding the handles of the basket, slowly raise the basket using heat resistant gloves.
- Support the basket by inserting the hooks in the side of the tank into the holes in the side of the handle. Ensure the basket is raised to either the lowest or second lowest hole.
- Remove equipment making sure to be using heat resistant rubber gloves (equipment and water is hot).
- Rinse equipment thoroughly with clean warm water.
- Reload the **Spectank®** basket with additional equipment to be cleaned.
- Lower basket as above and close lid.

Maintenance:

Daily
- Ensure that the tank remains turned on and that the light on side is glowing. The cleaning solution must be hot and steam should be visible when the lid is opened.
- Check water level and top up with clean water as required. Never drain the solution from the **Spectank®**.

Weekly
- Clean **Spectank®** outside area only with a damp cloth
- Skim any excess fats/oils on the surface of the water and dispose of it in the waste bin.

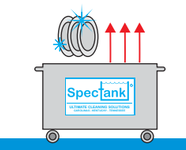
Monthly
- The **Spectank®** representative will perform the monthly chemical change and service.


1. DISCARD LEFT OVERS

2. RINSE EQUIPMENT WITH WATER

3. LOAD SPECTANK

4. SOAK FOR REQUIRED TIME



5. UNLOAD SPECTANK

6. RINSE WITH WATER

7. ENJOY SPARKLING EQUIPMENT