

## SPECTANK® DETAILS

- The double-walled tank is heat insulated
- Spectank® is on wheels and easy to move about
- It is UL approved
- There are 2 sizes to suit your specific needs:

**Econo Tank:** 110V, 13.64A, 200 litre, 1500W element, automated thermostat on wheels.

Outside: 43"(L) x 25"(W) x 37"(H)  
Interior: 36"(L) x 19¾"(W) x 21"(H)

**Mini Tank:** 110V, 9.09A, 100 litre, 1000W element, automated thermostat on wheels.

Outside: 34½"(L) x 16"(W) x 33"(H)  
Interior: 27¾"(L) x 11"(W) x 19"(H)



Franchise Opportunities  
Available

If you are ready  
to clean your  
kitchen equipment  
affordably, efficiently  
and safely, contact  
**Spectank®**  
today to book your  
free consultation

BEFORE

AFTER



info@spectank.com  
1-866-SPECTANK  
www.spectank.com



Affordable · Efficient · Safe



Are you tired of cleaning your  
pots & pans?

Are you tired of overspending on  
cleaning staff and supplies?

Does a clean, sparkly kitchen  
interest you?

**Spectank® can help!**

GO FROM THIS:

TO THIS:



Affordable · Efficient · Safe

Spectank® is an economical,  
timesaving and **environmentally**  
friendly cleaning system.

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consultation

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## WHY YOU NEED SPECTANK®

Cleaning baked-on carbon and grease deposits is an expensive and time-consuming chore. Spectank® solves this challenging dilemma affordably, efficiently and safely.

### Consider these benefits:

- Spectank® costs a mere fraction of what most restaurants and bakeries spend on cleaning staff, supplies and replacement equipment.
- Cleaner equipment reduces your fire risk, eliminates bacteria, lasts longer and results in a more hygienic workplace.
- Employees are freed to perform more important duties and feel motivated to complete tasks.

This translates into cost savings, enhanced efficiencies and improved bottom line results for your business.

GO FROM THIS:



TO THIS:



## HOW SPECTANK® WORKS

Spectank® is a stainless steel soak tank, constructed to the highest standards and designed to fit into any commercial kitchen.

The Spectank® is filled with water and a biodegradable, non-caustic, non-acidic solution called Carbsolve®, and then heated to approximately 90° C.

Kitchen equipment is left to soak in the Spectank®, and is removed the next day, remarkably clean and sterilized.

BEFORE



AFTER



You can use Spectank® to clean:

- **Stainless steel, stoneware, aluminum or glass**
- **Baking trays, pots & pans and cutlery**
- **Pancake griddles**
- **Range hood filters**
- **Deep frying baskets**
- **Plastic chopping boards**
- **And more...**



BEFORE

AFTER

## THE SPECTANK® DIFFERENCE

Spectank® has been serving customers for more than 25 years, throughout North America and across the globe. Our reputation for excellence and our unrelenting commitment to customer service and quality products has established the Spectank® brand as an industry standard.

“*Since we started using Spectank® in our kitchen, our staff is much more productive; they no longer have to scrub the pots and pans which saves considerable time and energy. The return on our investment was immediate.*”

Efraim Naon  
Executive Chef  
Barbounia Restaurant, Park Avenue, New York

“*The procedure is simple with minimum man-hours involved. I highly recommend Spectank® for any food service establishment.*”

Ann Grannis, RD, LDN  
Director Nutrition Services  
Hospital Corporation of America

**Our monthly service plan is simple, straightforward, and surprisingly affordable. It includes:**

- Comprehensive warranty
- Monthly servicing by our agent
- Monthly supply of Carbsolve® solution
- Ongoing staff training as necessary
- Prompt response to service calls