



KITCHEN SOAK TANKS
- THE CHEFS CHOICE -

OWNERS MANUAL

CUSTOMER SERVICE

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Taking delivery of your new Kitchen Soak Tank

After removing your new soak tank from its wooden shipping crate, wheel it through to where you would like to position it on your premises.

As this tank is fully self-contained, no additional plumbing or electric hard wiring is necessary to get you started

There are a few practical benefits that should be considered. These include, try and locate your new tank near an accessible floor drain and a convenient power point.

It's also helpful to have a water tap close by so a hose can be attached for when the tank needs filling

Once you have the tank in a convenient position, simply lock the tanks castors in position so it can't move.

Know your Soak Tank

Before rushing in to start up your soak tank, you should read the following operating instructions.

Your tank is dual skinned and manufactured from 16 gauge, 304 grade stainless steel, so that rust will never become a problem. The entire tank and its lid are fully insulated and built to retain heat.

For the American, Canadian and Mexican markets all machines are wired for 110 to 120 volts with NEMA 5-15 standard plugs. For the Australian and New Zealand market all machines are wired for 220V with the standard 3 pin plug.

As an added safety feature we have also included a locking bracket which stops the lid from closing un-expectedly.

The soak tank's internal basket can be easily raised to fill or empty your cooking equipment as required. The basket is easily secured to your preferred height by anchoring it to the internal holding pins.

When the tank's internal basket is removed, the heating elements can be found inside this waterproof stainless steel tube situated at the bottom of the tank. The heating element and temperature settings are controlled by a digital thermostat located on the side panel. By way of efficiency, the tank draws around 8 to 10 amps of power to heat up the 2.4 kW elements.

To get the best results when operating your tank, its liquid contents should be maintained at a constant 80 Celsius (or 176 F). When the machine is turned on the tank's contents will automatically heat up to this temperature.

Getting Started

To begin with make sure the waist valve lever is in the closed position and the power turned off at the main switch.

You may then commence to fill the tank with hot or cold water up to the desired level as shown on the inner skin of the tank. Filling with hot water will enable you to immediately use the tank otherwise when filling with cold water will take around 3 to 4 hours to reach the recommended heat.

When the tank is filled to your desired level, switch the power on and the tanks contents will automatically commence to heat up to 80 degrees Celsius or 176 degrees Fahrenheit.

When that has been done, empty the recommended amount from the box of Kitchen Soak Tank cleaning powder into the tank. Then lift and lower the basket several times to mix up the contents more thoroughly.

Do not pour in the cleaning powder until the soak tank is full.

Your soak tank is now ready to go to work. The cleaning powder and the solution become more efficient as the contents begin to heat.

Using the Soak Tank

While the liquid contents of the tank are harmless, it's always advisable to wear heat resistant gloves when loading and unloading the basket. Also try to avoid splashing the tank's contents, particularly into your eyes. If this occurs immediately rinse your eyes under clear running tap water for at least a minute or so.

Now using a Soak tank is not rocket science, but you will find you will get far better results by:

- Inverting pots and pans (face down) in the basket – never face up!
- Stack all baking and serving trays on their side leaning against the inner wall of the tank. These items should never be placed in a horizontal position in the basket.
- The same applies pizza plates and grills – never laid flat in the basket
- Hood filters should also be inserted in a standing position

To get better results from using your tank, never lay items flat. Always invert them or place them at an angle leaning on the inside of the tank.

When ready lower the basket into the tanks solution. And then close the lid

A PDF form is available on our website as to recommended times for soaking your kitchen utensils.

When ready, open the lid lock it in position by the supplied strut, raise the basket and secure it on the tanks holding pins.

Remove the contents, then simply give them a good rinse under tap water and their now ready for use again.

While the contents of the tanks will become discoloured through continued use, it is recommended floating surface fats and grease are scooped out on a regular basis

The contents of the tank will remain effective for approximately 30 days. As such, there is no need to empty the tank: refill the tank with water and replenish with fresh cleaning powder.

Procedure to empty the tank's contents

Kitchen Soak Tanks are very easy to use and service yourself. You can simply open the drain and let the watery contents flow into any drain. The broken down carbon and grease will not harm your drains and actually will help to keep them clean.

To empty your tank – switch the power off at the wall socket. Then simply screw a 25mm (1 inch) hose adaptor into the waste ball valve. Connect the adaptor to a flexible hose and run it to your nearby floor drain. Open the waste valve and the tanks contents will soon empty.

Adaptors and hose lengths are readily available at most Hardware shops and local swimming pool supply stores. The inter-connecting hose lengths normally come in 1 metre or 3 foot lengths.

Making sure the power is off at the switch and the waste ball valve closed, your tank is now ready to be refilled and used again.

Useful Operating Instructions

To get the most out of your Kitchen Soak Tank so that it will operate more efficiently, we recommend you follow these basic steps.

Always connect the soak tank to properly grounded outlets – avoid the risk of electrical shock

Never use an extension lead unless it is grounded

Never use an extension cords in areas where excessive water (hosing) or water collects which can result in tripping the electrical circuit

Always remove excess food scraps from the cooking equipment before soaking

Always rinse and sanitize equipment after removing from the Soak Tank

Never use the tank without the basket

Never empty the tank while the power is on

Never turn on or try to operate the Kitchen Soak Tank without water.

Always disconnect the power before servicing

Failure to follow these steps may result in damage to electrical components.

Trouble Shooting

If your Kitchen Soak Tank is not heating up, check the following before calling an electrician or our service department.

1. Is the tank plugged into a grounded circuit?
2. Are the green power indicator and or red digital thermostat lights glowing?
3. Is the wall power switch in the on position?
4. Is the power outlet working? Check the wall outlet by plugging another appliance into the same outlet. Otherwise try plugging the soak tank into another outlet.
5. Is the breaker for this outlet tripped at the main circuit board?
6. Is the tanks electrical lead damaged?

Please check all of these potential problem areas before seeking assistance

Items that should not be immersed in the Kitchen Soak Tank

Anything that is Teflon coated such as pots & pans etc.

Any items with rubber gaskets

Copper utensils

Kitchen electrical appliances

Items suited for the soak tank

Cleans stainless steel, chrome, iron and aluminium items including

Hood Vents	Cutting Boards
Broiler Racks	Plastic Pitchers
Fry Baskets	Cooking Utensils
Grill Tops & Hot Plates	Plastic Hotel Pans
Pots & Pans	Gas rings & oven tops
Crockery	Bread straps
Oven Racks	Baking trays
Silverware	Pizza plates
Sheet pans	

Soaking Times

Soaking times will vary depending on the metal the cooking utensil is made of and as well as the age and quantity of burnt on carbon and grease on the item.

Items displaying accumulated layers of carbon and grease build ups may take several cycles in the Soak Tank.



KITCHEN SOAK TANKS

Cleaning Times

ITEM	CLEANING TIME ITEM	ITEM	CLEANING TIME ITEM
Pots & Pans	(1) Initial soak 12 hours (2) Regular: 4 to 6 hours	Roasting Pans	(1) Initial soak 12 hours (2) Regular: 2 to 3 hours
Hot Plates & Grills	Minimum of 12 hours	Gas Rings & Cooker Tops	Minimum of 12 hours
Deep Fry Baskets	Minimum 3 to 4 hours	Bakery Trays & Racks	(1) Initial soak 12 hours (2) Regular: 4 to 6 hours
Hood Filters	1 hour	Cutting Boards	1 hour
Cutlery	1 hour	Serving Dishes	1 -2 hours
Stained Crockery	Only soak when water is clean 1 to 2 hours maximum	Oven Racks	(1) Initial soak 12 hours (2) Regular 2 to 3 hours

BASIC OPERATING INSTRUCTIONS

Keep water level to about
15 cm/6" below top of tank

Always wear heat resistant

Remove loose food scraps
from items before soaking

Never switch off from power
or empty tank

Skim off floating oil and grease
on a daily basis

While contents of tank are harmless,
never insert hands as contents are hot



Kitchen Soak Tanks cannot be held responsible for any injuries or loss occurred to any individual through direct result of using or servicing this Kitchen Soak Tank