

Heated Soak Tank Program

The Cleantank® is fast and effective, easy to drain, requires lower labor costs, employee safe, and Eco-friendly. Cleans aluminum...and almost everything else including:

Hood Filters
Sheet Pans
Saute Pans
Oven Racks
Conveyor Oven Parts
Half Pans
Bread Pans
Rotisseries
and so much more!

You have Options

Heated Soak Tanks
are available to
Purchase
Lease
Lease to Own

We also offer a
Pan and Filter
Exchange Program
Ask for Details

ITEM NUMBER	PRODUCT DESCRIPTION	DIMENSIONS
CXP001	40 gallon Clean Tank	External Dimensions: 21"W x 32" L x 31" H Internal Dimensions: 19" W x 28" L x 27" H
CXP006	60 gallon Clean Tank	External Dimensions: 19" W x 36" L x 31" H Internal Dimensions: 18" W x 33" L x 27" H

SPECIFICATIONS

CleanTank

- 165°F (73°C) approximate solution temperature
- Voltage: 120V Amps: 8.3A Shipping Weight: 194LBS
- Electrically heated
- Thermostatically controlled
- 8 foot power cord
- Twist lock connector for easy power cord replacement



Basket-in-tank design



Low, under-counter profile

* Heat resistant gloves are recommended for handling wares soaked in the tank.

** Warranty Conditions: Clean X-press warrants its CleanTank to be free from defects in materials for 1 year and workmanship for 90 days from the date of original installation under normal use with approved product. This warranty is applicable to the original end user and is not transferable.



CleanX-press

Carbon & Grease Removal Specialists



Heated Soak Tank Program

DELIVERING POWERFUL CLEANING RESULTS



CleanX-press

Carbon & Grease Removal Specialists

cleanx-press.com

877-870-5088

cleanx-press.com 877-870-5088

Protect your operation.

FOOD SAFETY

Dirty surfaces can't be properly sanitized.

- Clean X-Press Heated Soak Tank Program removes even stubborn soil so food contact items can be properly sanitized after soaking and rinsing.

EMPLOYEE SAFETY

Harsh chemicals are often used to clean difficult soils.

- Clean X-Press X-Soak is non-corrosive, aluminum safe and doesn't require PPE.

OPERATIONAL EFFICIENCY

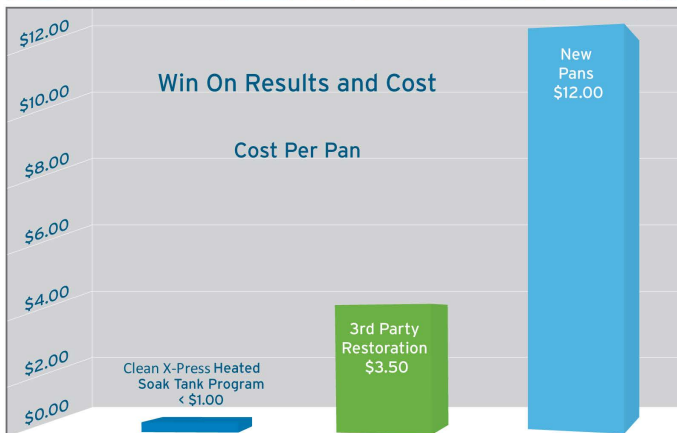
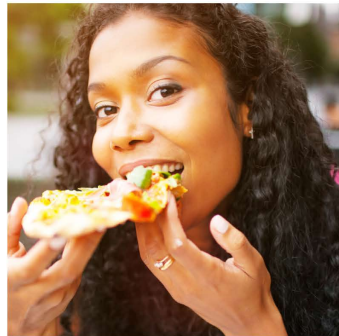
Replacing pans is costly and manually scrubbing carbonized soils increases labor costs.

- Clean X-Press X-Soak is formulated to work with the heat of the tank to soak away soils with limited time and labor.

GUEST SATISFACTION

Carbon build-up affects how evenly food is cooked.

- The Clean X-Press Heated Soak Tank Program recovers and maintains cleaner wares so you can serve your customers great food.



The easier way to clean stubborn soils

CARBONIZED SOILS ARE CHALLENGING TO CLEAN.

With the CleanTank and Clean X-Press X-Soak, Concentrate for Carbon and Soil Removal, soak away stubborn soils without labor-intensive scrubbing or harsh, caustic chemicals.

X-Soak

- Aluminum Safe
- Change every 30 days
- No PPE*
- No odor, no residue

CleanTank

- Stainless steel, basket-in-tank design
- 40 gallon tank sized to fit under counter
- Warranty provided by Clean X-press
- Training and support provided by your Clean X-Press Territory Representative during Value Visits

Applications:

Sheet Pans, Hood Filters, Pizza Pans, Oven Racks, Grill Racks, Amber Pans and More

Soak Time Recommendations:

Carbonized Pans Up to 3 days
 Soiled Pans 24 hours
 Plastic Wares 1 hour



AS EASY AS 1, 2, 3.



1. Rinse away major food debris.



2. Add pans to tank.



3. Soak using the soak time recommendations.