

Product Description

The Decarbonator® is a fully insulated stainless-steel heated soak tank designed for commercial kitchens and bakeries to remove carbon and grease buildup from cookware, bakeware, hood filters and other washable kitchen equipment. The unit operates at 185°F using CarbonZyme® solution. It is a stand-alone unit on casters and requires no plumbing connection.

ELECTRICAL

	120GAL
Voltage	208/240 V
Amperage	12 A
Frequency	50/60 Hz
Plug	6-20
Phase	1
Wattage	3000 W
Breaker	20 A
Operating Temp.	185°F (85°C)
Power Cord	13 ft
High-Limit Thermostat	Manual Reset

CAPACITY & PHYSICAL

Volume	120gal / 450 L
DIMENSIONS W × D × H	
External	49" × 31" × 41" (1240 × 790 × 1040 mm)
Internal	39" × 24" × 33" (990 × 610 × 840 mm)
Shipping	53" × 34" × 49" (1350 × 860 × 1250 mm)
Net Weight	325lb (147 kg)
Shipping Weight	360 lb (163 kg)
CAPACITY	
Sheet Pan	104 stacked vertically
Hood Filter	30 Standard (20" × 20" × 1½")

STANDARD EQUIPMENT & OPTIONS

STANDARD EQUIPMENT

Lifting Basket
Drain Hose & Adaptor
Grab Hook

OPTIONS

H120 Manual Hoist

OPERATING REQUIREMENTS

CarbonZyme®
1 × 50 lb box/month

Solution Maintenance
Change solution monthly

CERTIFICATIONS



SA46776
NSF/ANSI 169
Sanitation



E556349
Commercial Dishwasher
Safety Listing

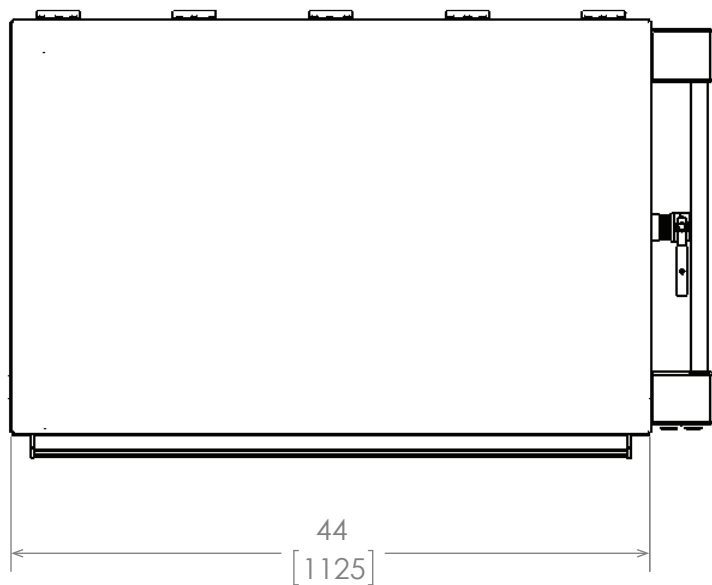


FY160801691C
European Conformity
Safety Listing

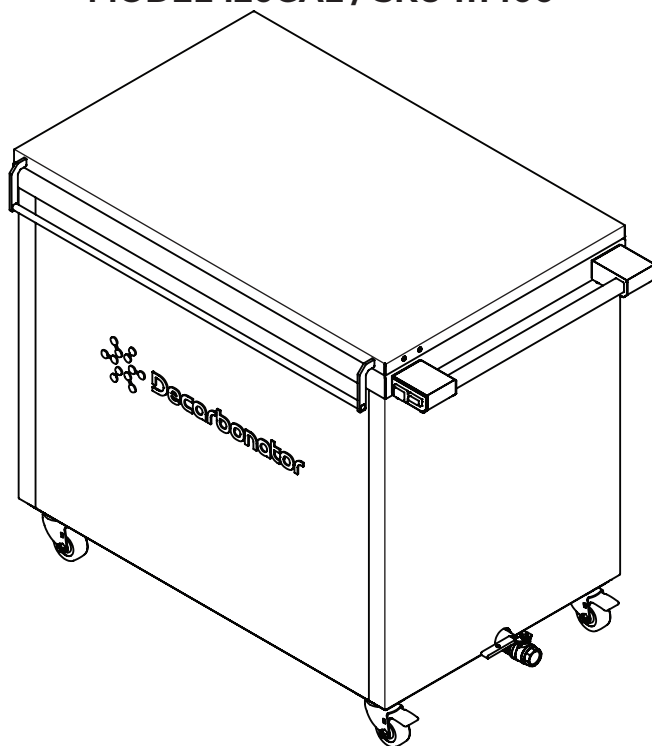
120GAL



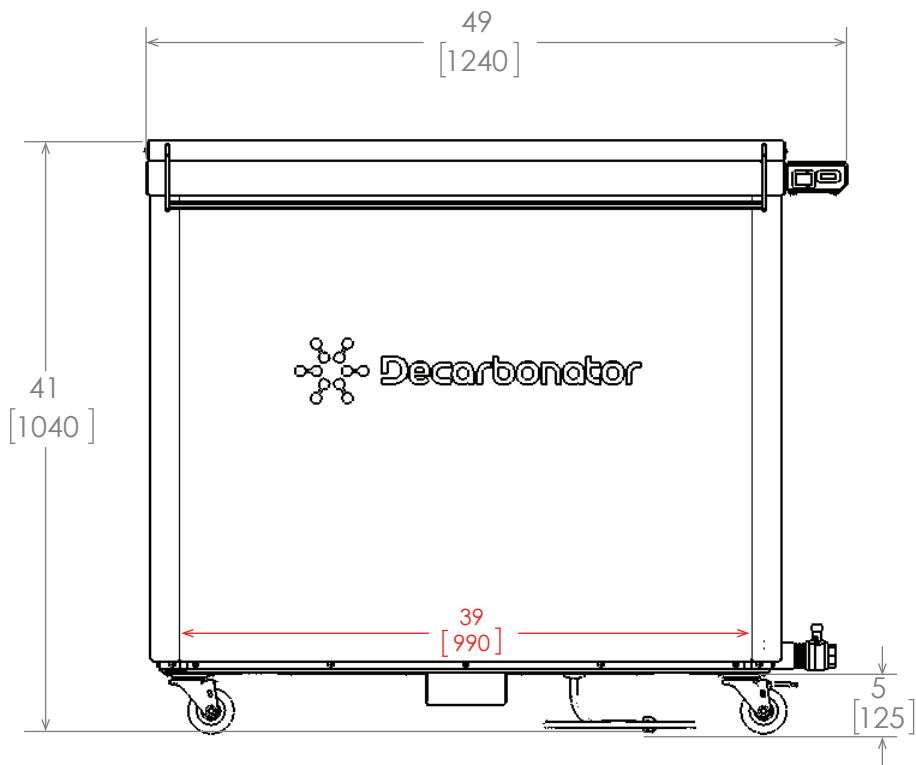
**120GAL HEATED SOAK TANK
MODEL 120GAL / SKU 111400**



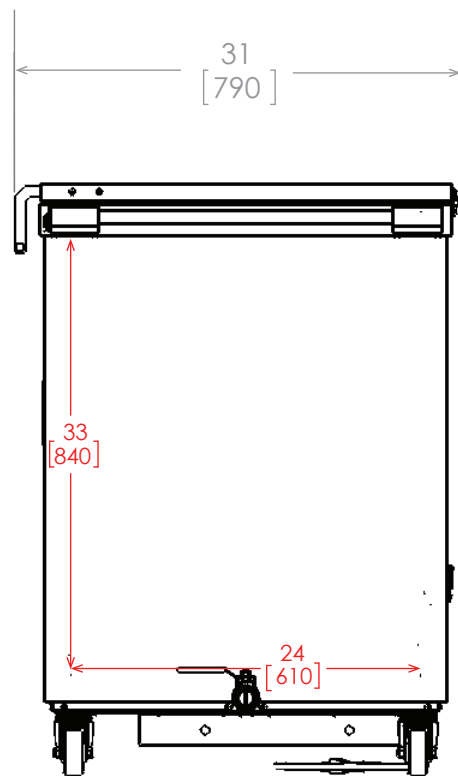
PLAN VIEW



ISOMETRIC VIEW



FRONT ELEVATION



SIDE ELEVATION