

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

250GAL

Voltage	208/240 V
Amperage	18 A
Frequency	50/60 Hz
Plug	6-30
Phase	1
Wattage	4500 W
Breaker	30 A
Operating Temp.	185°F (85°C)
Power Cord	13 ft
High-Limit Thermostat	Manual Reset

CAPACITY & PHYSICAL

Volume 250gal / 945 L

DIMENSIONS W × D × H

External	89" × 33" × 43½" (2260 × 840 × 1100 mm)
Internal	76" × 24" × 33" (1930 × 610 × 840 mm)
Shipping	92" × 36" × 49" (2330 × 910 × 1250 mm)
Net Weight	850lb (386 kg)
Shipping Weight	910 lb (413 kg)

CAPACITY

Sheet Pan	208 stacked vertically
Hood Filter	60 Standard (20" × 20" × 1½")
Baking Rack	Single baking rack

STANDARD EQUIPMENT & OPTIONS

STANDARD EQUIPMENT

Lifting Basket
Drain Hose & Adaptor
Grab Hook

OPTIONS

H250 Hoist with 2 motors

OPERATING REQUIREMENTS

CarbonZyme®
2 × 50 lb boxes/month

Solution Maintenance
Change solution monthly

CERTIFICATIONS



SA46776
NSF/ANSI 169
Sanitation



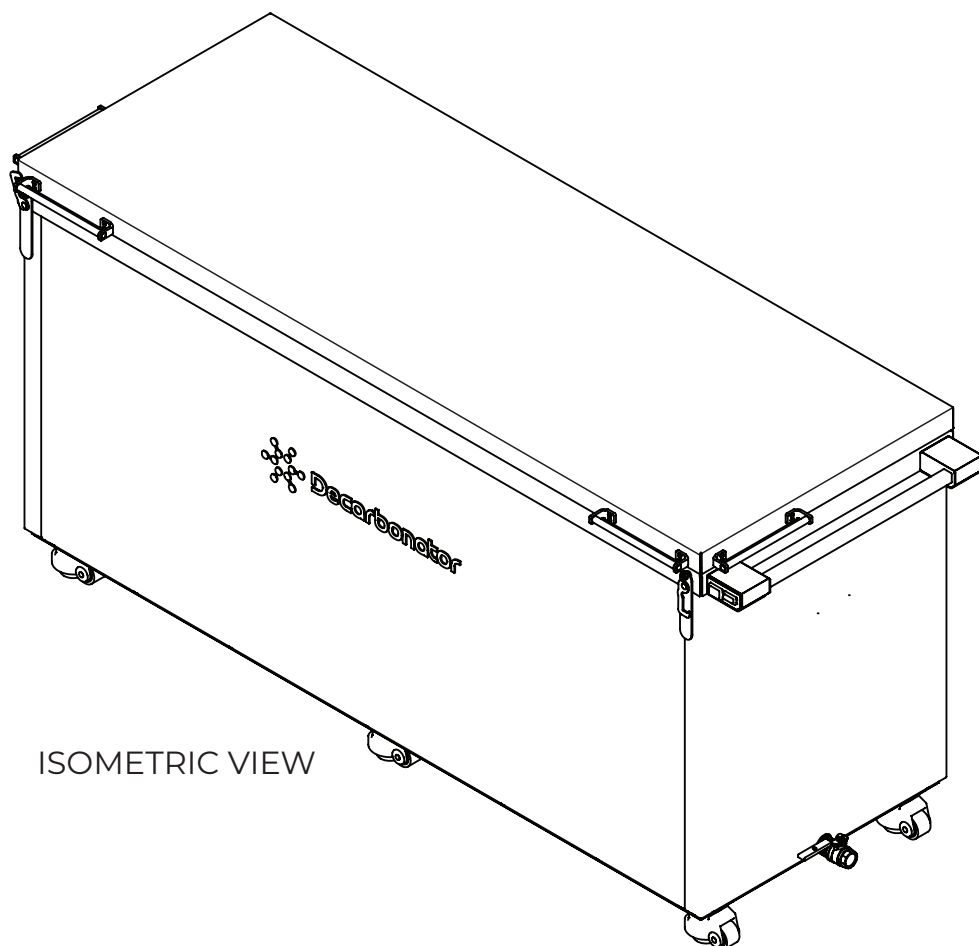
E556349
Commercial Dishwasher
Safety Listing



FY160801691C
European Conformity
Safety Listing

250GAL

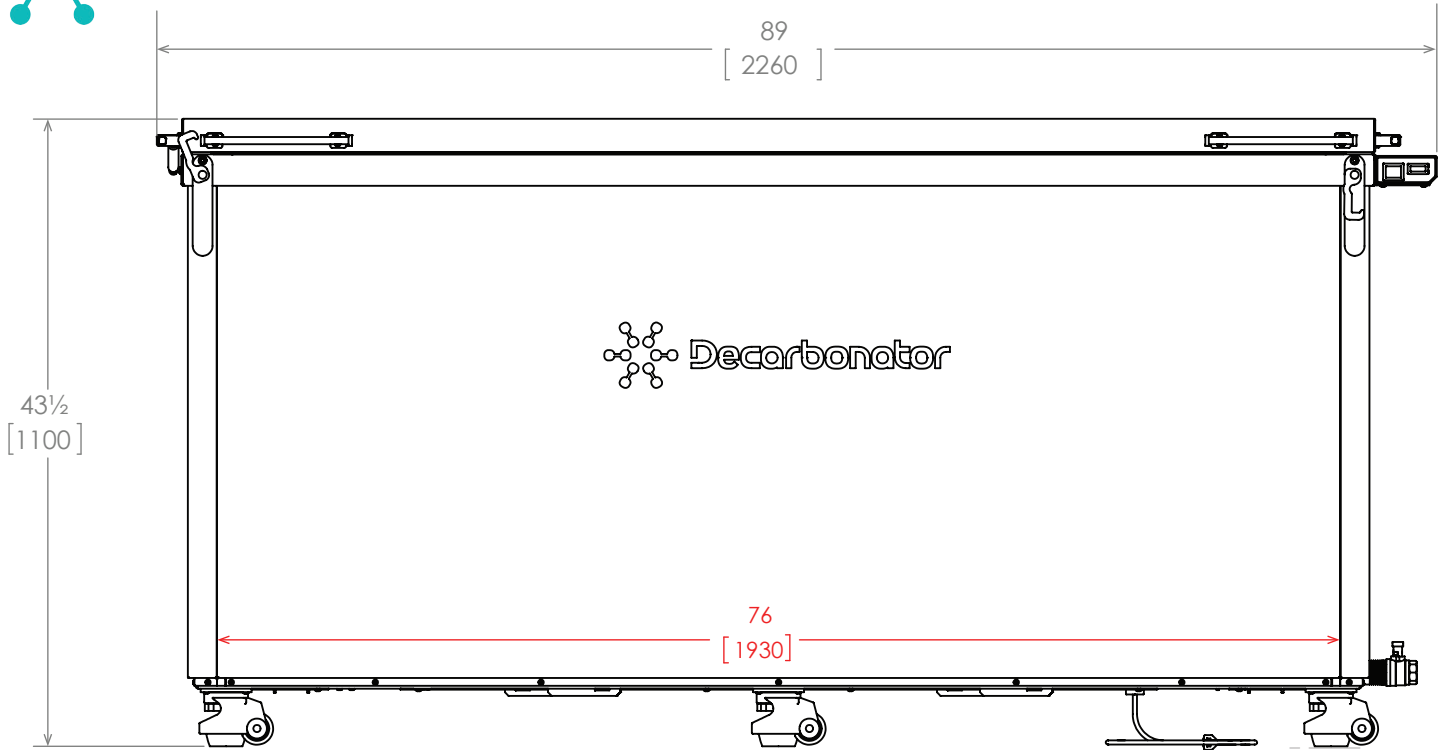




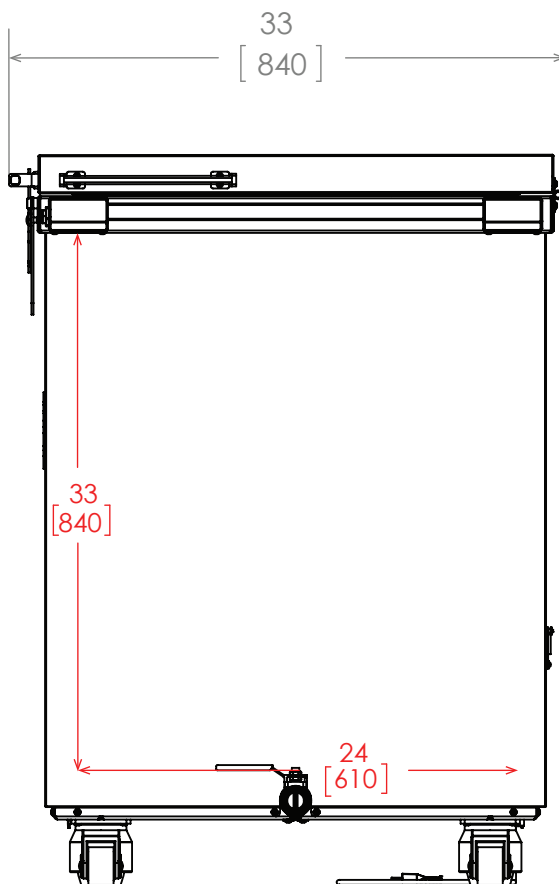


Decarbonator®

**250GAL HEATED SOAK TANK
MODEL 250GAL / SKU 111500**



FRONT ELEVATION



SIDE ELEVATION