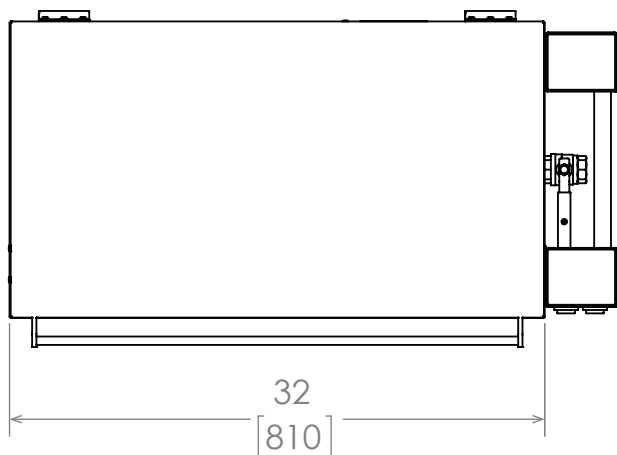


Product Description

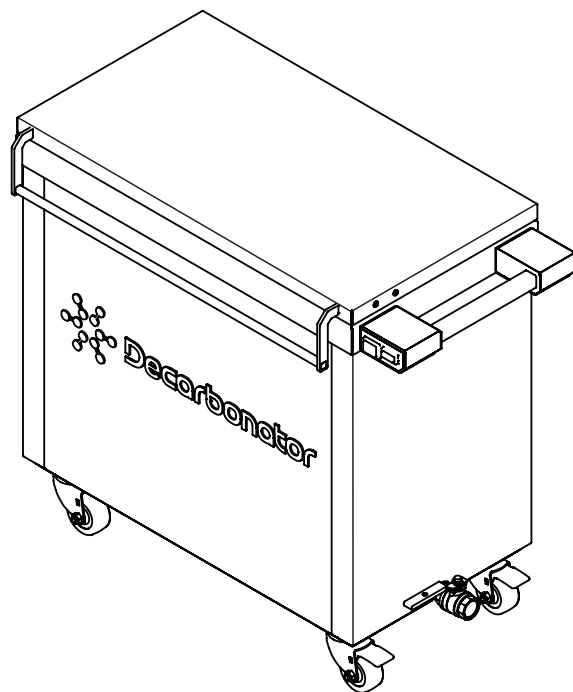
The Decarbonator® is a fully insulated stainless-steel heated soak tank designed for commercial kitchens and bakeries to remove carbon and grease buildup from cookware, bakeware, hood filters and other washable kitchen equipment. The unit operates at 185°F using CarbonZyme® solution. It is a stand-alone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



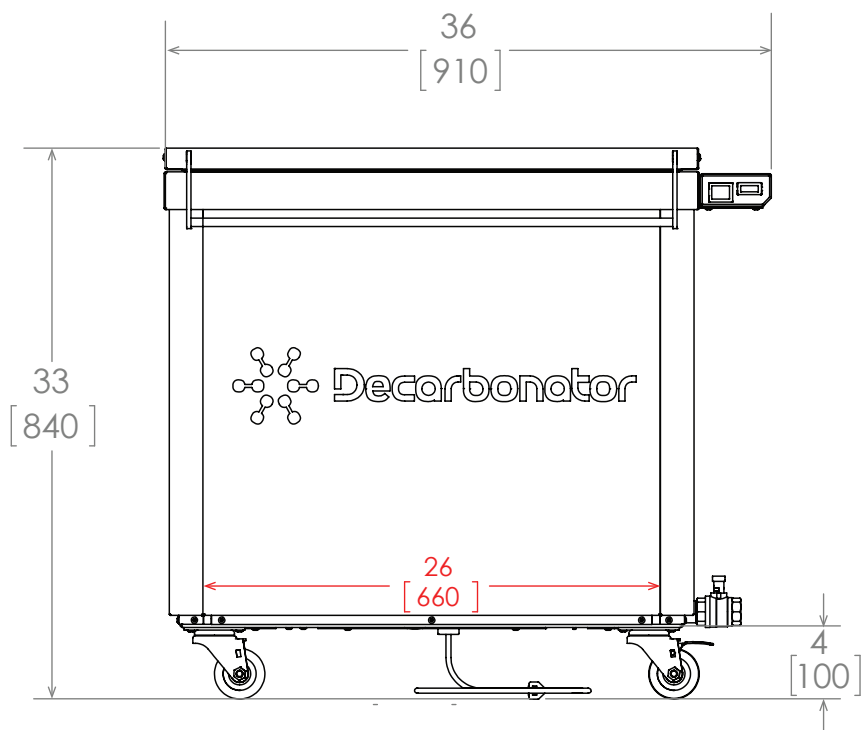
COMPACT DESIGN
Fits under countertop
or prep table



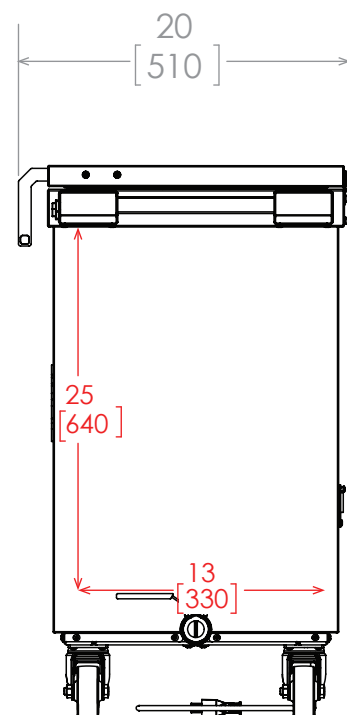
PLAN VIEW



ISOMETRIC VIEW



FRONT ELEVATION



SIDE ELEVATION