

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

500GAL

Voltage	208/240 V
Amperage	28 A
Frequency	50/60 Hz
Plug	6-50
Phase	1
Wattage	6750 W
Breaker	50 A
Operating Temp.	185°F (85°C)
Power Cord	13 ft
High-Limit Thermostat	Manual Reset

CAPACITY & PHYSICAL

Volume 500gal / 1890 L

DIMENSIONS W × D × H

External	89" × 52" × 47" (2260 × 1320 × 1190 mm)
Internal	76" × 42" × 36" (1930 × 1070 × 910 mm)
Shipping	92" × 54" × 53" (2330 × 1370 × 1340 mm)
Net Weight	1360lb (618 kg)
Shipping Weight	1460 lb (664 kg)

CAPACITY

Sheet Pan	416 stacked vertically
Hood Filter	120 Standard (20" × 20" × 1½")
Baking Rack	Double baking rack

STANDARD EQUIPMENT & OPTIONS

STANDARD EQUIPMENT

Lifting Basket
Drain Hose & Adaptor
Grab Hook

OPTIONS

H500 Hoist with 2 motors

OPERATING REQUIREMENTS

CarbonZyme®
4 × 50 lb boxes/month

Solution Maintenance
Change solution monthly

CERTIFICATIONS



SA46776
NSF/ANSI 169
Sanitation



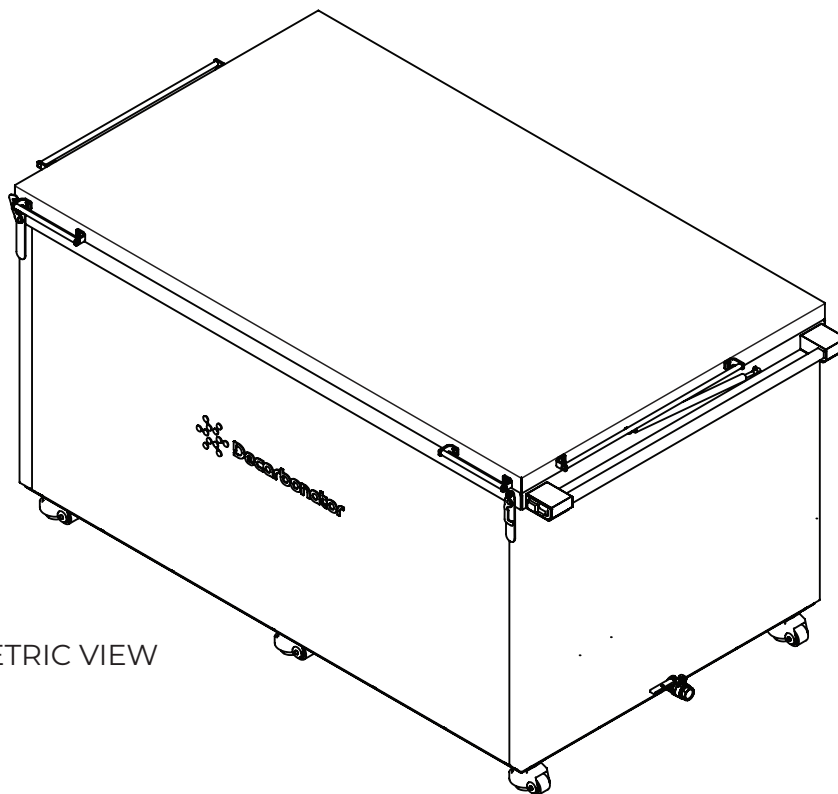
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Commercial Dishwasher
Safety Listing



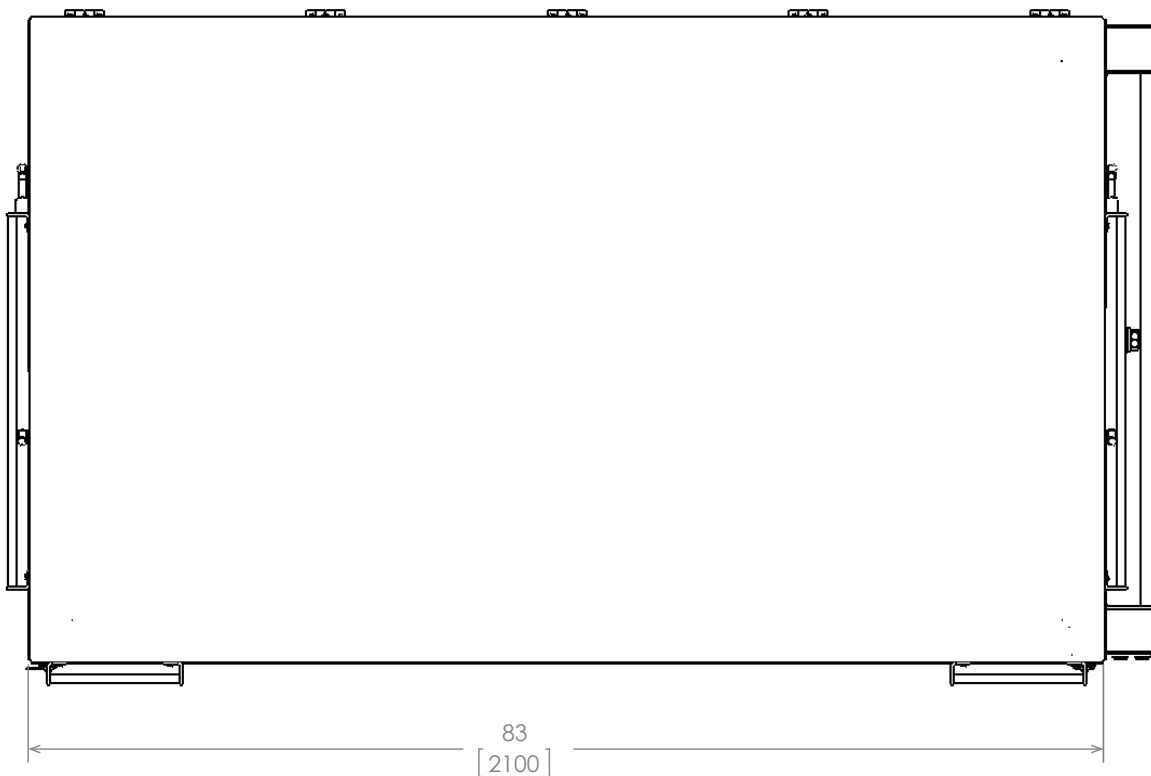
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Safety Listing

500GAL

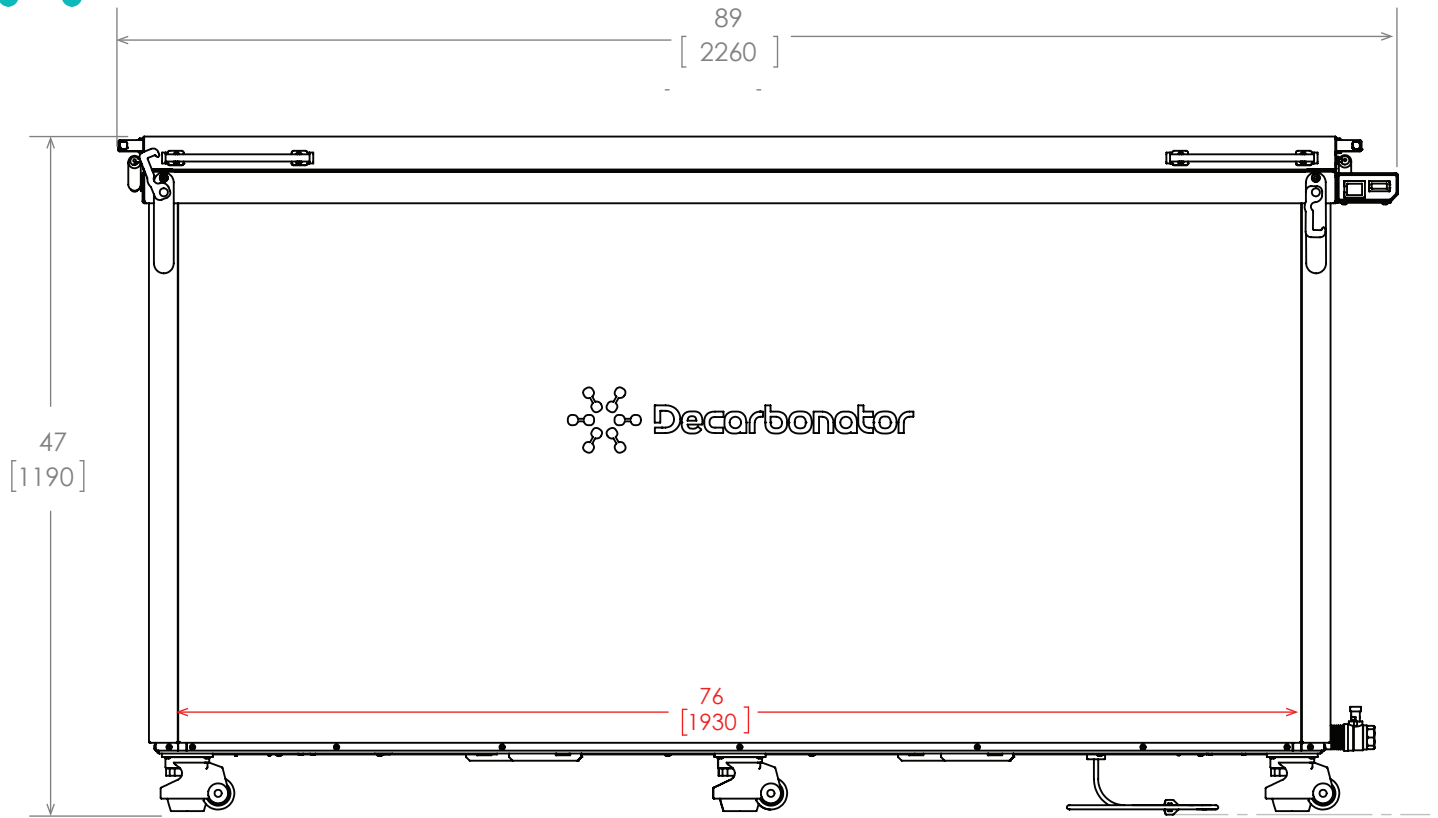




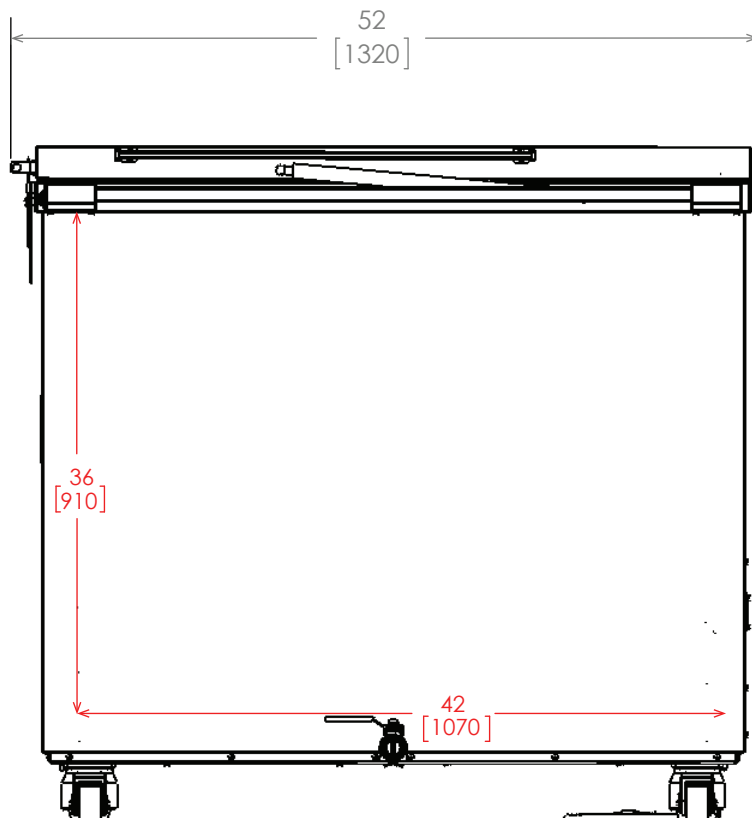
ISOMETRIC VIEW



PLAN VIEW



FRONT VIEW



SIDE VIEW