

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

	85GAL	85GAL-HV
Voltage	110 V	208/240 V
Amperage	12 A	5.4/6.3 A
Frequency	60 Hz	50/60 Hz
Plug	5-15	6-20
Phase	1	
Wattage	1500 W	
Breaker	20 A	
Operating Temp.	185°F (85°C)	
Power Cord	13 ft	
High-Limit Thermostat	Manual Reset	

CAPACITY & PHYSICAL

Volume	85 gal / 320 L
DIMENSIONS W × D × H	
External	41" × 27" × 36" (1040 × 690 × 910 mm)
Internal	31" × 20" × 28" (790 × 510 × 710 mm)
Shipping	46" × 30" × 43" (1170 × 760 × 1100 mm)
Net Weight	229 lb (104 kg)
Shipping Weight	261 lb (118 kg)
CAPACITY	
Sheet Pan	52 stacked horizontally
Hood Filter	20 Standard (20" × 20" × 1½")

STANDARD EQUIPMENT & OPTIONS

STANDARD EQUIPMENT

Lifting Basket
Drain Hose & Adaptor
Grab Hook

OPTIONS

H85 Manual Hoist
Split Basket

OPERATING REQUIREMENTS

CarbonZyme®
2 × 15 lb boxes/month

Solution Maintenance
Change solution monthly

CERTIFICATIONS



SA46776
NSF/ANSI 169
Sanitation



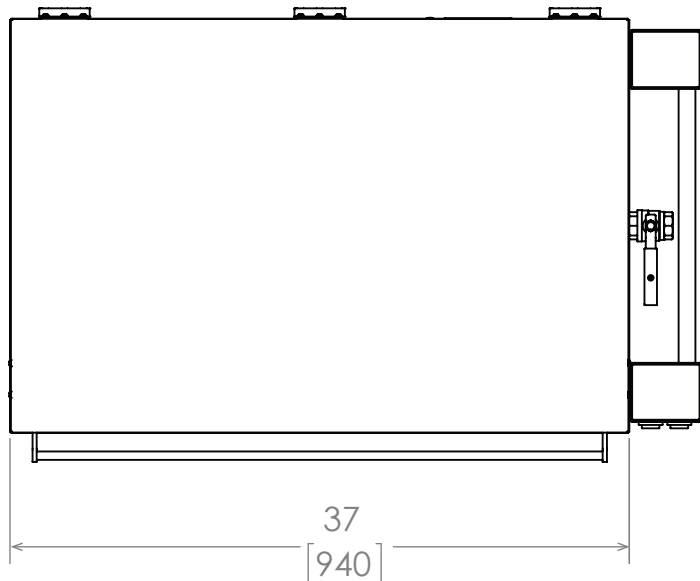
E556349
Commercial Dishwasher
Safety Listing



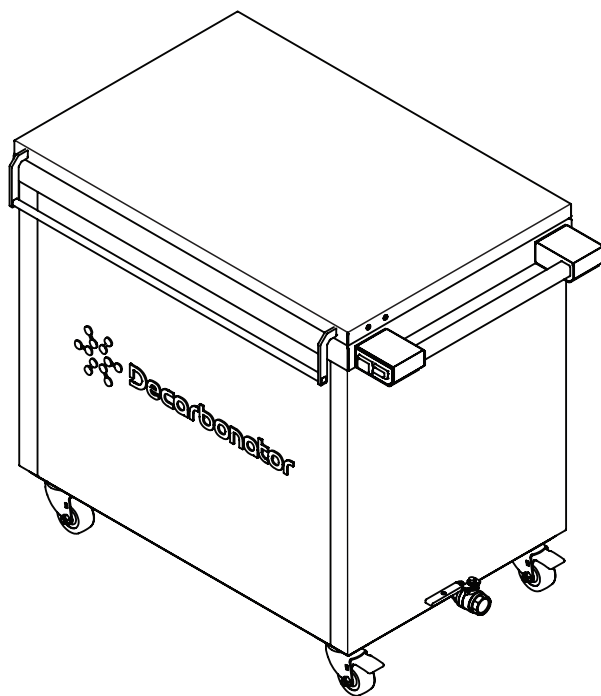
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Safety Listing

85GAL

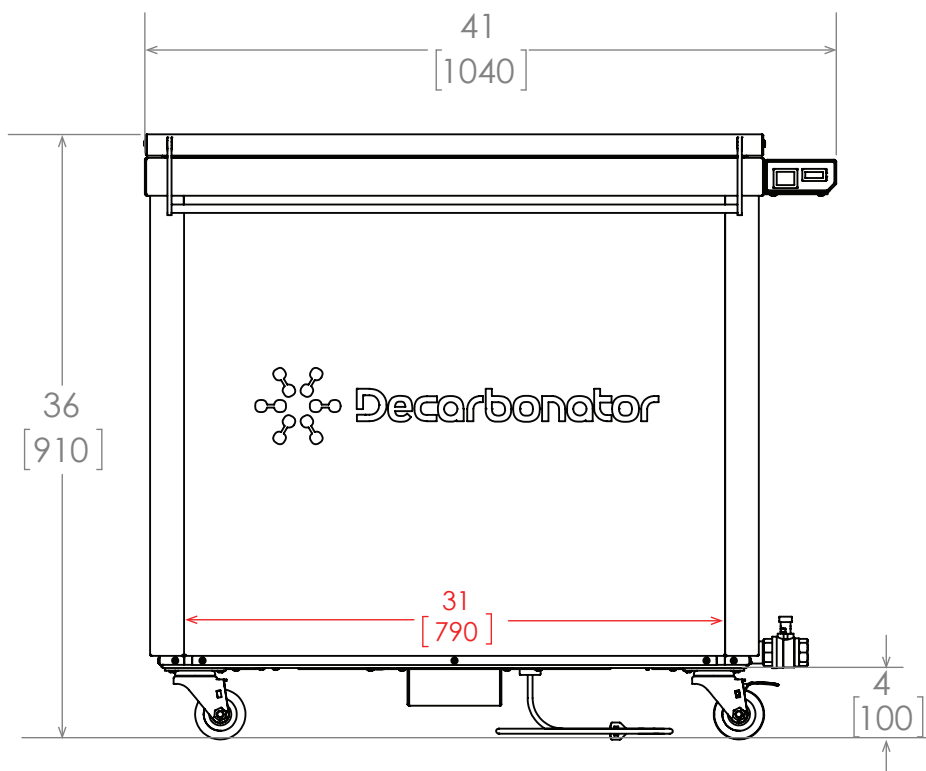




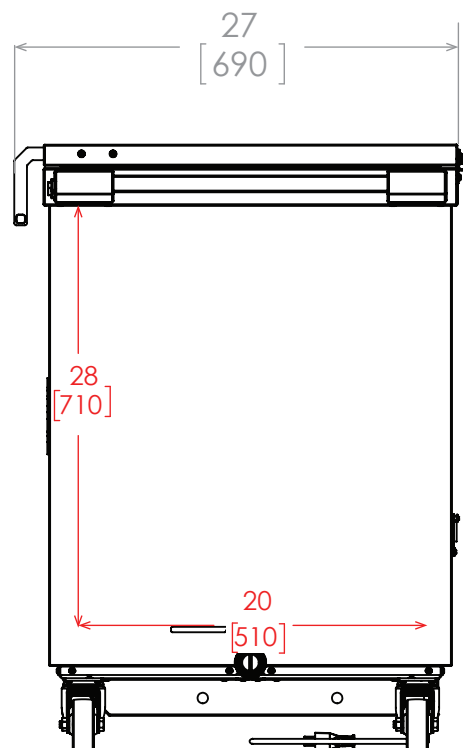
PLAN VIEW



ISOMETRIC VIEW



FRONT ELEVATION



SIDE ELEVATION