



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

Full Size Lifting Basket
Drain Hose & Adaptor
Grab Hook

OPTIONS

H500 Hoist with 2 electric motors
Individual Wire Basket — 2 fit side-by-side

OPERATING REQUIREMENTS

CarbonZyme®
4 × 50 lb boxes/month

Solution Maintenance
Change solution monthly

CERTIFICATIONS



SA46776
NSF/ANSI 169
Sanitation



E556349
Commercial Dishwasher
Safety Listing

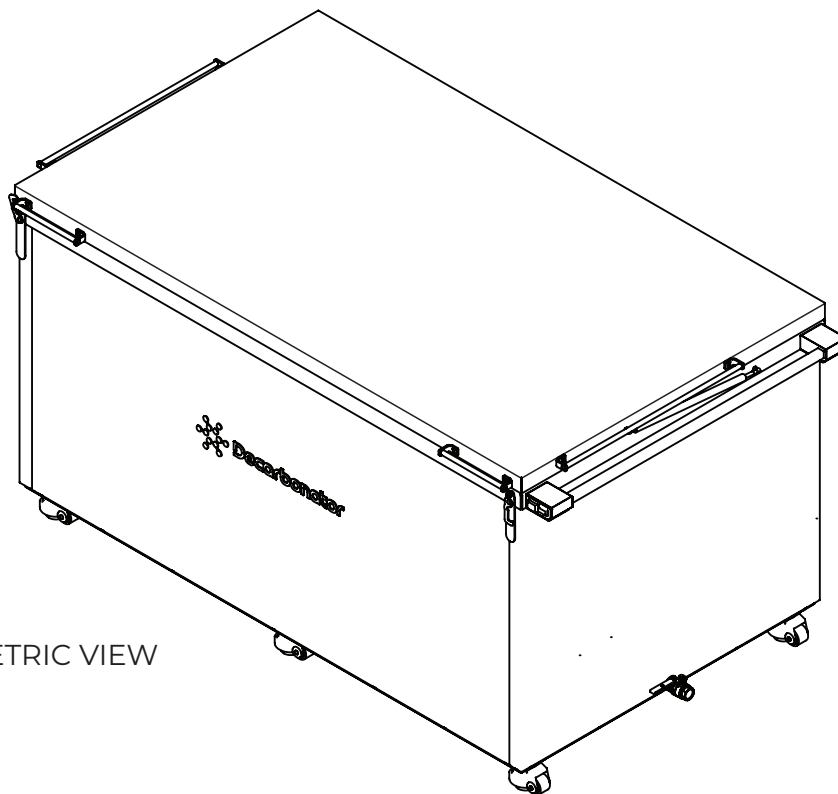


FY160801691C
European Conformity
Safety Listing

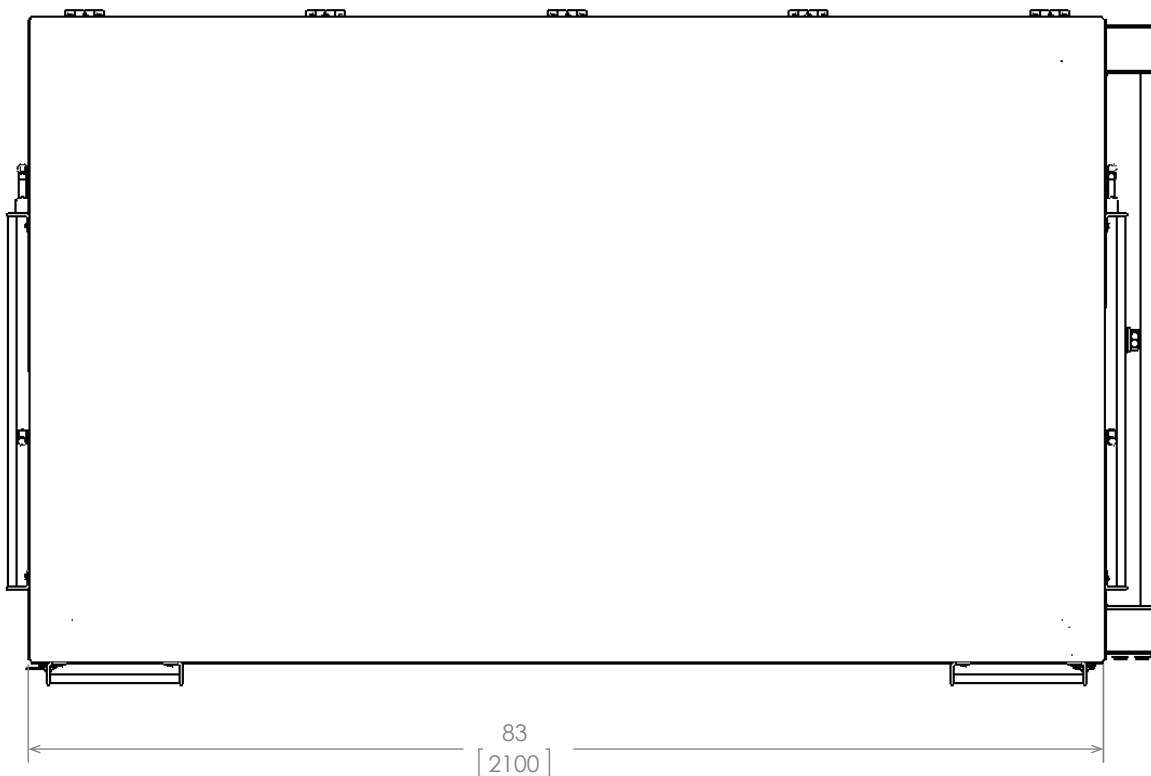


500GAL





ISOMETRIC VIEW

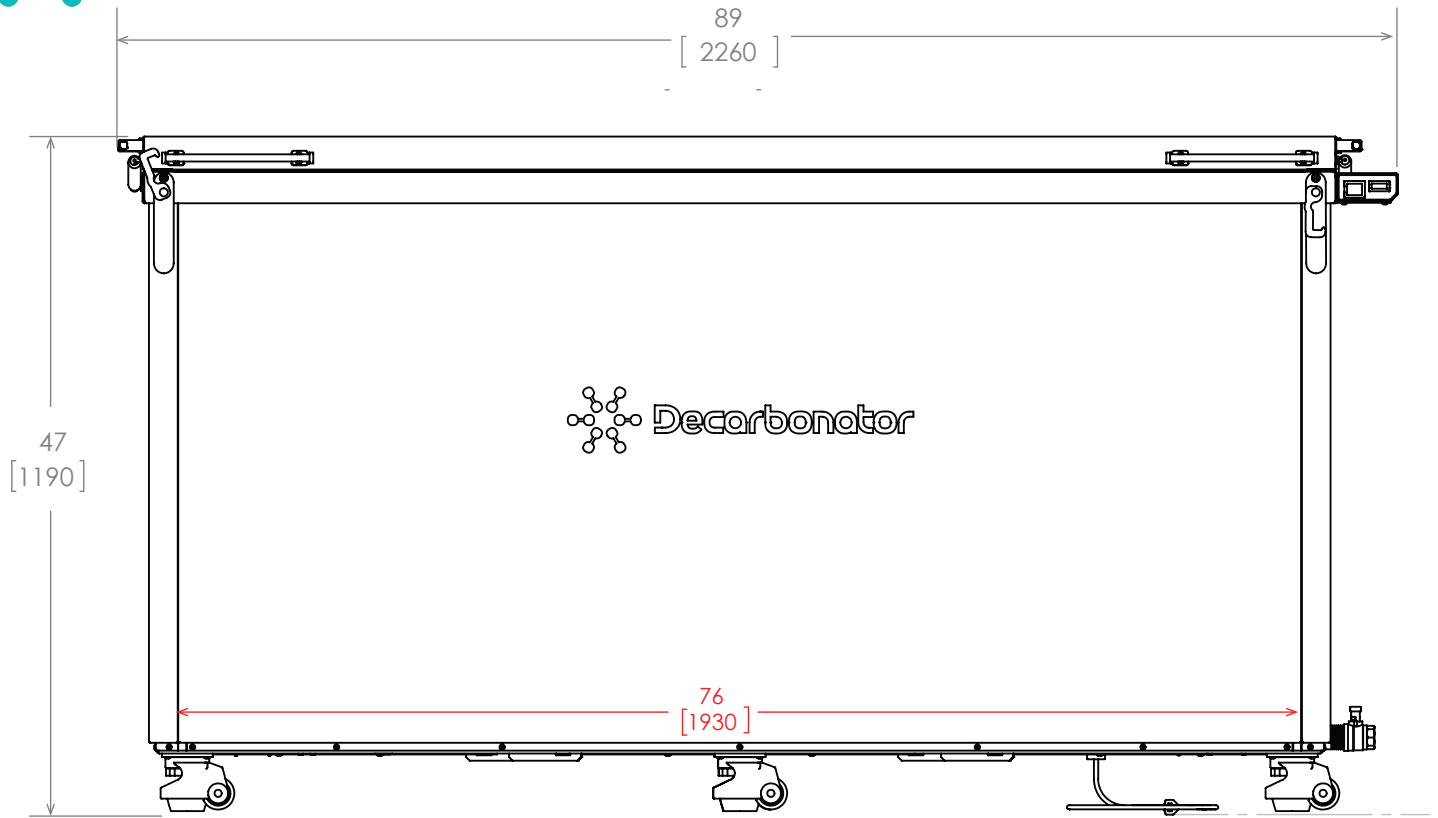


PLAN VIEW

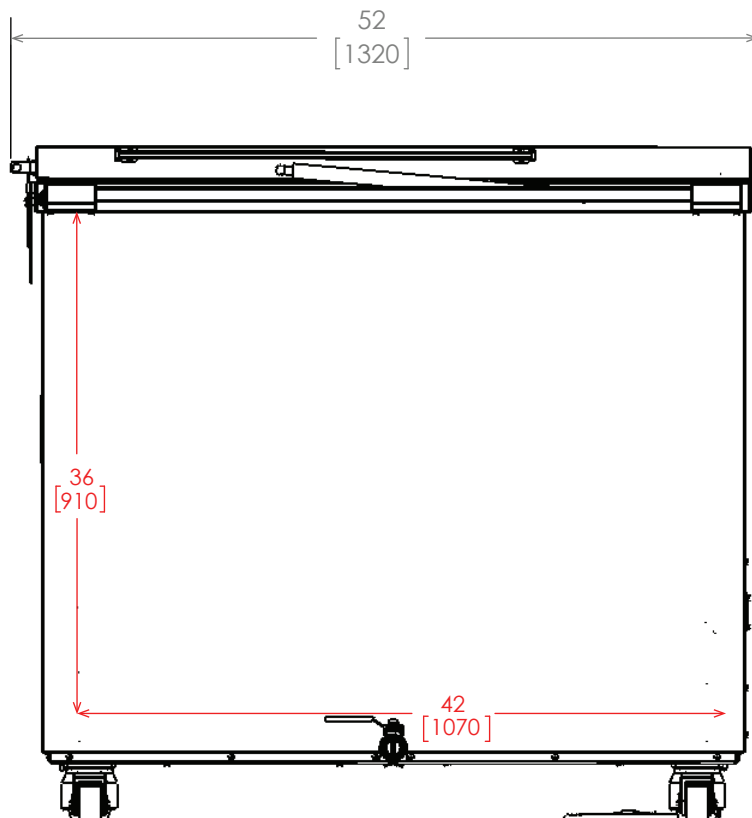


Decarbonator®

500GAL HEATED SOAK TANK
MODEL 500GAL / SKU 111600



FRONT VIEW



SIDE VIEW