

洁力桶
spectank®

CARBON REMOVAL SPECIALISTS

IN OVER 30 COUNTRIES
FOR MORE THAN 25 YEARS
ONLY **ONE** TRUSTED SOLUTION

- Restaurants
- Hotels
- Bakeries
- Caterers
- Schools
- Clubs
- Hospitals

IN ASSOCIATION WITH
FAT TANK



Welcome to Spectank®

Our aim is to make the task of cleaning and maintaining your cooking equipment as simple, safe and cost-effective as possible. Freeing up you and your team to concentrate on other things, like making great food!

Ever since man first began cooking, the build-up of fats and oils on cooking equipment and utensils has been a problem. Without regular and thorough cleaning, this build-up soon turns into a carbon like crust and becomes so hard it is almost impossible to remove, especially around handles, corners, crevices, etc.

Over the centuries, man has strived to combat this carbon crust. Many "solutions" in the form of harsh chemicals have reached the market, but due to their corrosive and toxic nature, together with their costly safety requirements, have not been successful.



The Spectank® System

The **Spectank®** system consists of specially designed, insulated, stainless steel tanks with a thermostatically controlled heating element, designed to hold and heat up to 350 litres of water (depending on the model).

CARBSOLVE® is a non-toxic, non-caustic, food-safe and eco-friendly cleaning powder; specifically designed for use in the **Spectank®** system.

Together, **Spectank®** and **CARBSOLVE®**, will eliminate the build-up of black carbon on cooking equipment, and remove the fat, grease and oil from used cooking equipment; without any adverse effect to the metal equipment.

One measured application of **CARBSOLVE®** dissolved in the water of a **Spectank®**, heated to approx. 80°C, will effectively clean and sanitise equipment for a full 4 weeks. **Spectank®** is effective on virtually any piece of metal cooking equipment including common items such as pots, pans and baking trays, as well as those difficult to clean items such as cast iron grills, extraction filters, gas rings, bread pans & deep fry baskets.



Spectank® Effects

Spectank® cleans in a non-abrasive, passive manner. Just place the items to be cleaned into the Spectank® and leave to soak for a few hours or overnight. When you remove them, give a quick rinse and they're ready for use.

Soaking eliminates the wear and tear that brushing and scrubbing cause, extending the useful life of equipment; and also ensures the entire item, including the difficult to reach corners, joins and crevices are thoroughly cleaned.

Before



After



SOAK THIS

A selection of items made easy to clean.

POTS & PANS



Estimated Cleaning Time

Initial Soak: 8-10 hours
Regular Soak: 2 hours

DEEP DRY BASKETS



Estimated Cleaning Time

Initial Soak: 8-10 hours
Regular Soak: 1-2 hours

SERVING DISHES



Estimated Cleaning Time

Initial Soak: 8-10 hours
Regular Soak: 1-2 hours

GRILLS



Estimated Cleaning Time

Initial Soak: Up to 48 hours
Regular Soak: Overnight

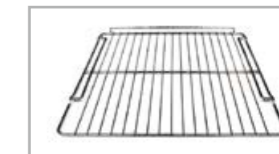
BREAD PANS



Estimated Cleaning Time

Initial Soak: 8-10 hours
Regular Soak: 1-2 hours

OVEN RACKS



Estimated Cleaning Time

Initial Soak: 8-10 hours
Regular Soak: 1-2 hours

EXTRACTION FILTERS



Estimated Cleaning Time

Initial Soak: 4-6 hours
Regular Soak: 2-4 hours

GAS RINGS



Estimated Cleaning Time

Initial Soak: 8-10 hours
Regular Soak: 1-2 hours

CUTTING BOARDS (AT 60° ONLY)



Estimated Cleaning Time

Initial Soak: 1 hour
Regular Soak: 1 hour

ROASTING PANS



Estimated Cleaning Time

Initial Soak: 8-10 hours
Regular Soak: 1-2 hours

- Restaurants
- Hotels
- Bakeries
- Caterers
- Schools
- Clubs
- Hospitals

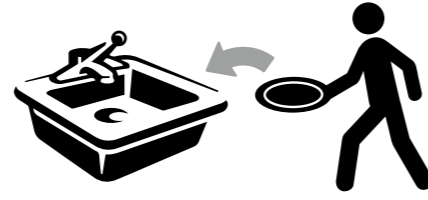
STEP 1

Scrape excess food into dustbin.



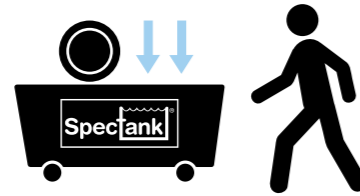
STEP 2

Rinse item in sink.



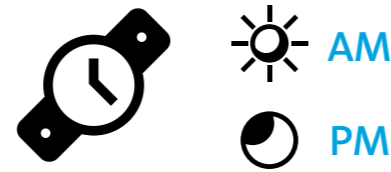
STEP 3

Lift basket and load tank.



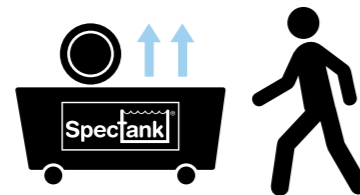
STEP 4

Soak for required time or overnight.



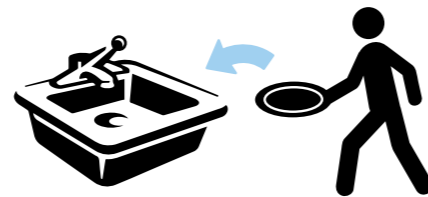
STEP 5

Lift basket and unload tank.



STEP 6

Rinse item in sink.



DO NOT:

- Put hands in Spectank® - the water is HOT.
- Switch off the tank from the electrical supply.
- Empty the Spectank®.

DO:

- Top up water to the 4" line (one hands span) below top of Spectank®. Use normal tap water.
- Skim off floating fat & oil on a regular basis.
- Remove loose food from items before putting them in the Spectank®.
- Use the Spectank® to its full potential.

Benefits

✓ REDUCE COSTS AND IMPROVE BOTTOM LINE MARGINS

A single filled Spectank® will clean all your equipment for a full 4 weeks, saving you the cost of hours of running water and in many cases heating that water. You'll also save hours of labour costs, equipment replacement costs & cleaning equipment costs, and find the Spectank® saving you hundreds of RMB every month.

✓ CREATE A SAFER WORKING ENVIRONMENT

Clean extraction filters reduce the risk of fires in the extraction system, where 70% of kitchen fires start. CARBSOLVE® is non-toxic and non-caustic, negating the need for dangerous, harmful caustic or acid based cleaning chemicals, and providing a safer cleaning process.

✓ MAINTAIN SPOTLESSLY CLEAN EQUIPMENT

An initial soak will remove the black carbon build-up on your equipment, and daily/weekly soaking of equipment in your Spectank® thereafter will keep equipment looking and performing like new.

✓ FREE UP STAFF TIME

Allow your staff to focus their time on value adding activities in your business. Reduce the time of time consuming scrubbing of your kitchenware. Soak it, don't scrub it.

✓ EXTEND THE LIFE OF EQUIPMENT

By soaking equipment, the wear and tear from scrubbing and the abrasive effect of acidic/caustic cleaners is negated, extending the life of your equipment and saving you replacement costs.

✓ KEEP EXTRACTION FILTERS CLEAN AND OPERATING OPTIMALLY

One of Spectank's primary applications is the cleaning of extraction filters. Spectank® removes grease and grime from areas of the filters inaccessible to scrubbing and brushing, keeping them operating optimally. Cleaner filters work more efficiently, resulting in less debris on the walls and floors and reducing the maintenance requirements of the extraction system, whilst keeping the kitchen cooler to work in.

✓ IMPROVE STAFF MORALE

Turn one of the most dreaded and time consuming jobs in the kitchen into a quick, simple task.

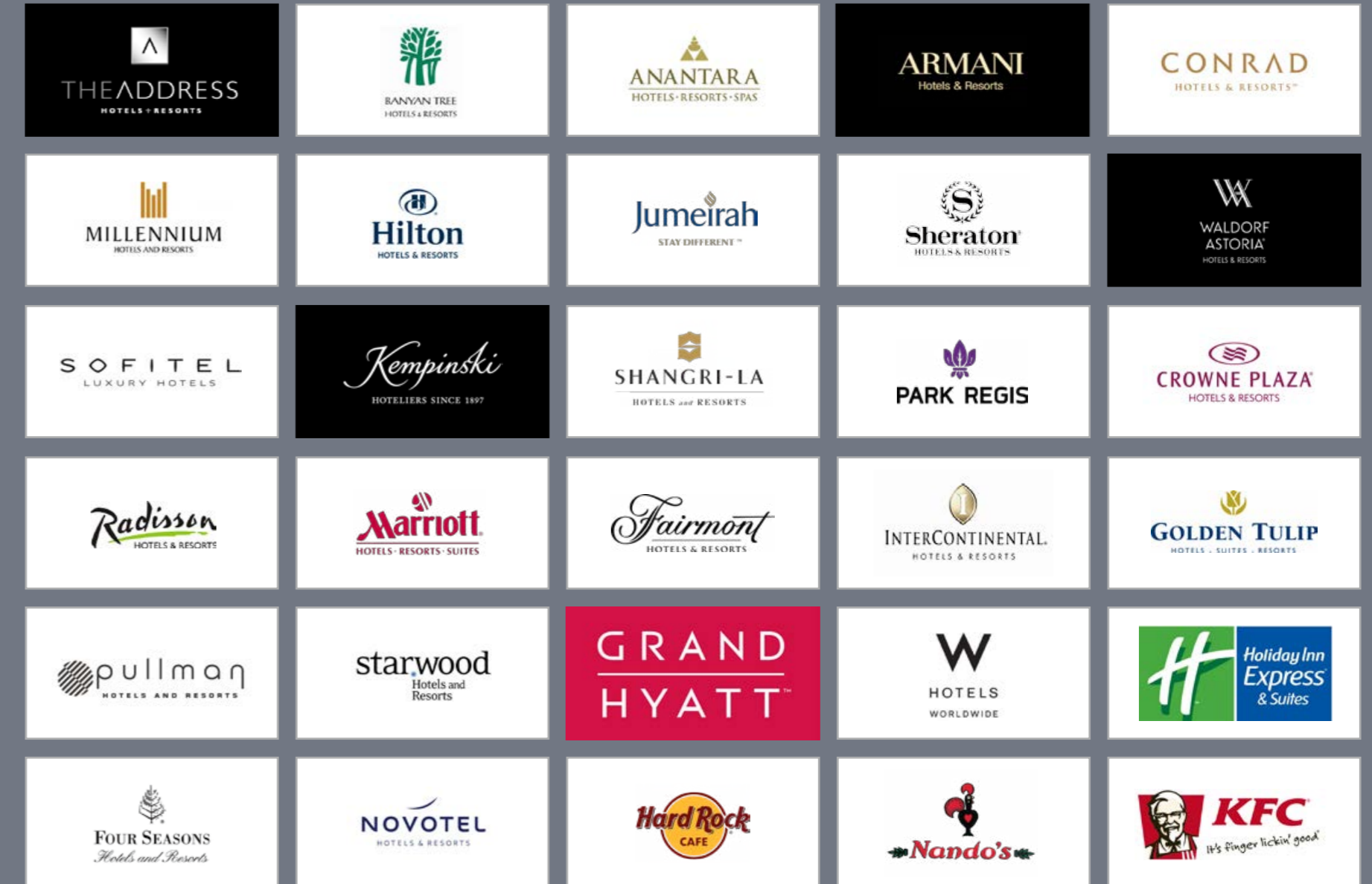
Our Service Promise to You

ONE ALL INCLUSIVE FEE EVERY 28 DAYS

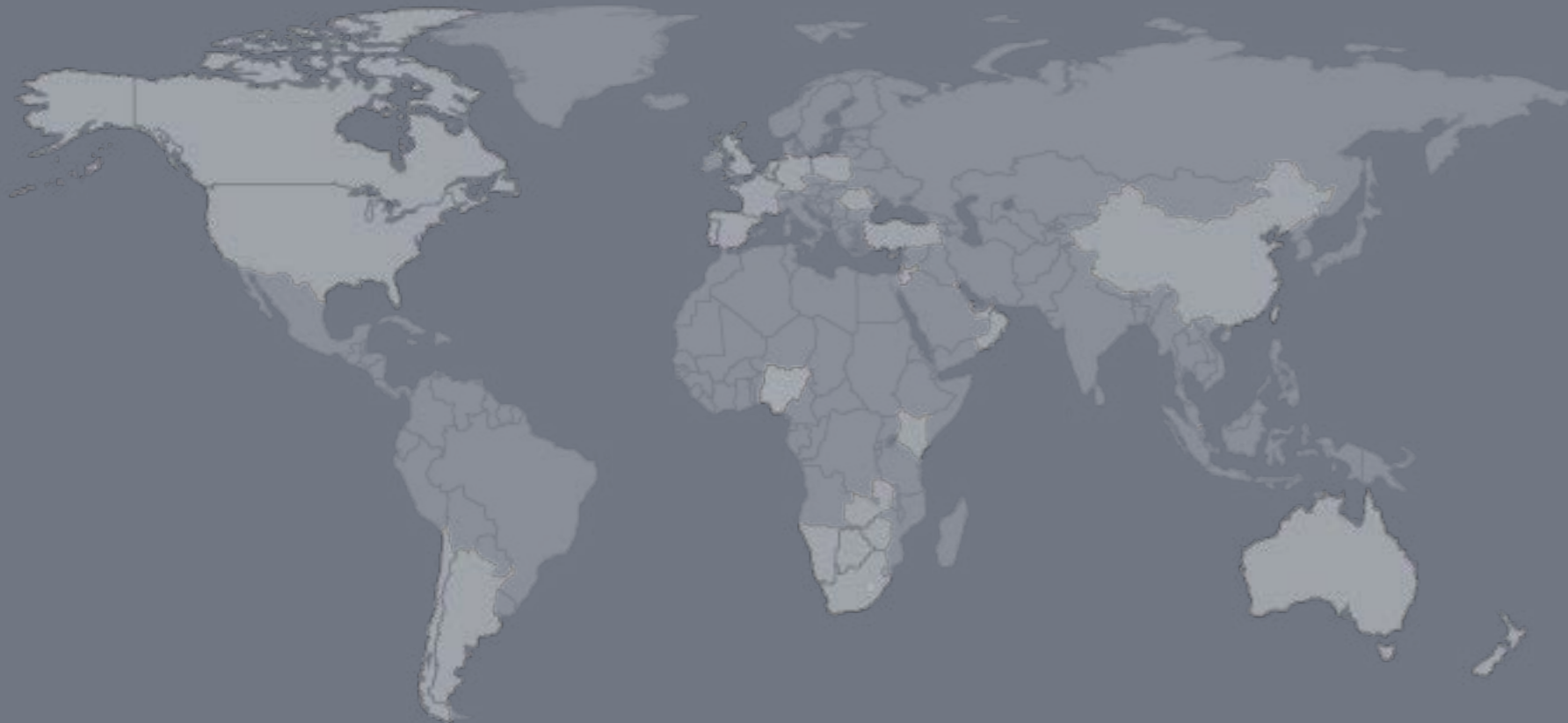
- Speck tanks are rented to you and maintained by us.
- We drain, refill and re-supply chemical every 28 days.
- We train all your staff and continue to retrain as requested or required.
- In the unlikely event of a tank repair, we guarantee a 24-hour repair or swap out service.



Selected Global Clients



Our Global Network



IN OVER 30 COUNTRIES
FOR MORE THAN 25 YEARS
ONLY **ONE** TRUSTED SOLUTION

Effectively eliminate
black carbon from your
cooking equipment

Used in over 25,000 kitchens [worldwide](#)
to help you save time & money.



洁力桶
spectank®



IN ASSOCIATION WITH

FAT TANK



4008-207-857



info@spectank.com.cn



www.spectank.com.cn