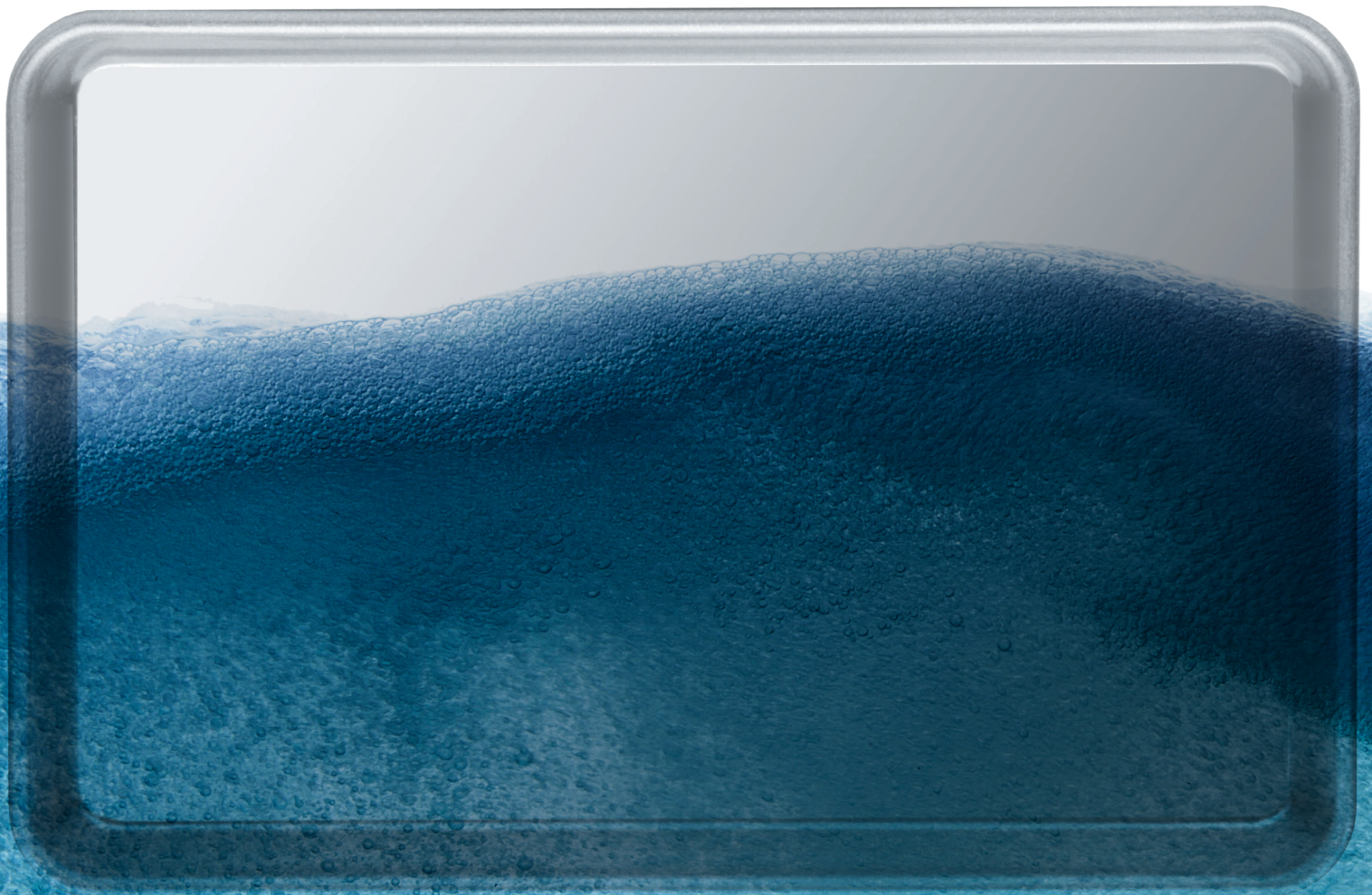




High Volume Sheet Pan System

POWER SOAK WASHING SYSTEM ADD-ON*



Thanks to Power Soak's UNIQUE, PATENTED DESIGN, CLEANING SHEET PANS IS EASY. While the racking system holds the pans in place, Power Soak's huge bank of jets cleans quickly and efficiently.

The sheet pan racking system attaches to a traditional Power Soak potwashing system.* It is easy to install and designed to be versatile. Simply attach the split rack to the front and back edges of the Power Soak wash tank and you're ready to go.

Loading pans is just as easy. Just drop them into the slots and walk away. Power Soak does all the tough work. The Power Soak sheet pan system handles high volumes of 18 x 26 inch sheet pans. The exact number of sheet pans you can wash at the same time is dependent on the length of the wash tank in your Power Soak potwashing system.

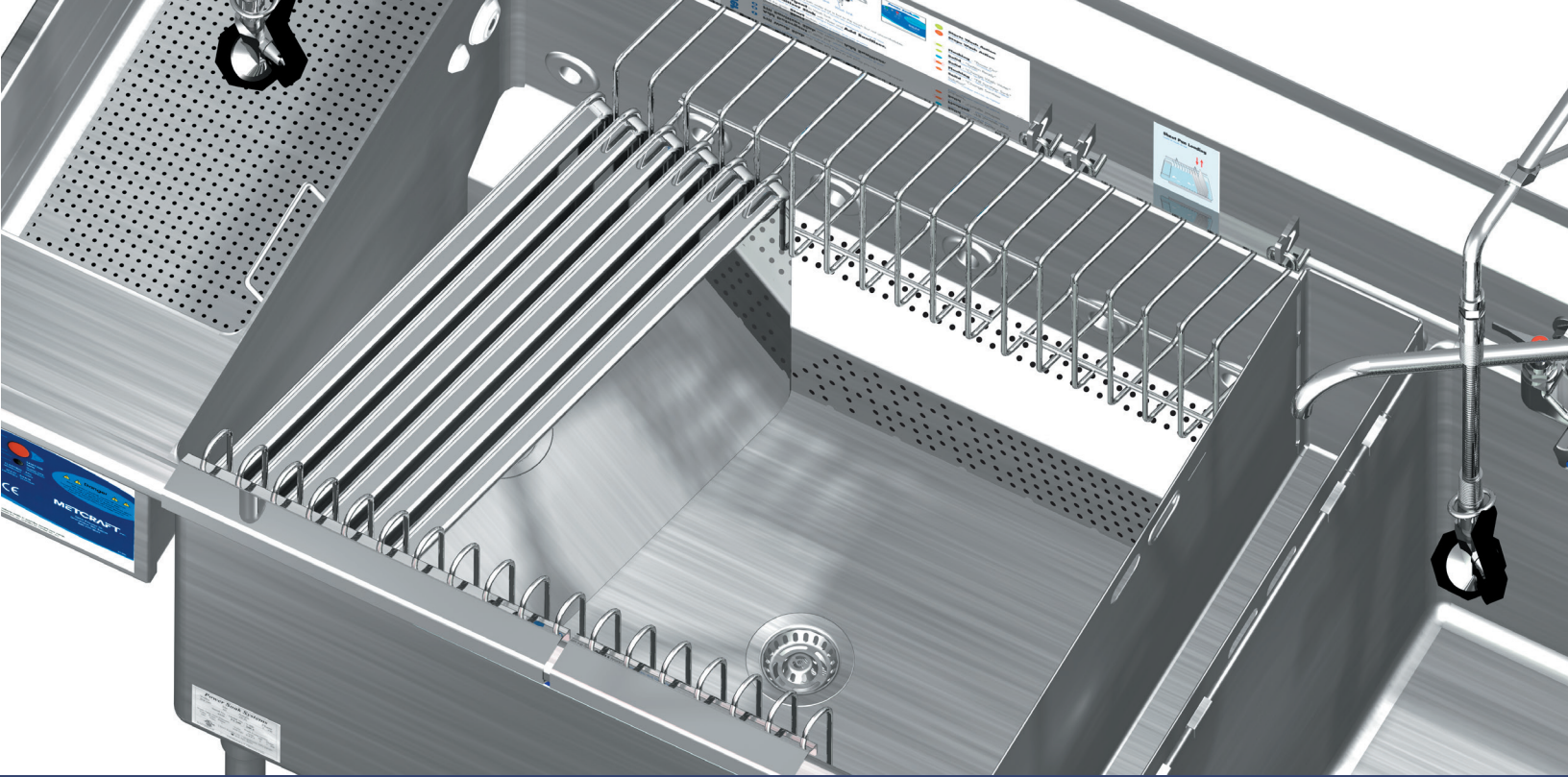
The sheet pans load front to back to optimize the wash action. Power Soak's patented wash action attacks soils on both sides of the sheet pan at once, for faster, more efficient cleaning.

**To learn if your Power Soak qualifies, please contact us.*

A Multi-Tasking System

By leaving a sheet pan in the last slot of the racking system, (or a slot of your choosing) the wash tank can be divided, allowing a portion of the wash tank to be dedicated to non-sheet pan washing. The interior of Power Soak's wash tank is unencumbered, allowing simultaneous sheet pan and normal pot and pan washing.





1. Wash

The Power Soak sheet pan racking system and the patented wash action will provide the most optimum cleaning of sheet pans on the market today.

2. Drain

Low profile “rear exit” ball valve drains allow extra clearance for plumbing connections.

3. Split Rack Design

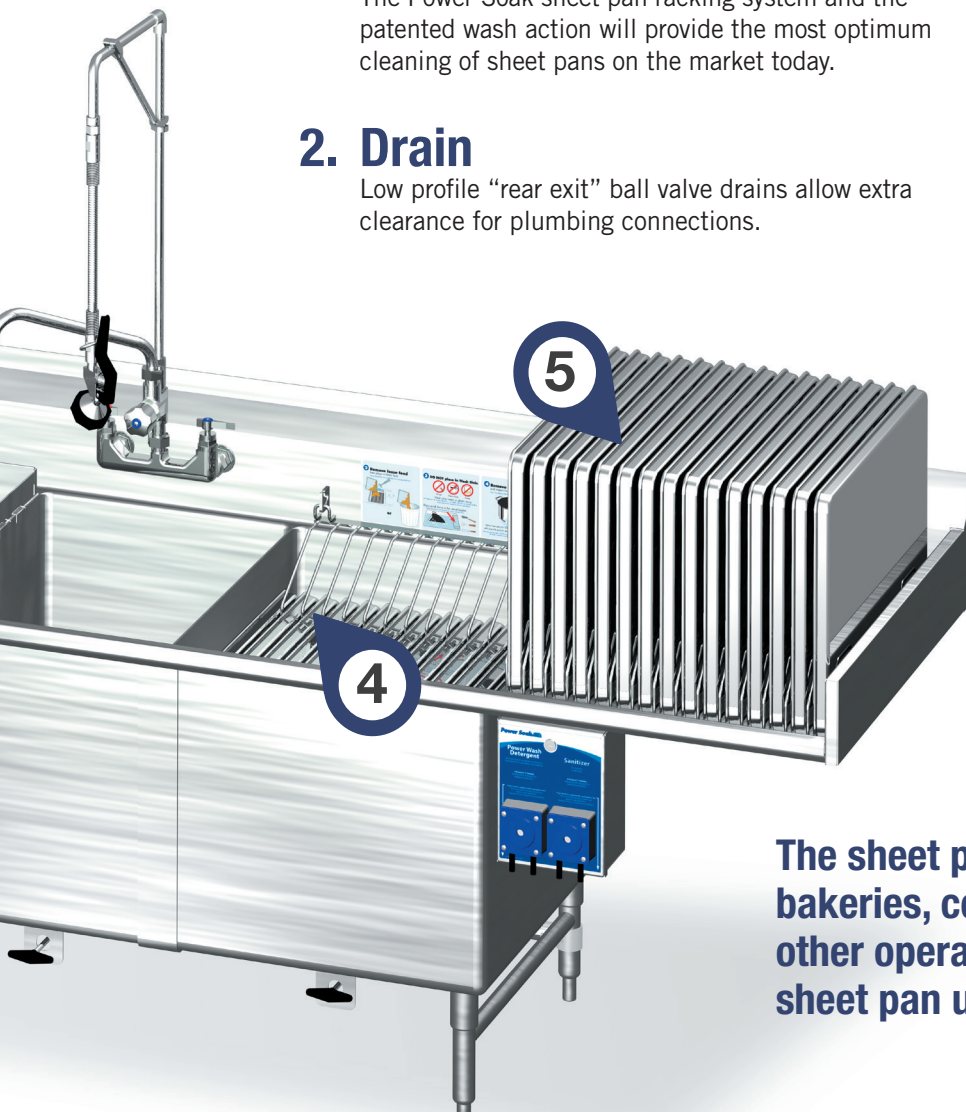
The split rack design allows the operator to remove one section of sheet pan racking. This allows the Power Soak system to be used for simultaneous sheet pan washing and normal ware washing.

4. Sanitize

A sheet pan guide at the rear of the sanitize tank allows for easy handling of sheet pans during the sanitizing process. When sheet pans are not present, other ware can be sanitized.

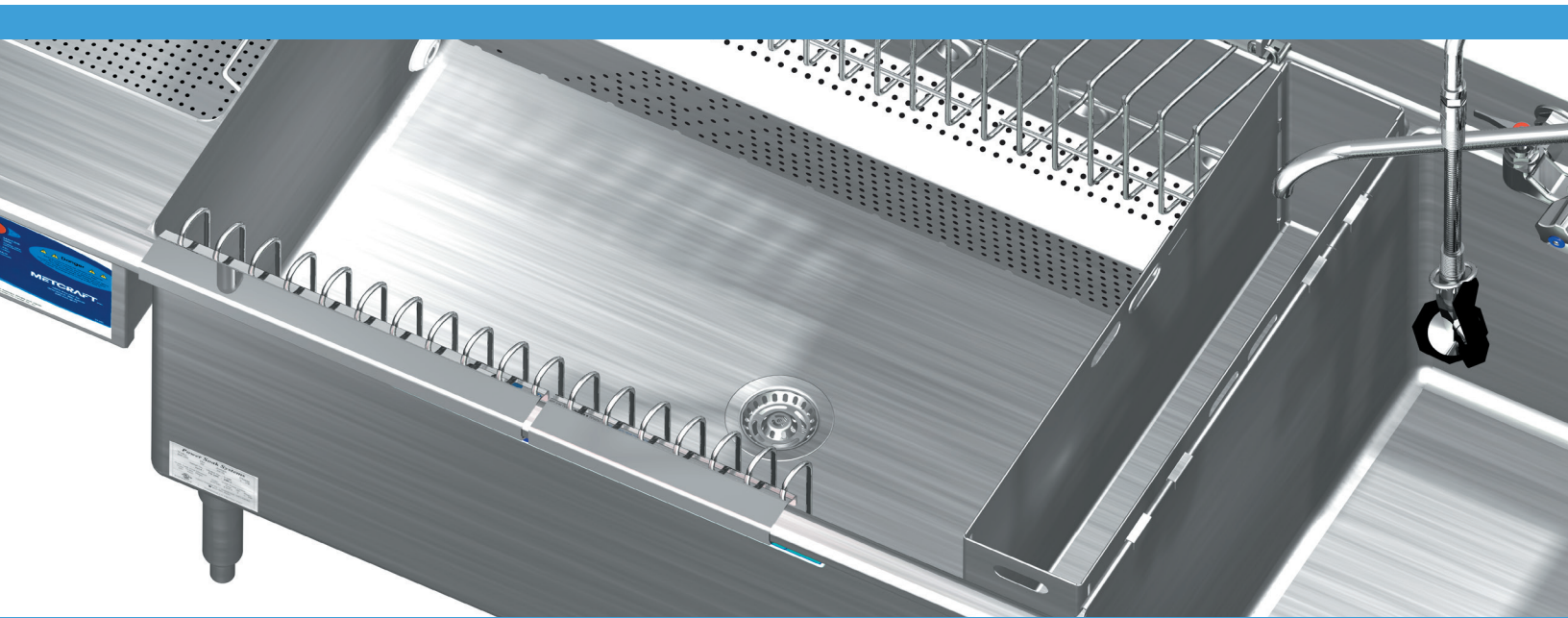
5. Dry

An easy to use drying rack is provided for the clean drain board to allow for proper drying of sheet pans.



The sheet pan system is perfect for bakeries, commercial kitchens and any other operation that experiences high sheet pan usage.

Thanks to Power Soak's UNIQUE, PATENTED DESIGN, CLEANING SHEET PANS IS EASY.



While the racking system holds the pans in place, Power Soak's patented, evenly spaced wash jets run along the back wall of the wash tank making it impossible to starve the Power Soak wash pump.

The Power Soak sheet pan racking system allows the operator to wash sheet pans and miscellaneous items at the same time with the patterned, evenly spaced wash jets above the wash pump intake, running the full length along the back wall of the wash tank. Competitors' sheet pan racking systems make it virtually impossible to compartmentalize the wash tank, limiting the ability to wash both sheet pans and miscellaneous wares simultaneously.



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Unified Brands and its Groen, Randell, Avtec, Power Soak, and CapKold product lines have leading industry positions in cooking equipment, cook-chill production systems, custom fabrication, foodservice refrigeration, ventilation, conveyor systems, and continuous motion ware washing systems. Unified Brands has operations in Michigan and Mississippi.

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