

Power Soak Pot Washer



Pump

Built entirely of stainless steel, the Power Soak pump improves sanitation while increasing product life. And with its streamlined water path, moving up to 1700 litres of water every minute, Power Soak works more efficiently than ever before.



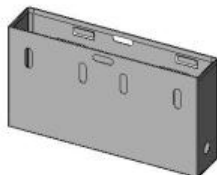
Motors

Power Soak motors dynamically change according to wash tank size, meaning you get a motor specifically engineered to work at optimal performance levels according to your design – from the smallest QSR application to the largest institutional kitchen operation.



Heater Element

The Power Soak heater is capable of efficiently correcting improperly filled wash tanks (those filled using less than optimal water temperature) by bringing them to proper temperature very quickly. The heater includes two separate fail-safe features to guarantee the integrity of the system and the safety of your employees.



Power Utensil Basket

Power Soak now offers the only powered utensil basket available on a continuous motion pot washing system. The basket is universal, so it can be fitted to either end of the wash tank and is easily removed when not needed. Now washing scoops, spatulas, and other tough-to-clean items is a breeze with the Power Soak powered utensil basket.



Rear Intake

The intake on Power Soak is located along the entire length of the wash tank, creating the most intake area of any pot washing system.

The end result? The ability to operate at lower suction levels, which means more efficient cleaning and the elimination of pan migration.



Jets

The jets are the most unique component of the Power Soak system. Sitting flush against the rear of the wash tank, Power Soak jets encourage free tumbling of ware for optimal washing performance. And the number of Power Soak jets increases according to wash tank size, guaranteeing uniform wash action – unlike any other pot washing system available.



Quality Monitoring (P2 Controller Only)

To ensure washing quality, Power Soak is programmed to have an LED light indicate when a water change is required. At set intervals, the water change feature disables the wash pump, forcing employees to empty the wash tank and refill it before the pump will resume operation. A separate light reminds employees when a water change is recommended for the sanitize sink.



Control Panel Model P2

With programmable logic controls (PLC), the control panel is capable of troubleshooting the Power Soak system, meaning less downtime than ever imagined. What's more, the PLC can be custom-configured to provide more information about your system. Featuring simple flat panel controls, Power Soak's panel is easy to clean and highly reliable.



Sensors (P2 Controller Only)

Power Soak uses several types of sensors. One monitors water temperature and activates the heater when water drops below optimal temperature. Another, the high-water-level sensor, ensures that the system has enough water in it to operate properly. The low-level sensor makes certain that employees fully drain Power Soak when periodic water changes are required.

Power Soak Pot Washer Features

- Power Soak® is manufactured locally under license by Stoddart Manufacturing in Brisbane with stringent quality control.
- There are many patented features attributing to Power Soak's success in the world market place.
 - Stainless steel pump specifically design for the Power Soak wash tank drains completely to minimise the possibility of residual non-hygienic conditions and legionnaire's disease etc.
 - Better washing results from a smaller footprint by a wash action rolling from back to front of the tank.
 - Maintains Temperature with a 7000 watt heater located in wash tank protected under the perforated intake guard.
- Workplace Health & Safety identify manual pot washing methods contribute to RSI and Dermatitis complaints
 - Power Soak reduces RSI associated with traditional manual pot scrubbing methods.
 - Power Soak is safe for hands as it uses safe water temperatures (46°C) with low caustic, low pH chemicals.
- Reduce their pot and pan wash up labor cost by up to 50% and reduce power and water consumption.
 - Customer feedback has identified that the savings pay for the unit in 9 months.
- Power Soak® Systems do not require air extraction hoods over them which provides significant cost savings.
 - Cut capital installation costs by thousands of dollars compared to batch style mechanical style pot washer.
 - Cut operational power costs all day everyday.
- A Power Soak® system will ultimately clean more efficiently then a mechanical style of pot and pan washer.
 - The continuous motion wave action that constantly agitates the surface of the item being washed with warm water and active chemicals washes by soaking, softening and removing baked on dirt. Only Power Soak® soaks with this much power.
- Tailored to fit into your work area.
 - Large range of standard Wash Tanks sizes.
 - Bench layout can be configured to suit work spaces.
 - Stoddart Manufacturing can assist you with optimizing your available ware washing workspace.



High Volumes of Recirculating Water + Heat + Detergent = Outstanding Results

The Power Soak Silverware Pre-Washing System dramatically increases the consistency and quality of an operator's silverware cleanliness and appearance by properly "pre-washing" the silverware using a "vortex" of high volume, self-heated, agitating water and detergent.

By properly pre-washing using a mechanical and self-heating wash action, dried-on and baked-on food soils are pulled away from the silverware in minutes and can then be run through a dish machine a single time with outstanding final results.

Operational Simplicity

Operational simplicity equals correct usage, lower maintenance costs, and great results. The true beauty in the Silverware Pre-Washing System is its operational simplicity. While it handles the very tough task of cleaning silverware, all you have to do is turn the machine on and move silverware through it.

After 4-6 minutes of washing, you can simply pull the wash basket out and sort the silverware into cylinders for one-pass washing through the dish machine. Each system comes with two wash baskets.

What Can I Achieve With The Silverware Pre-Washing System?



No More Apologizing

Silverware is a focal point of the dining experience. A dirty fork, knife, or spoon will not only ruin a meal for your customer, but will also cause an embarrassing situation for restaurateurs, managers, and wait staff. You deserve to have the confidence that your silverware is always getting clean in a hassle-free manner.



Simplicity

For over 20 years Power Soak has been building continuous motion washing systems that are not only great at taking on the toughest washing jobs in the kitchen but also systems that turn burdensome labor-intensive jobs into simple, easy to do tasks for operators and employees alike. Simply turn the system on and put your dirty silverware in. It's so energy efficient you can leave the machine on all day if you like. It only costs pennies an hour to run.



Turn Over Silverware Six Times Faster

Eliminate the soak tub and turn your silverware over faster. By immediately and quickly cleaning silverware after it has been used, the volume of silverware your dish room operation can turn over in an hour is greatly increased. Rather than letting silverware pile up and soak in a tub full of cold stagnant water, the Silverware Pre-Washing System will get your silverware cleaner... faster.



Reduce Handling Labor

According to a labor study performed by a major chemical provider, 52% of warewashing costs are embedded in labor. The Power Soak Silverware Pre-Washing System reduces the true labor intensive "multiple-pass" process of silverware washing by up to four times; enabling you to enjoy "one-pass" silverware washing that will dramatically reduce the costs associated with your silverware washing program.



Eliminate Manual Polishing

Polishing is a burdensome and extremely labor-intensive process. A great benefit of a Power Soak Silverware Pre-Washing System is that it virtually eliminates manual polishing. Imagine, sparkling clean silverware with no manual polishing or the cost and labor involved.



Reduce Utility Costs

Electricity: The Silverware Pre-Washing System is entirely "self heating." By recycling the heat generated from the system's water friction and pump motor during the agitation process, the wash water temperature is kept at 115F without the use of an electric heating element (hot water is required when the system is initially filled).



Water Usage: The water capacity of the Silverware Pre-Washing System is only ten gallons and is usable for up to eight hours. Over a given day, this means only two to three wash tank changes. This, along with running your dishwasher less frequently, delivers a substantial decrease in water usage.



Reduce Pre-Wash Detergent Usage

Because there is a high level of mechanical wash action in the system you can use less pre-wash detergent and get far better results. Additionally, you will also use less pre-wash detergent because the water stays hot and can be used for up to eight hours per batch. Unlike soak tubs employees will not be tempted to dump out good pre-wash solution just because it has become "cold." This saves money and is good for the environment.

Models available in Australia.



Mobile (Counter Height)

The mobile system is the most unique and versatile system in the Silverware Pre-Washer line-up. With four locking stainless steel casters, a 24" flexible drain hose, and a footprint that is no larger than a standard bus tub, this unit can be wheeled to wherever it is needed. The mobile system is perfect for a variety of operations including, but not limited to: casinos, banquet halls, large corporate kitchens, dealer showrooms, catering services, and more. Available in 115 volt.



Mobile (Roll-Under Counter)

Quite often storage and dishtable space is an issue. That is where the mobile roll-under system comes into play. With four locking casters, a 24" flexible drain hose, a footprint that is less than a standard bus tub, and a vertical height that is short enough to fit underneath a standard dish table, this unit can be placed partially under a dish table during use and completely under a dish table for storage. The roll-under system is perfect for a variety of operations including, but not limited to: casinos, banquet halls, large corporate kitchens, space limited restaurants, catering services, and more. Available in 115 volt.



Stationary

The stationary model is intended for operations where the silverware pre-washing location is fixed. This system can either be specified into new construction or (due to its compact size) can easily be placed into an existing operation. With a strong compact design and a standard 1/2" hot only faucet body the free-standing system is perfect for casual dining operations, independent operators, chain restaurants, hospitals, schools, universities, and more. Available in 115 volt or 208/230 single phase.



Drop-In

The drop-in model is the easiest way to integrate a Power Soak Silverware Pre-Washing System into an existing dish table. Simply cut a hole in the dish table using the template provided, drop the system in, and secure it in position with the tools provided. It's that simple. With versatility in mind, the drop-in model has options of where to mount the control panel on the system itself or under the front edge of the dish table. From hospitals, to restaurants, casual dining facilities, jails, prisons, hotels, and more, the drop-in model is perfect for existing operations who want to achieve hassle-free silverware cleaning in a simple and integrated fashion. Available in 115 volt or 208/230 single phase.