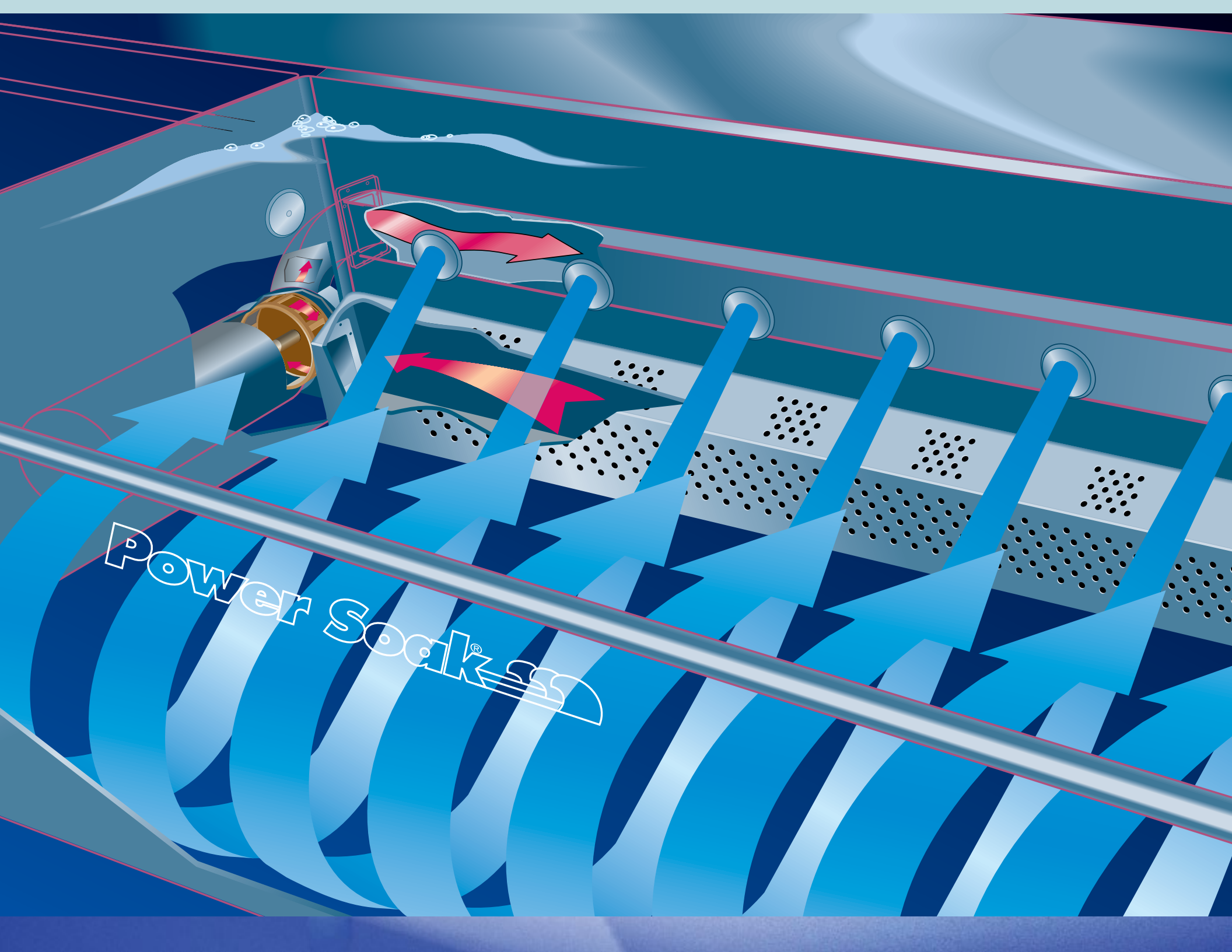




Ideal for small airport kiosks. Perfect for large corporate kitchens. The number-one time tested solution for potwashing needs. More installations than all our competitors combined. The obvious industry choice for potwashing: Power Soak. The only scalable system. The only unit with back-of-the-tank jets. The most uniform wash action. Improved sanitation. Make your workforce more efficient. See employee morale skyrocket. Streamline your operation. Choose Power Soak.



Power Soak^{SS}

Why Should You Choose Power Soak?

Location, location, location

As the saying goes, location is everything. And in a potwashing system, the placement of the jets is very important. Most systems mount their jets along the side of the wash tank wall. This usually just pushes all the pots to the far end of the tank, a phenomenon referred to as pan migration.

Power Soak's jets are mounted along the back of the tank. Water is then forced to roll like a wave, resulting in a uniform wash flow. Pots and pans are continuously tumbling, no matter what their location in the tank. Pan migration is completely eliminated, sanitation is vastly improved, and cleaning efficiency skyrockets.

Dedication

Here at Power Soak, our sole purpose is to manufacture the best continuous motion potwashing system available. That's

why you won't find ovens or freezers, slicers or mixers in our product catalog. We're dedicated to doing one thing better than anyone else — and it shows. With more installations than all our competitors combined, Power Soak has a track record you can count on.

Scalability

One of the strongest arguments for Power Soak is its uniform wash action. No matter what size of Power Soak you choose — big or small — the wash action will be the same throughout every inch of your wash tank. We're able to keep this promise because, as the Power Soak wash tank grows, so do the number of jets, the size of the intake area, and the motor horsepower.

While some potwashing systems force you into a "one size fits all" purchase, Power Soak has your needs in mind. We

know the specifications for a smaller QSR unit can't be forced to handle the same demands as a big institutional system. And, conversely, what works on a larger Power Soak won't be efficient on a smaller unit. That's why Power Soak scalability makes sense.

History

In 1987, Power Soak was introduced as the first integrated continuous motion potwashing system. Since then, Power Soak has grown to be the recognized leader in potwashing efficiency. Power Soak can now be found in almost every major quick serve restaurant, many family dining establishments, and many of our nation's largest hospitals, hotels, and corporate kitchens.



What makes Power Soak So Powerful?

The Freedom Of Continuous Motion

Power Soak is a continuous motion potwashing system. It's always available — meaning there are no cycle times. Power Soak cleans through a combination of its constant rolling motion and the heat of the water, virtually eliminating all hand scrubbing. The natural scouring properties of the high-turbulence water create an environment tough enough to take on not only pots and pans, but also oven parts, grease filters, and other hard-to-clean items. Baked-on food soils are no match for Power Soak.

Unrivaled Wash Action

After filling Power Soak at the beginning of a shift, simply add detergent and turn the power on. The motor draws water into the pump and then along the rear manifold, where it is driven through back-of-the-tank jets, causing Power Soak's unique and easily-recognizable rolling "wave" motion. During this process, the pump is also drawing water from the wash tank through the intake manifold — spanning the entire length of the bottom of the tank — where the water begins its trip through the pump again. It is this continuous motion, combined with its scalable components, that makes Power Soak so effective.

Employees Are Freed To Complete Other Tasks

Because Power Soak has no cycle times, it's no longer necessary to have a dedicated employee for potwashing. Any employee can stop by, pre-rinse loose soils from dirty ware, and drop them into Power Soak. Periodically, anyone can remove clean pots and pans from the wash tank and run them through the rinse and sanitize tanks.

The Art & Science of Power Soak

Want to know more about any of these features? Simply contact Power Soak or your Power Soak rep and ask for one of our technical bulletins.

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 480 gallons of water every minute, Power Soak works more efficiently than ever before.

Motor



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.

Control Panel



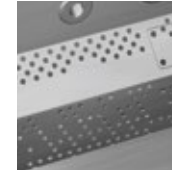
With programmable logic controls (PLC), the control panel is capable of troubleshooting the Power Soak system, meaning less downtime than ever imagined. What's more, the PLC can be custom-configured to provide more information about your system. Featuring simple flat panel controls, Power Soak's panel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

Heater

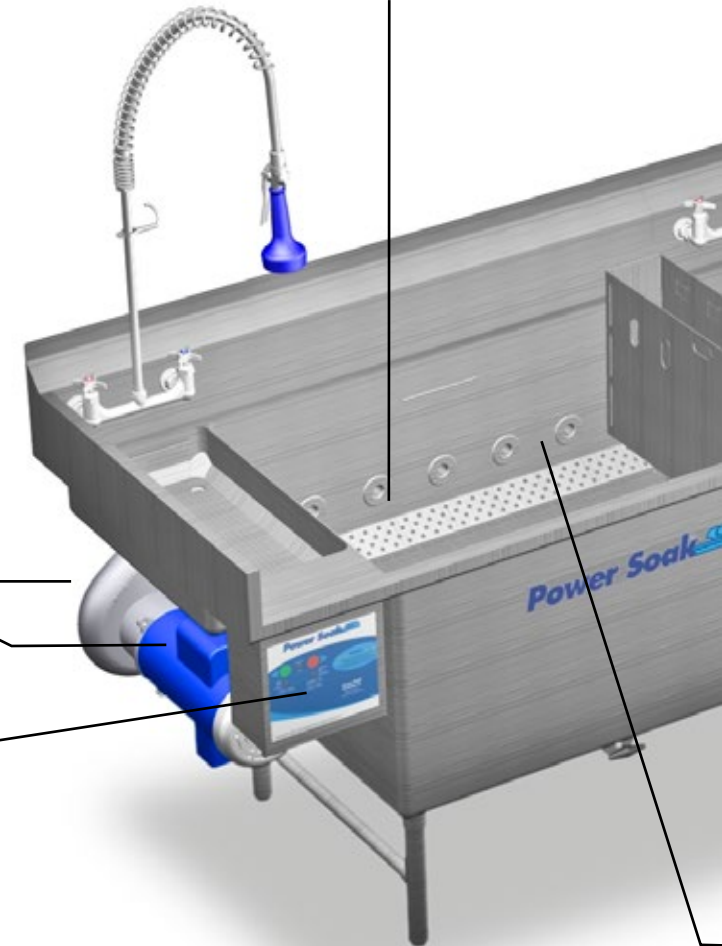


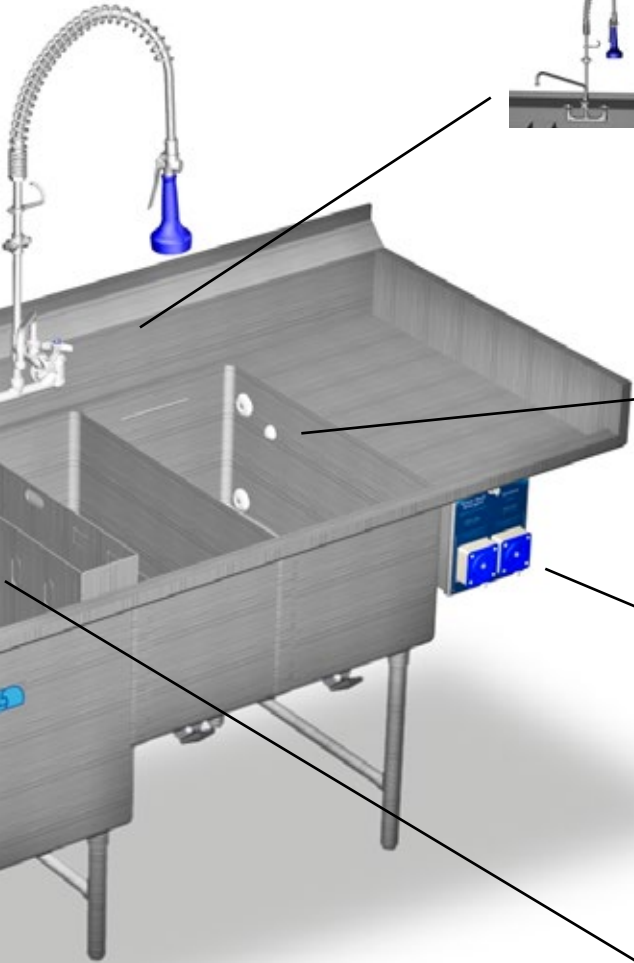
The Power Soak heater is capable of efficiently correcting improperly filled wash tanks (those filled using less than optimal water temperature) by bringing them to proper temperature very quickly. The heater includes two separate fail-safe features to guarantee the integrity of the system and the safety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

Rear Intake



The intake on Power Soak is located along the entire length of the wash tank, creating the most intake area of any potwashing system. The end result? The ability to operate at lower suction levels, which means more efficient cleaning and the elimination of pan migration.





Hardware

Every Power Soak system comes equipped with premium quality hardware, including a 90 degree, rear-exit, ball-valve drain that allows enough space for most grease traps. The faucets and pre/rinse sprays come pre-assembled to reduce installation time and are manufactured with O-ring seals and backflow preventers.



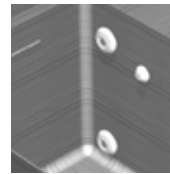
Quality Monitoring

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.



Sensors

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.



Chemical Dispenser (Optional)

An optional Chemical Dispenser is available for most systems. This automatic, dual pump, dispensing system delivers liquid detergent and sanitizer into their respective sinks. The dispenser features an easy-to-use and accurate metering system for delivering the correct amount of detergent and sanitizer during each "fill" cycle of the wash and sanitizer sinks.



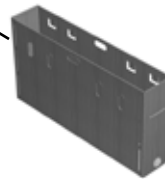
AWI (Optional)

The Advanced Wash Insert (AWI) is a revolutionary advancement in the Power Soak System and continuous motion washing in general. The AWI easily inserts into the wash tank of a Generation 3 system which minimizes both impacts and noise, while creating the most effective, efficient, and consistent washing available in a Generation 3 system.



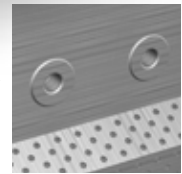
Powered Utensil Basket

Power Soak now offers the only powered utensil basket available on a continuous motion potwashing 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.



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 potwashing system available.





Power Soak[®]

The Worldwide Leader in Continuous Motion Washing.

Power Soak is a registered trademark of Cantrell Industries, Inc.
The Power Soak design and concept is fully patented.

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