

DECARBONATOR

CLEAN.SAVE.CONSERVE



Sustainable



Eco Friendly



Cleans



Save money



Safe



Award Winner



Sanitation



Safety



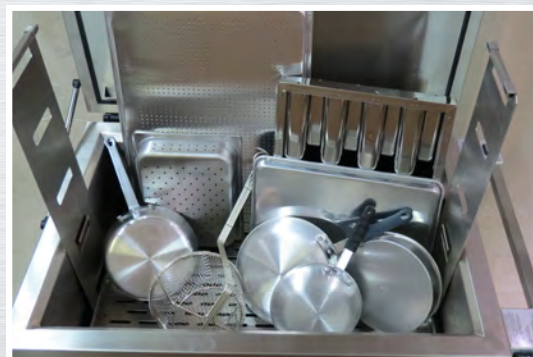
European
Conformity



BEFORE



AFTER




best
in baking
becoming environmentally
sustainable together

www.D-CARBONATOR.com

1-844-D-CARBON



WHAT IS A DECARBONATOR?

The D-CARBONATOR® is a heated soak tank that cleans all metal cookware and kitchen equipment

- DECARBONIZES
- DEGREASES
- CLEANS
- SANITIZES
- **NO SCRUBBING**

Eliminates the worst job in the kitchen while saving money, time, water and energy costs

- Stand alone unit
- Plugs into regular wall outlet
- No plumbing required

HOW DECARBONATOR WORKS

The heated water works in combination with our safe, proprietary detergent CarbonZyme®. Operates at a temperature of 185°F/85°C. Equipment removed from the unit is fully sanitized and bacteria free.



CarbonZyme®

- Safe
- Non Hazardous
- Environmentally friendly
- Non caustic
- Aluminum safe
- Kosher

LASTS FOR A MONTH AT A TIME



WHY DECARBONATOR?

Cleaning your equipment in the DECARBONATOR costs a fraction of what it costs in the 3-Compartment sink or the Dishmachine



SIMPLE OPERATION



STEP ONE

Fill the unit with clean hot water to the -H₂O- Line.



STEP TWO

Plug the unit into an electrical outlet and switch ON.



STEP THREE

Reset the MONTHLY TIMER.



STEP THREE

Add the CarbonZyme® and stir the solution.



SOLUTION REMAINS FOR A MONTH!

STEP FIVE

Load the DECARBONATOR with equipment such as pots, pans, hood filters and more. Use the lifting basket to lower the items into the unit. Leave to soak.



STEP SIX

Remove the items and rinse off any carbon residue. Heavily Carbonized equipment may need an additional soak.



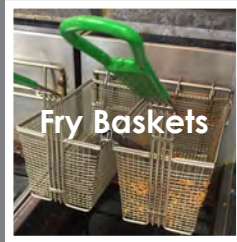
FOLLOW COMPANY BEST MANAGEMENT PRACTICES



ITEMS TO CLEAN



Floor Mats



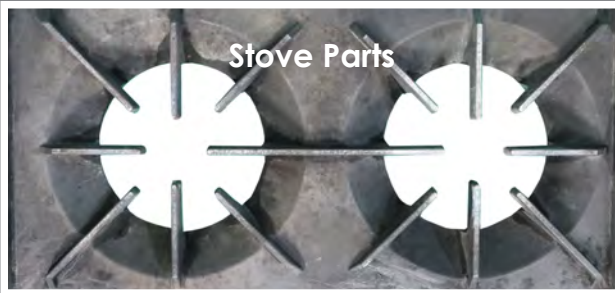
Fry Baskets



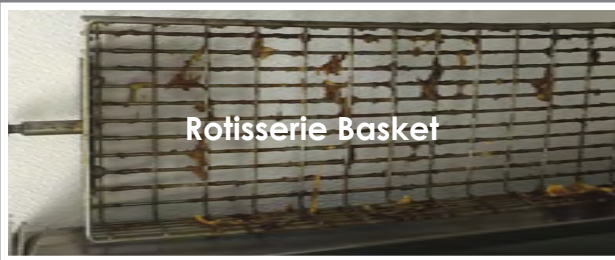
Sheet Pans



Korean BBQ



Stove Parts



Rotisserie Basket



Impinger Belts



Bread Straps

Pots
Pans
Grills
Filters
Burners

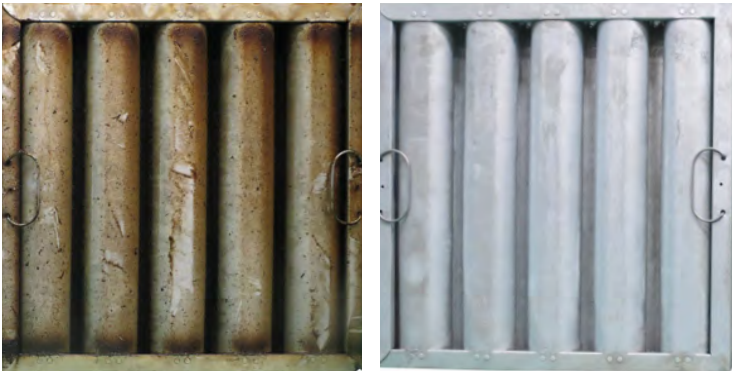
Sheet Pans
Stove Parts
Baking Pans
Oven Racks
Rubber Mats

Wire Baskets
Roasting Pans
Impinger Belts
Rotisserie Grills
Cutting Boards

BEFORE & AFTER



FILTERS



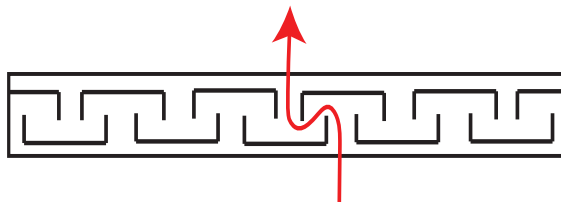
CLEAN HOOD FILTER BENEFITS

- Reduces Fire risk
- Maintains a cool kitchen
- Reduces airborne FOG
- Reduces HVAC Electricity
- Saves on outside cleaning companies
- Reduced hood system cleaning

DECARBONATOR is the most efficient and cheapest method of cleaning hood filters

Cleaning Hood filters by hand or in the dishwasher is inefficient since the baffles capture the grease inside the filter which is inaccessible

CLEANS HOOD FILTERS IN 20 MINUTES



CASE STUDY:

Determine how much FOG is left inside a filter after conventional cleaning

Removes up to 1/3 lbs more Fats, Oil and Grease



BENEFITS

FINANCIAL

- Saves money on labor
- Saves money on chemicals
- Conserves water
- Saves money on utilities
- Saves money on cleaning equipment
- Equipment lasts longer
- Reduces heating costs
- Works 24/7
- **CarbonZyme® lasts for a month**

HEALTH & SAFETY

- Safe for people
- Safe for the environment
- Safe on equipment
- Non Hazardous
- Bacteria Free
- Safe on Aluminum
- Reduce Muskulo skeletal Injuries

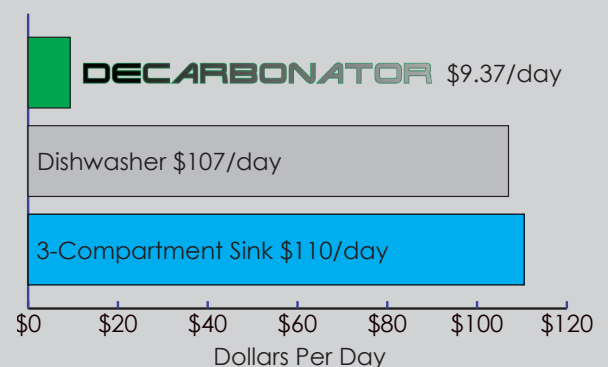
HYGIENE

- Clean equipment
- Sanitizes
- Health inspection compliance
- Restore equipment

EMPLOYEES

- Eliminates the worst job in the kitchen
- Improves employee morale
- Frees employees
- Reduces back injuries
- Restores equipment

OPERATIONAL COST PER DAY





TECHNICAL SPECIFICATIONS

7 Models



MODEL: 25GAL

VOLUME: 25 Gallon/95 Liter

Voltage: 110V/60Hz/1PH

Amps: 8.3A (15Amp breaker)

Plug: NEMA 5-15

DIMENSIONS

Outside: L-29" x W-18" x H-33"

L-74cm x W-46cm x H-84cm

Inside: L-20" x W-11" x H-25"

L-51cm x W-27cm x H-64cm

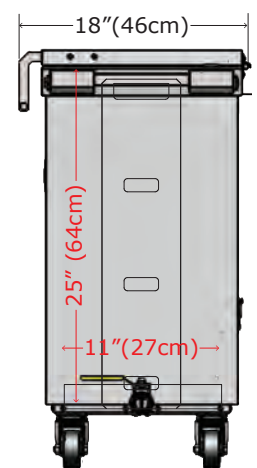
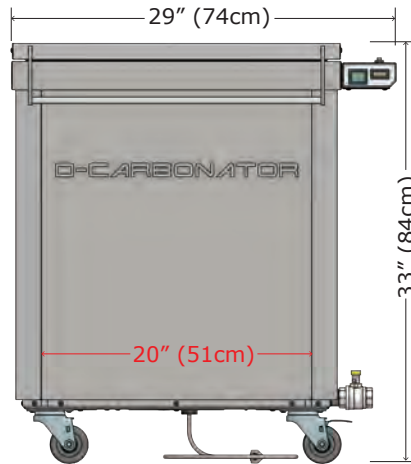
CAPACITY

Sheet Pans 13 (Stacked Vertically)

Hood filters 6

FEATURES: Fits under counter

CarbonZyme: 1 x 8.5lb Box per Month



MODEL: 40GAL

VOLUME: 40 Gallon/150 Liter

Voltage: 110V/60Hz/1PH

Amps: 12A (20Amp breaker)

Plug: NEMA 5-15

DIMENSIONS

Outside: L-36" x W-20" x H-33"

L-91cm x W-51cm x H-84cm

Inside: L-26" x W-13" x H-25"

L-66cm x W-32cm x H-64cm

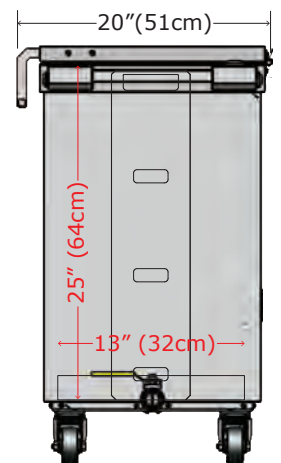
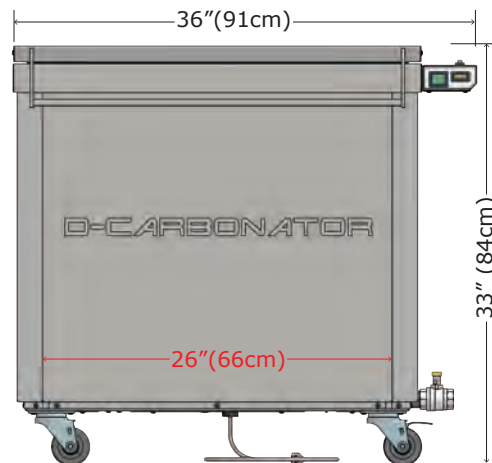
CAPACITY

Sheet Pans 26 (Stacked Horizontally)

Hood filters 7

FEATURES: Fits under counter

CarbonZyme: 1 x 15lb Box per Month



MODEL: 85GAL

VOLUME: 85 Gallon/320 Liter

Voltage: 110V/60Hz/1PH

Amps: 12A (20Amp breaker)

Plug: NEMA 5-15

DIMENSIONS

Outside: L-42" x W-27" x H-36"

L-107cm x W-69cm x H-91cm

Inside: L-31" x W-20" x H-28"

L-79cm x W-51cm x H-71cm

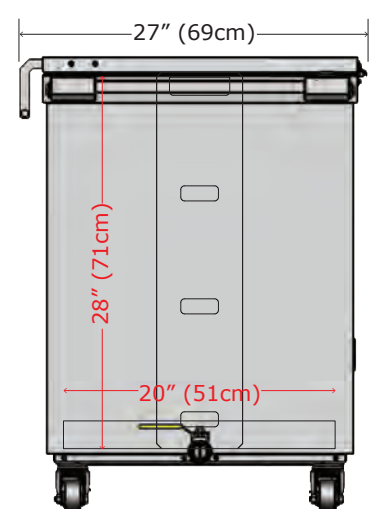
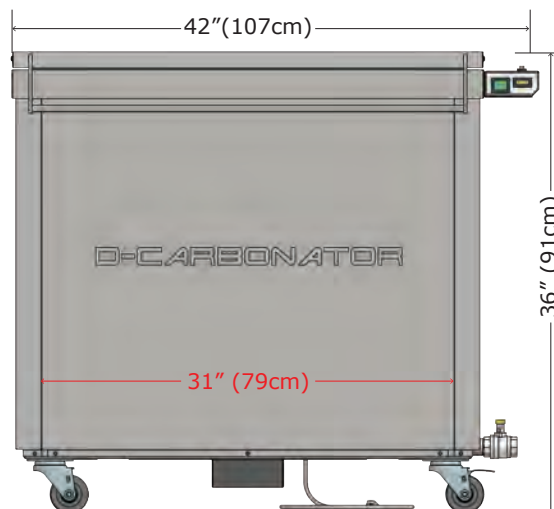
CAPACITY

Sheet Pans 52 (Stacked Horizontally)

Hood filters 20

FEATURES : H85/120 Hoist can be fitted

CarbonZyme: 2 x 15lb Boxes per Month



MODEL: 120GAL

VOLUME: 120 Gallon/450 Liter

Voltage: 208-220V/50Hz/1PH

Amps: 12A (20Amp breaker)

Plug: NEMA 6-20

DIMENSIONS

Outside: L-50" x W-31" x H-41"

L-127cm x W-79cm x H-104cm

Inside: L-39" x W-24" x H-33"

L-99cm x W-61cm x H-84cm

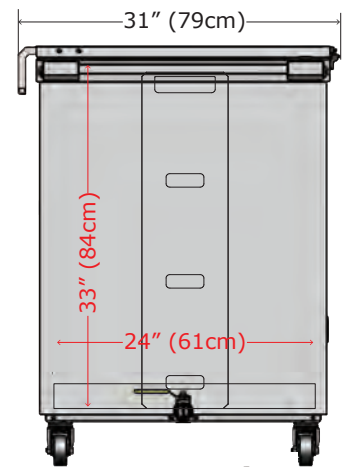
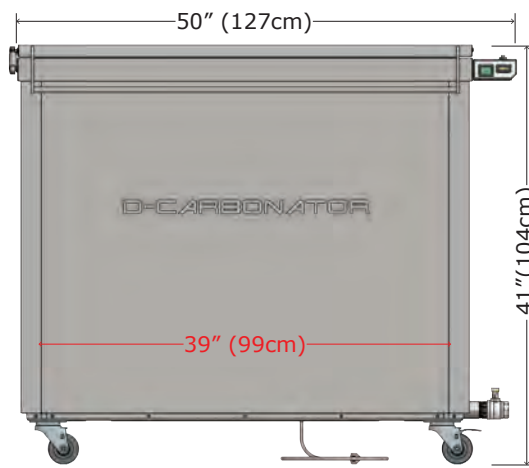
CAPACITY

Sheet Pans 104 (Stacked Vertically)

Hood filters 30

FEATURES: H85/120 Hoist can be fitted

CarbonZyme: 1 x 50lb Box per Month



MODEL: 250GAL

VOLUME: 250 Gallon/945 Liter

Voltage: 208-220V/50Hz/1PH

Amps: 18A (30Amp breaker)

Plug: NEMA 6-30

DIMENSIONS

Outside: L-88" x W-34" x H-43"

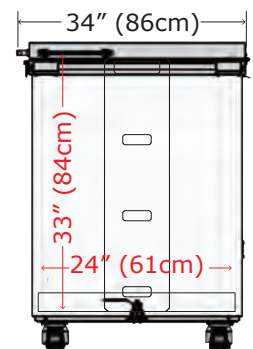
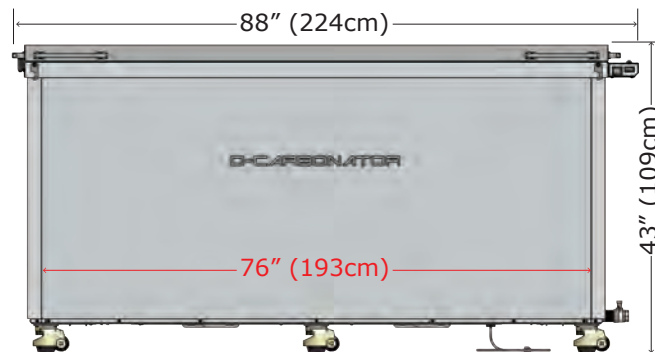
L-224cm x W-86cm x H-109cm

Inside: L-76" x W-24" x H-33"

L-193cm x W-61cm x H-84cm

FEATURES: Fits Single Baking rack

CarbonZyme: 2 x 50lb Boxes per Month



CAPACITY

•Sheet Pans 208 (Stacked Vertically)

•Hood filters 60

MODEL: 500GAL

VOLUME: 500 Gallon/1890 Liter

Voltage: 208-220V/50Hz/1PH

Amps: 28A (50Amp breaker)

Plug: NEMA 6-50

DIMENSIONS

Outside: L-88" x W-53" x H-46"

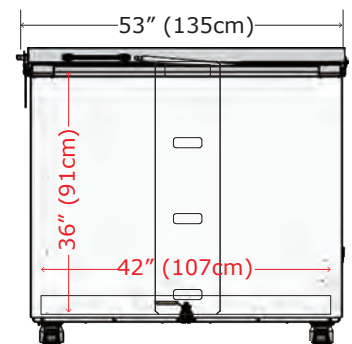
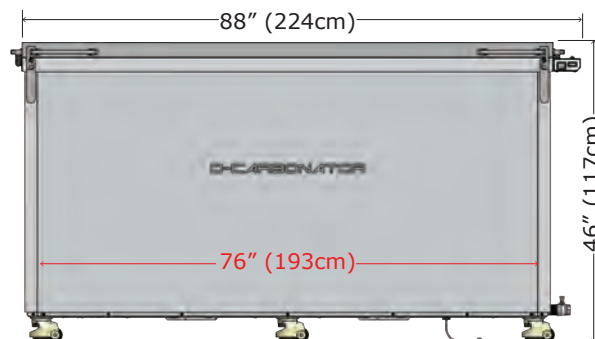
L-224cm x W-135cm x H-117cm

Inside: L-76" x W-42" x H-36"

L-193cm x W-107cm x H-91cm

FEATURES: Fits Double Baking rack

CarbonZyme: 4 x 50lb Boxes per Month



CAPACITY

•Sheet Pans 364 (Stacked Vertically)

•Hood filters 120

MODEL: 500XL

VOLUME: 500 Gallon/1890 Liter

Voltage: 208-220V/50Hz/1PH

Amps: 28A (50Amp breaker)

Plug: NEMA 6-50

DIMENSIONS

Outside: L-121" x W-44" x H-38"

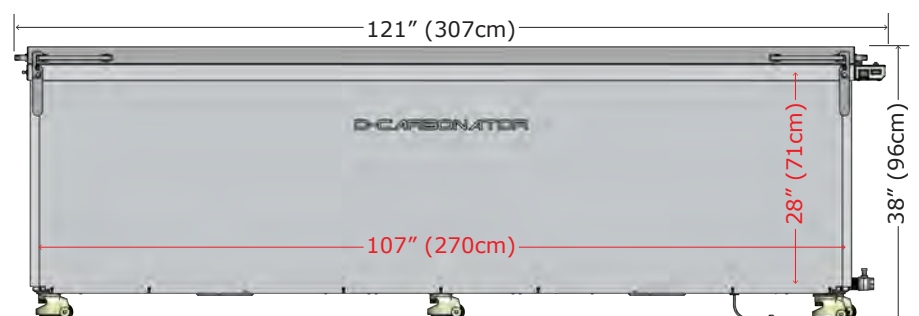
L-307cm x W-113cm x H-96cm

Inside: L-107" x W-38" x H-28"

L-270cm x W-96cm x H-71cm

FEATURES: Fits Impinger Belt

CarbonZyme: 4 x 50lb Boxes per Month



CAPACITY

•Sheet Pans 364 (Stacked Vertically)

•Hood filters 120

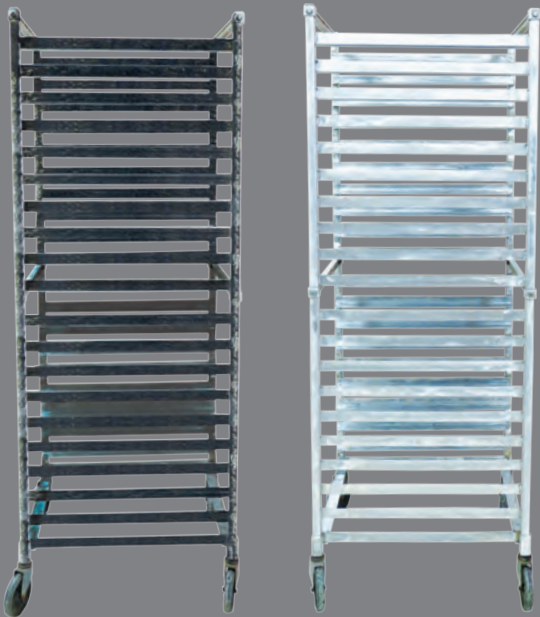


PRODUCTION CLEANING



150 Sheet pans per basket

BAKERY RACK CLEANER



250GAL Single Baking Rack
500GAL Double Baking Rack



ACCESSORIES

ONE PERSON LIFTING MECHANISMS



MODELS: 85GAL and 120GAL have provision to add a hoist
Lifting heavy items becomes a one person operation

SPLIT BASKET



Available for Models
40GAL and 85GAL

HOISTS

HC250
Gantry Hoist
for 250GAL



AGC500
Gantry Hoist
for 500GAL



— NEXT GENERATION HEATED SOAK TANK —

The DECARBONATOR is the Next Generation in heated soak tank technology. The design improvements include critical safety upgrades to prevent scalding, burning and crush injuries. With improved ergonomics and increased functionality, the DECARBONATOR is more practical and safer to use than any other soak tank.

FLAT LID INCREASES WORK SURFACE

- Flat lid creates additional work area

NEW LID HANDLE

- Lid handle extends the full length
- Easy access from both sides



MONTHLY TIMER WITH RESET SWITCH

- Indicates when to replace the CarbonZyme

COLOR CODED SWITCHES

- Easy identification



NEWER. SAFER. BETTER

NEW BASKET

PREVENTS BURNING INJURIES

- Basket handle is completely out of the water
- Wide locating bracket
- Wide locating slot

CONDENSATION COLLECTION

- Trough catches condensate

RUBBER GASKET

- Contains smell

-H2O- FILL LINE

- Embossed permanently



FRICTION HINGES

PREVENTS SCALDING INJURIES

PREVENTS CRUSH INJURIES

- Prevents the lid from opening quickly
- Allows steam to escape
- Keeps the lid open

HOSE STORAGE

- Always accessible

TROUBLESHOOTING

- Manual reset - NO OUTSIDE TECHNICIAN



INDUSTRIES



Bakeries
Casinos
Hospitals

Restaurants
Supermarkets
Commissaries

Hotels
Caterer
Schools

Cruise ships
Vent Hood Cleaners
Government Agencies



BAKERIES

In the past, we would use harsh chemicals and have a cleaner manually scrubbing the racks for about an hour each, and the results weren't even 1/20th as good as with the DECARBONATOR



COLLEGES & SCHOOLS

The DECARBONATOR frees up employees, while saving on water, chemicals and utilities. The hygiene standards achieved by using the DECARBONATOR cannot be achieved by manual scrubbing or using the dish machine



HOSPITALS

Clean equipment is of paramount importance to maintain hygiene and safety standards. Our kitchens are cooler and our employees value not having to do heavy scrubbing and lifting

CLEAN.SAVE.CONSERVE



HOTELS

Maintaining clean equipment with a limited work force has always been a challenge. The results with the DECARBONATOR have been immediate. No more wasting valuable hours at the 3-Compartment sink while significantly reducing water usage and electricity costs



QSR CHAINS

The DECARBONATOR provides such clean equipment it looks like new. Employees now have more time to perform tasks to keep up with a busy environment



RESTAURANTS

Cleans hood filters in a fraction of time. Fry baskets, grills, stove parts and more come out looking spotless. Employees are now free to perform more productive tasks



SUPERMARKETS

Glendale was a test site for this new appliance and we agree it saves time, labor and the results with cookware are remarkable. Approved!



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DECARBONATOR

ENDORSEMENTS



Buddy Valastro

From the hit TLC series *Cake Boss*™



This appliance is the best thing
since sliced bread!
Every commercial kitchen and
Bakery should have one

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ORGANIZATIONS



CUSTOMERS



CERTIFICATIONS



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