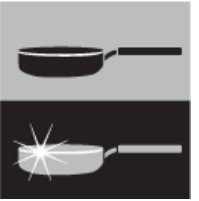


SUPERCLEAN TANK

IN DIRTY ► OUT CLEAN



"Great product super invention and we are happy to have it here at [Quay Restaurant](#)"

[Michael](#) - Quay Restaurant

"The [Super clean tank](#) has made my year much easier. Fantastic piece of equipment!"

[Fil](#) - Silly Yak Foods

- Eliminates carbon & baked on fats, oils & grease
- Exclusive Caustic-Free HACCP certified detergent
- Cleans all stainless steel, cast iron & aluminium items
- Save \$\$\$ on chemicals, labour and replacement parts
- Unique safety latch to prevent injury
- Various sizes available for hotels, fast food outlets, restaurants, bakeries & other commercial kitchens
- We deliver, install and fully train staff plus clean and service tank monthly.



**HOW
IT
WORKS**



*"I was **skeptical** at first that it would clean our backed on trays but I was blown away at the excellent result **fantastic product**"*

Jorge - Allied Mills

HOW IT WORKS

Super Clean Tank operates on a simple load basket system. Results are immediately noticeable and all parts can be cleaned in less than 60 minutes. The tank is thermostatically controlled at approximately 70 degrees celsius.

Super Clean Safe detergent remains active for thirty days and only needs to be changed once a month. The detergent is biodegradable and is disposed of via the grease trap sewer drain.

Super Clean Safe has a strong and standard version, the latter being suitable for cleaning aluminium items.

DETERGENT

We offer the choice of two different proprietary detergents that have been designed to exacting specifications to reduce soak times with much better cleaning results. These HACCP certified detergents are manufactured in Australia satisfying all Australian compliant regulations. Our FOOD SAFE Super Safe and Alu-Safe are non-caustic, biodegradable alkaline powder, thus making the kitchen a much safer, cleaner and more hygienic working environment.

We will gladly offer you a 10 day free trial period* to allow you to experience first hand the most advanced cleaning solution, with substantial cost savings in the form of reduced water and gas bill, less labour and reduced chemical supplies.

A photograph of a commercial kitchen. In the foreground, there is a long stainless steel counter with a built-in gas stove featuring six burners and four control knobs. To the left of the stove is a sink area with a faucet. Above the counter, a large stainless steel range hood is mounted. Numerous kitchen utensils, including pots, pans, and spatulas, are hanging from a rack above the counter. In the background, there are more kitchen units, including a microwave and a toaster oven. The walls are covered in white tiles, and the floor is also tiled. A black rectangular box is overlaid on the left side of the image, containing the text "ITEMS TO CLEAN".

**ITEMS
TO
CLEAN**



ITEMS TO CLEAN

Items that can be cleaned include: grills, gas cooking tops, hood filters, baking trays, fry baskets, pans, pots, oven racks and other stainless, aluminum or cast-iron items.

WHAT CAN YOU CLEAN IN YOUR SUPERCLEAN TANK

Can clean any stainless, aluminum or cast-iron items

- Grills
- Gas cooking tops
- Hood filters
- Baking trays
- Fry baskets
- Pans
- Pots
- Oven rack

BEFORE - IN DIRTY



AFTER - OUT CLEAN





BENEFITS

*“We use and recommend **Super Clean Tank**”*

Emma - Gastronomy Catering



BENEFITS

The Super Clean Tank System:

- Will reduce labour costs, save dollars on chemicals and replacement parts, as well as save water. Far surpasses conventional cleaning methods and eliminates the use of caustic, resulting in a safer, more hygienic working environment and therefore better product.
Operates 24 / 7 with a service cycle interval of about 4 weeks.
- Will not cause damage to the parent material.
- Cleans range hood / extraction filters removing oil and grease thereby reducing the risk of fire.
- Features the most user-friendly tank with all safety issues being taken care of, in line with stringent Occupational Health and Safety Standards.
- Detergents are Biodegradable, Non Toxic, Non Corrosive and Environmentally friendly. Is safe and easy to use.
- Keeps kitchen equipment and utensils in optimum condition and thus provides for a longer life span.
- Used to clean grills, stove tops / gas cooking rings, gastronomic trays, as well as pot and pans etc.
- Eliminates the need for scrubbing, thus allowing staff to concentrate on other chores within the kitchen.
- Cleans all stainless steel, cast iron and aluminium equipment.
- Various tank sizes to meet the requirements of all establishments.



SAVINGS

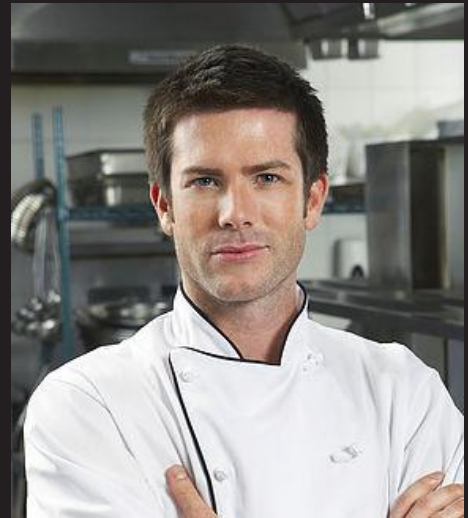
SAVINGS

LABOR SAVINGS

The Super Clean Tank eliminates scrubbing time, reducing daily stewarding department work. As a guide this can be up to 3 or more hours depending on your kitchen size with current labor cost per hour this is a huge savings. Eliminates work for staff members, which can either be used to reduce overhead or improve the bottom line.

From day one, our Super Clean Tank System will lower your kitchen overhead saving you thousands of \$\$ a year.

Super Clean Tank
System will lower your
kitchen overhead
saving you thousands
of \$\$ a year.



LOWER ENERGY BILLS

The Super Clean Tank System can save a single kitchen location thousands of \$\$ per year in energy costs.

Kitchens can use up to 3 times more energy than other commercial facilities. Much of this energy comes from heating water to clean equipment as well as heating stoves to cook food.

Standard 3-compartment sinks and power sinks must be regularly refilled with hot water to maintain the appropriate sanitary conditions, and dish and pot washer machines dispose of the heated water with each washing cycle.

*"It has been a pleasure using your **Company** and for continuously providing us with the **best service**"*

Glenn Tabudlo - Head Chef
Woolwich Pier Hotel



The equipment cleaned in traditional sinks does not remove the baked on coated carbon crust and that makes them harder to heat on a stovetop, creating an inefficient cooking process that wastes gas and or electricity.

The Super Clean Tank System Double walled insulated Tank is Thermostatically controlled so water is kept at a constant 75 degrees and equipment comes out perfectly clean and sanitised. By using The Super Clean Tank System you potentially eliminate the need to heat up to Thousands of Litres of running hot water per year and save Kw-hours used per year.

LESS WATER USAGE

You can save Thousands of Litres of water per year using The Super Clean Tank. The SuperTank utilises the least amount of water for optimal cleaning results, keeping water at a constant 75 degrees that is critical for sanitary cleaning this keeps your kitchen equipment bacteria-free. And because our cleaning detergent is completely biodegradable, you can safely dispose of used water in kitchen drains.

A chef with brown hair tied back, wearing a white short-sleeved button-down shirt and a brown apron, is focused on a task in a kitchen. She is leaning over a wooden counter. In the background, another person is partially visible, and shelves are filled with numerous glass jars. The scene is brightly lit, likely from a window on the left. A dark grey rectangular box is overlaid on the bottom left of the image, containing the text 'TANK DETAILS' in white and blue.

TANK DETAILS

Tank Details

SUPER CLEAN TANK

Super Clean Tank eliminates carbon and baked-on fats from commercial kitchens. In addition to providing a cleaner and more hygienic working environment, Super Clean Tank provides substantial cost savings in the form of reduced chemical supplies, less labour time, reduced water and gas bills and savings on replacement kitchen utensils.

Super Clean Tank is a breakthrough product in that it is not acidic, toxic or corrosive. It uses an exclusive biodegradable alkaline detergent called Supersafe that is not harmful to the environment. It is caustic free making the workplace a safer place. Super Clean Tank works for you 24/7.

Super Clean Tank has met with great success in Australia and can be found in major hotels, restaurants, fast food outlets, clubs, catering companies and venues.

Restaurants and Food Factories include icons such as Rockpool, Otto, Quay Ivy, Establishment, Meat and Wine Co, The Argyle and many more.

Hotels include the Shangri La, Westin, Sheraton, Holiday Inns, Hilton, Marriott and Stamford Groups and many more



TANK DESIGN

We are an innovative company and our tanks are manufactured to the highest quality standards using food grade Stainless Steel with safety being paramount in our design. We utilise a lid safety locking mechanism which prevents injuries as well as a user friendly load basket designed to make the process of removing heavy equipment (grills/filters etc) an easy one. Our Tanks are double walled fully insulated, thermostatically controlled to use less electricity. All that is required is a standard 240V 10 amp plug point. Our Tanks are on wheels making installation quick and easy.

Super Clean Tank is designed with efficiency, low running cost and ease of use.

Super Clean Tank success is based on its ability to clean and sanitise a kitchen in a way far superior to competitive products. Workers compensation risks are significantly lowered due to the fact that no raw chemicals need to be handled.

Super Clean Tank pricing structure is based upon a per month price.

- Price savings are made through:
- Reduced chemical usage.
- Reduced washing utensils (steel wool , sponges etc)
- Reduced labour costs (no manual scrubbing with dangerous chemicals to get rid of carbon).

As carbon prevents heat from being distributed evenly, The Super Clean Tank system will facilitate better cooked food products as well as saving on replacement costs of hard goods.





**SUPER
CLEAN
TANK
SIZES**

AUTO LIFT SUPER CLEAN TANK SIZES

ATAL900

Tank external size:	Tank internal size:	Basket Size:	Tray Qty:30
L900*W700*	L718*W496*	L700*W450*	Detergent
H830mm	H665mm	H200mm	3kg/month

ATAL-900TALL

Tank external size:	Tank internal size:	Basket Size:	Tray Qty:30
L900*W700*	L718*W496*	L700*W450*	Detergent
H*900mm	H*725mm	H200mm	3.5kg/month

ATAL-1040

Tank external size:	Tank internal size:	Basket Size:	Tray Qty:30
L1040*W750*	L858*W546*	L840*W*500	Detergent
H830mm	H655mm	H*200mm	4.5kg/month

ATAL1200

Tank external size:	Tank internal size:	Basket Size:	Tray Qty:30
L1200*W800*	L1018*W596*	L1000*W550*	Detergent
H900mm	H725mm	H200mm	5.5kg/month

ATAL-1630

Tank external size:	Tank internal size:	Basket Size:	Tray Qty:70
L1630*W860*	L1448*W656*	L1430*W610*	Detergent
H900mm	H725mm	H200mm	8.5kg/month

ATAL-2230

Tank external size:	Tank internal size:	Basket Size:	Tray Qty:90
L2230*W740*	L2048*W536*	L2030*W480	Detergent
H900mm	H725mm	H200mm	11kg/month

****Tray size is: 400*600mm**

****Able to customized Super Clean Tank sizes for large food factories to meet their needs.**



INDUSTRIES

Industries

WHO USES SUPER CLEAN TANK SYSTEMS

HOTELS

Our Super Clean Tank System works well in hectic hotel kitchens, allowing staff to focus on creating quality cuisine with Super Clean cooking equipment.



RESTAURANTS PUBS & CLUBS

From independent Restaurants, Restaurant chains to global franchises use Our Super Clean Tank system daily to provide Safe and cost-effective cleaning.



BAKERIES

The Super Clean Tank is available in multiple sizes to accommodate bakeries' large pans and kitchen equipment. Our Proprietary Alu – Safe Detergent is safe for use with Aluminium.

FOOD FACTORIES & CATERERS

Super Clean Tank allows caterers to maximize staff efficiency, achieve superior cleanliness and sanitation and maintain high kitchen standards from any location.



EDUCATION

From independent Restaurants, Restaurant chains to global franchises use Our Super Clean Tank system daily to provide Safe and cost-effective cleaning.