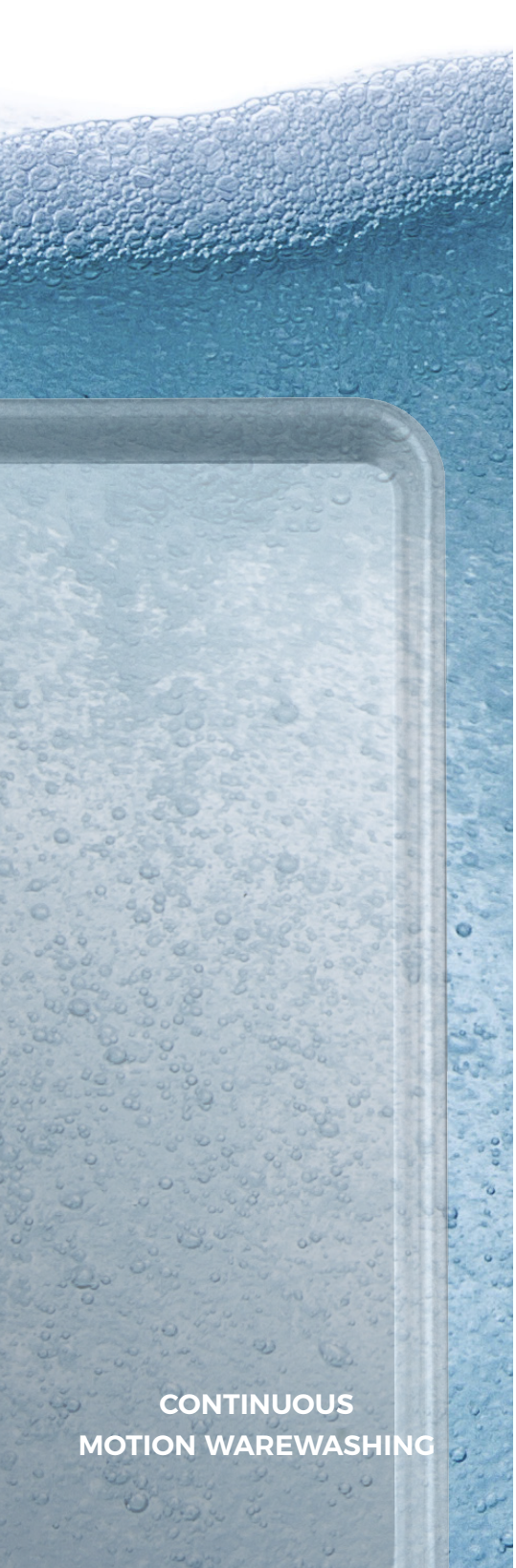
power soak®

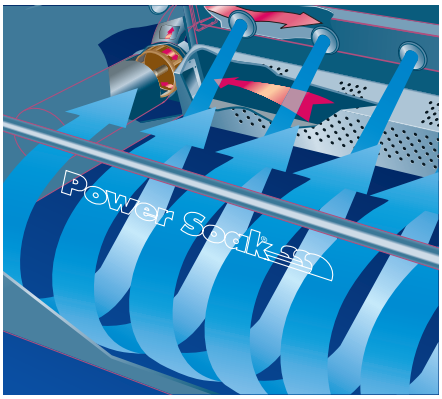


CONTINUOUS
MOTION WAREWASHING

SILVERWARE PREWASHING,
SKEWER WASHING

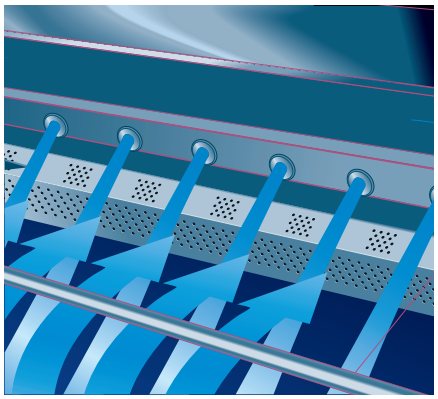
FRUIT & VEGETABLE WASHING,
SEAFOOD DEGLAZING,
PROTEIN THAWING

Power Soak — a continuous motion pot, pan and sheet pan washing system that delivers a consistent clean, improved sanitation, and a more efficient workforce.



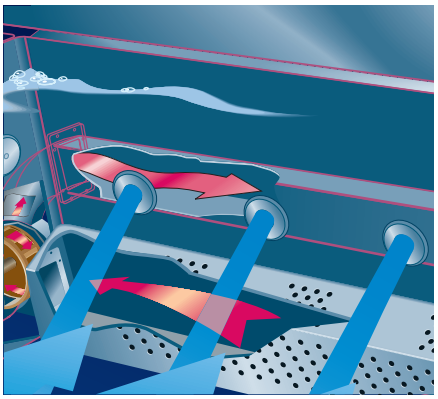
Maximum cleaning power.

Our patented Parallel Wash System generates a natural scouring, high-turbulence wave action that continuously rotates wares, removing baked-on food soil to virtually eliminate hand scrubbing.



Uniform wash action.

No matter what size Power Soak you choose, the wash action will be uniform throughout your wash tank. As the Power Soak wash tank grows in length, so do the number of jets, the size of the intake area, and the motor horsepower.



Consistent efficiency.

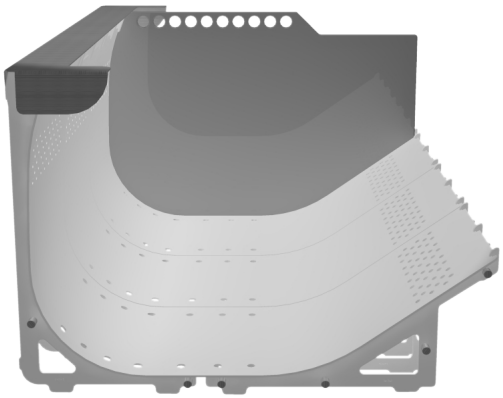
Power Soak's jets are evenly spaced along the back of the tank, forcing the water to roll like a wave and rotate wares at maximum velocity. Pan migration is completely eliminated, sanitation is vastly improved, and cleaning efficiency skyrockets.

Advanced Wash Insert (AWI)

The patented AWI is available as an option, or comes standard, depending on what unit you choose. Flow guides manage the motion of the water and are made of ultra-high molecular weight plastic (UHMW). These fit easily into each rib section to create an optimally curved inner tank lining, minimizing both impact of wares and noise volume. The AWI rotates wares at maximum velocity with the lowest wash pressure to clean wares faster, while being extremely gentle and quiet.

AWI Features & Benefits

- **Gentle:** The AWI is gentle, increasing the lifespan of both items washed in the system and the wash tank itself.
- **Quiet:** Tests show an overall noise reduction of up to 80%.
- **Versatile**: Wash metal, plastic and wire items along with heavy or bulky ware all at the same time.
- **Easy and Ergonomic Unloading:** Removing ware from Power Soak is now easier than ever, since all items being washed gently float into the operator's hands. The operator rarely needs to reach into the wash water much past their wrist.
- **Larger Load Sizes:** The number of items you can wash at once is doubled because the new system is more efficient. Larger items like full size hotel pans rotate more freely.
- **Double the Throughput:** Because items keep rotating and presenting themselves in front of the bank of wash jets, items come clean twice as quickly and much more consistently.
- **Durable and Simple:** The AWI is highly durable and incredibly simple to install



CHOOSE A MODEL BASED ON THE VOLUME AND SIZE OF YOUR WARES.

Power Soak replaces standard 3-compartment sinks and/or traditional spray type washers. Volume, wares material, and size all impact which unit may be optimal for your operation. Units can be built as pre-configured or customized systems that fit any space, including both L- and U-shaped configurations. Exclusive weld-free mechanical field joint available for an easy and economical installation solution where field welding is required but not feasible or preferred. Visit www.unifiedbrands.net/products/power-soak to view our system Configurator or a Labor ROI Calculator.

PS Advanced

- 4 Pre-configured SKU's, three-bay system with configurable straight line options
- Wash jets located evenly every 6" along the back wall of the wash tank
- The wash tank is heated and maintains a temperature of 115º +/- ½ºF
- PS-100 control with wash tank heat
- Includes hooks for sheet pan racks

PS Unlimited

- Custom configured through the Unified Brands design team, three-bay system
- Wash jets located evenly every 3" or 6" along the back wall of the wash tank — 3" location includes Advanced Wash Insert (AWI)
- The wash tank is heated and maintains a temperature of 115º +/- ½ºF
- Intelligent controls include: timed wash cycle, wash tank heat, sanitizer tank cycle monitoring, with optional batch washing, non-intrusive function lights, overnight wash cycle
- Custom layouts available

PS Unlimited Sample Options

Wireless Remote Light System

The wireless remote light system is a remote mounted indicator, which makes checking on wash status a thing of the past. This discreet light can easily remind operators and managers when the Power Soak system should be attended to.

Water Tempering System

Fill your tanks with the correct temperature of water, wash fluid and sanitizer fluid every single time. Pre-set desired wash and sanitizer fluid and fill temperatures and Power Soak does the rest – it also self-adjusts for seasonal variations in the temperature of hot and cold water.

Sectional Racking System

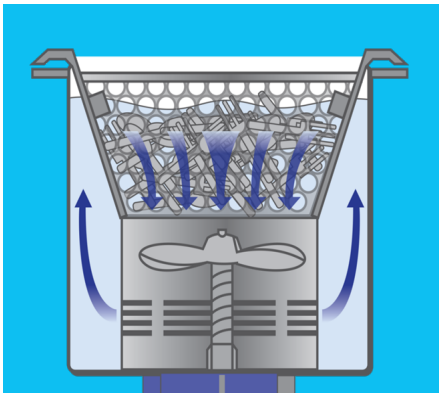
Partition your wash tank for specific uses. Clean items like sheet pans, grate racks, cutting boards or other specific items while leaving the balance of the wash tank for general uses.

Chemical Dispensing System

Automatic, dual pump, dispensing system delivers precisely measured liquid detergent and sanitizer into their respective tanks.

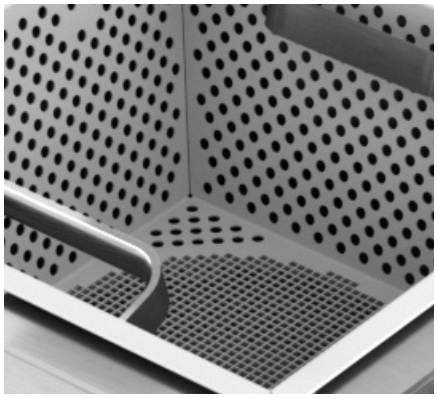
Silver Soak — significant savings on water, energy, chemicals and labor, while getting cleaner silverware.

Silverware has traditionally been washed in one way — pre-soak silverware in a bus tub of presoak solution and then pass it through the dish machine up to five times until it is clean. Not only is this method ineffective, it's wasteful. Hundreds of gallons of water is wasted daily, not to mention electricity and labor. "Multiple pass" washing is expensive and, more often than not, dirty silverware still ends up in front of guests. There is a better solution. After five short minutes in a Silver Soak, silverware is ready for a single pass washing through a dish machine.



Water savings.

Silver Soak uses just **one fill of water** and **one chemical application** every meal period because of the re-circulation of wash water at 600 gallons per minute.



Labor savings.

Silver Soak's one-pass cleaning will not only save energy, but also reduce the number of times employees have to attend to silverware. Simply drop dirty silverware in the basket and walk away.

Consistently clean.

The patented wash action re-circulates the wash water at 600 gallons per minute while maintaining the wash water at about 115° — with no wash tank heater.

Mobile

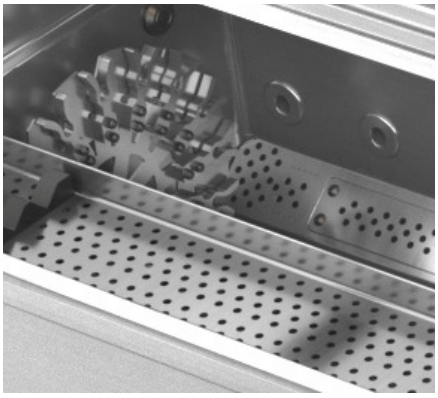
Stationary

Drop-In

Weld-In

Skewer Soak — there's a whole new way for high-volume rotisserie operations to approach cleaning, and it starts with a snap.

Traditional methods of washing high volumes of rotisserie skewers involve hand scrubbing or submerging skewers into a caustic chemical solution for 12+ hours. Both methods are generally inefficient and undesirable. Skewer Soak is a non-caustic, deep cleaning and efficient skewer cleaning system that provides tangible benefits to operators of high volume rotisserie programs. With continuous warewashing and Power Soak's patented Parallel Wash Action, the carousel wash rack effectively battles the safety, time, and cost burdens of cleaning large volumes of skewers.



- Deep-cleans skewers more efficiently while reducing labor costs by as much as 85% compared to traditional cleaning methods
- Sixteen (16) commercial rotisserie skewers can be cleaned in 20-30 minutes
- Rotating carousel design allows products to snap in and out
- Low-profile wash jets every six inches provide uniform wash action throughout the entire volume of the wash tank
- Features intuitive controls — including high and low fluid sensors — in a completely waterproof and encapsulated design
- Simplified operator interface and error reporting
- Work tray provided for supporting skewers during rinsing and inspection

Improved results.

By combining Power Soak's patented design, the unique properties of low foaming detergent, heated water, and a continuous motion wash flow, 16 commercial rotisserie skewers can be cleaned in 20-30 minutes with minimal, if any, hand scrubbing.

Reduced labor cost.

The skewers simply "snap" into and out of the rotating carousel. By eliminating nearly 85% of the labor traditionally put towards the cleaning of rotisserie skewers, employees are now freed up to perform more productive tasks.

Power Prep — removes harmful contaminates from produce and delivers greater food safety and shelf life.

Longer shelf life.

Power Prep thoroughly dislodges debris and bacteria, and thaws fruits, vegetables, proteins and seafood, removing soil and harmful contaminates from hard-to-reach places for greater food safety and a longer shelf life.

Thorough cleaning.

The free-flowing rotating action creates a circular motion that fully immerses produce in each bay during washing. And when used with a free rinsing antimicrobial wash – optimum sanitation of produce is achieved.

Labor and time saving.

Easy-to-use, self-loading baskets make removal of fruits and vegetables a simple, efficient and ergonomic task. Thanks to the movement of the water, Power Prep quickly collects the cleaned produce into sturdy metal baskets.

CHOOSE A MODEL BASED ON YOUR FOOD AND PREP NEEDS.

How your produce is prepped affects which model you should choose. Units can be built as pre-configured or customized systems that fit any space, including both L- and U-shaped configurations. Exclusive weld-free mechanical field joint available for an easy and economical installation solution where field welding is required but not feasible or preferred.

Power Prep Advanced	Power Prep Unlimited
• Washes Uncut / Unpeeled Produce • Washes Cut / Unpeeled Produce	• Washes Uncut / Unpeeled Produce • Washes Cut / Unpeeled Produce • Washes Cut / Peeled Produce • Thaws Frozen Bagged Product • Thaws Seafood & Proteins

PP Advanced

- Two- and four-bay systems
- Each section includes three high-volume “gentle-wash” jets and Power Soak’s exclusive Advanced Wash Inserts (AWI)
- Ample drain boards on both sides of the wash tank
- Exclusive removable jet block
- Removable wash pump intake screen
- Three positional reverse flushing system of wash pump housing, wash pump impeller and wash pump manifold
- Optional Adjustable Flow Control

PP Unlimited

The Power Prep Unlimited redefines food preparation in a way that allows foodservice operators to dramatically alter menus, better organize back of the house workflow, decrease labor, and increase food quality. It provides superior equipment cleanability, significantly increases a kitchen’s throughput rates, greatly reduces water usage, and cuts labor by up to 90% while improving output quality.

Removable Wash Jet Channel & Wash Pump Intake

- Two-bay system
- 4 wash jets per wash tank / 2 wash jets per wash bay, located along the front wall of the wash tank and Power Soak’s exclusive Advanced Wash Inserts (AWI)
- Ample drain boards on both sides of the wash tank
- Wash pump manifold, wash pump housing, wash pump impeller able to be disassembled by hand for complete and thorough cleaning of system
- SOP for cleaning and temperature monitoring by end-user
- Reduced cross contamination opportunities as touching of product to remove is no longer necessary
- Reduced labor
- Reduced product loss
- Positive net weights can be obtained when deglazing seafood vs. a large loss
- Ability to add menu items without dramatically increasing prep labor

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