

your ideal Cleaning Solution



VIC/SA | NSW/ACT | QLD/NT | WA

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www.striptank.com.au

www.soaktanks.com.au





Gas strut lid
for safer
operation



Double-skinned, insulated, and manufactured from quality, food grade stainless steel, our award-winning soak tanks are the best designed product on the market.



The smart choice for More Efficient Cleaning

Whether you're running a restaurant in Melbourne, a cafe in Sydney, a bakery in Brisbane or a kitchen anywhere throughout Australia, we provide the ideal, effortless cleaning solution to keep your cooking equipment completely free of carbon build-up due to a lingering layer of baked-on grease and fat.

Striptanks are expertly designed and manufactured to deliver exceptional results time and again, significantly reducing the amount of time and labour spent scrubbing away stubborn grime.

Striptank Benefits

- * Increase staff productivity
- * Save time and money
- * Reduce chemical and water consumption
- * Drastically improve the lifespan of your cooking equipment
- * Environmentally friendly, non-hazardous detergent
- * Manual or automated tank options
- * Standard or custom-built sizes available
- * 24/7 Service
- * No lock-in contracts
- * Fully warranted for the duration of the rental period
- * Best rates plus guaranteed results

Automated Tank

Features & Benefits

- * One person operation with hand held control
- * Load bearing of 200kg plus
- * OH&S compliant making the workplace safer
- * Easily load up to 17 rangehood filters
- * Neoprene sealed lid keeping heat in, reducing power costs
- * Gas strut lid, making opening & closing safer
- * Heavy duty lockable castors
- * Automatic overload cut-off

*Ideal for
hotels and
busy kitchens*



Standard Tank Sizes

Small	Medium	Large	Automated
External: 750 x 500 x 780	External: 900 x 550 x 870	External: 1000 x 660 x 1050	External: 1010 x 730 x 880
Internal: 650 x 400 x 600	Internal: 800 x 450 x 690	Internal: 850 x 560 x 950	Internal: 950 x 400 x 600

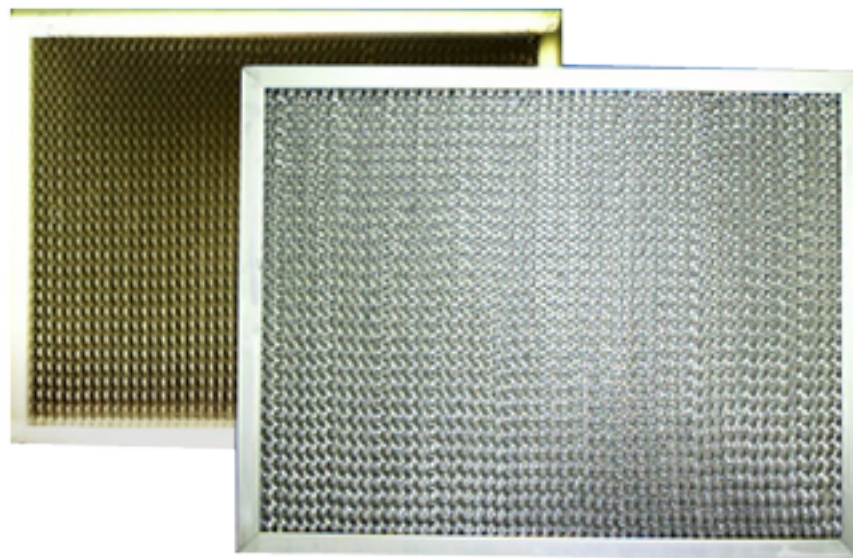
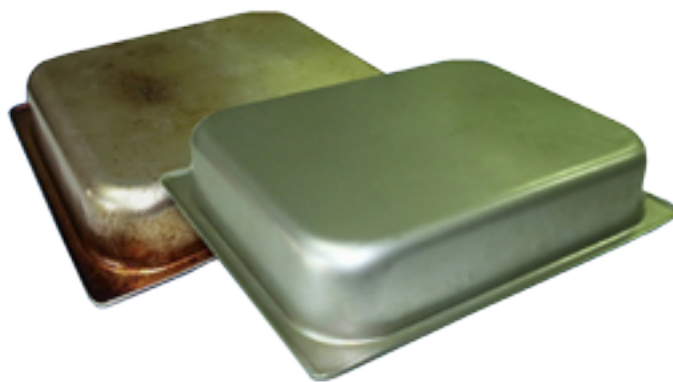
Striptanks are a cost-efficient and time-saving alternative to manual scrubbing and are highly rated by professional chefs across Australia.













The combined power of a Striptank heated soak tank together with our phosphate-free, non-caustic Safestrip solution removes the most stubborn carbon build-up from a wide range of kitchen equipment, safely and efficiently.

Safestrip solution is safe for use on aluminium, stainless steel and plastic without corroding the parent material and will significantly extend the lifespan of your equipment.

Eliminate the need
for filter cleaning
contractors and
reduce fire risk
by regularly soaking
your own rangehood
filters



Recommended soak times (approx)

Items	Greasy	Light Carbon	Heavy Carbon
	1 hr	1 hr	1 hr
	1 hr	1 hr	1 hr
	20 min	1 hr	2 hr
	2 hrs	4 hrs	12 hrs
	2 hrs	6 hrs	16 hrs
	1 hr	4 hrs	8 hrs
	1 hr	2 hrs	6 hrs
	1 hr	2 hrs	6 hrs
	2 hrs	7 hrs	13 hrs
	3 hr	8 hrs	13 hrs

Hear what our customers
have to say...

"We have been using Striptank for years.
The time saved on labour and less need for
scrubbing has been amazing."

Ronald, Head Chef, Stamford Plaza

"SRIPTANK is an integral part of our kitchen
keeping the equipment spotless and
looking like new."

Damien, Catering Manager, Ramsay Health Care

"What a product, we are very impressed.
The soak tank never breaks down and the
servicing is excellent. Every kitchen should
have one."

Saul, Owner, Rare Steakhouse

About Us

The award-winning Striptank is Australian-owned and operated, and has been operating successfully both locally and abroad since 2000. We have spent years testing and working with chemical and cleaning specialists to deliver the best results, and have supplied countless numbers of customers nationwide with nothing but the best quality, both in terms of our products, as well as our service.

Over the years, we've built a solid reputation as the leading suppliers of standard and custom-built soak tanks for all types of businesses, including cafes, bakeries, restaurants, hotels and more. We offer a fully customised solution to fit your individual requirements and a huge amount of industry experience, so call us today to discuss your needs.



How it works

Our soak tanks are rented to our clients and serviced by us on a monthly basis. Our professional and friendly staff will install the system and train your staff on the correct operation and handling procedures to ensure accidents are avoided. In addition to this we offer a self-service option to venues outside our service areas including full instructions on how to operate and maintain your own tanks.

Our tanks remain under full warranty for the duration of the rental period and we are there 24/7 to ensure that they are operating correctly and to their full potential.

Choose the tank suppliers with the most experience. Take advantage of our no-obligation offer to trial our system before coming on board.



Contact Us

All enquiries: info@striptank.com.au

or, contact your local Distributor:

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