

SOAK AND BRINE TANK & CAMCRISPER®



Soak and Brine Tank

- Designed for complete submersion of meats or poultry in brining solution for enhanced moisture retention, texture and flavor.
- Can also be used as a pre-soak tank for smallwares and dishes in sanitation solution to help reduce labor in pre-scrubbing.
- Clear sliding lid always stays on to help reduce the risk of cross contamination.
- Withstands temperatures from -40° to 160°F (-40° to 70°C).

3" Casters: 2 rear fixed, 2 front swivel.

Colors: White (148), Yellow (229).
Cover Color: Clear (135).

Some assembly required.



Maneuverable drain elbow can be positioned in any direction as needed. Use with or without drain hose based on available access to floor drain.

Tank drains easily in 4 minutes when completely full and features an easy to turn 45° ball valve.

Maneuverable drain elbow and clear hose allow drainage even with hard to access drains.

CODE	DIMENSIONS W x L x H	CAPACITY	CUBIC FEET
IBSD37	21½" x 29½" x 28¼"	37 gal.	5.55

Case Pack: 1

Camcrisper

- A self-contained system for brining or storing, washing and transporting bulk produce.
- Prevents cross contamination and minimizes unnecessary handling.
- Transfer dry produce out of cartons into bin, cover and roll into cooler for safe storage.
- Wash and rinse produce for easy and safe prep.

3" Casters: 2 rear fixed, 2 front swivel.

Color: White (148).
Cover Color: Clear (135).



CODE	DIMENSIONS W x L x H	CAPACITY	CUBIC FEET	LOAD CAPACITY
CC32	22" x 24" x 23"	32 gal.	4.28	24 lettuce heads (unfinished) 42 lettuce heads (finished)

Case Pack: 1