



# CleanX-press

Carbon & Grease Removal Specialists

## **Owners Manual**

Customer Support

Phone: 1.877.870.5088

Email [CustomerSupport@cleanX-press.com](mailto:CustomerSupport@cleanX-press.com)

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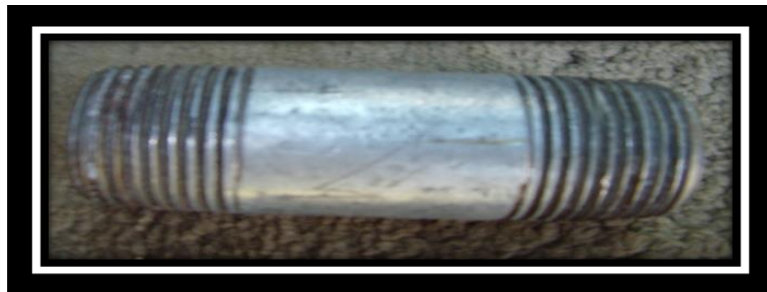
## **Welcome to Clean X-press**

Thank you for purchasing your new Clean X-press Clean Tank. The Clean Tank is simply the best piece of equipment for keeping your kitchen free from carbon and grease. The soak tank can be used for just about any item that can be washed with soap and water, it is aluminum safe and employee friendly. The X-Soak chemical is a safe non caustic alternative to some of the harsher chemicals currently being used in many commercial kitchens. This owners manual will guide you through the servicing of your Clean Tank and also how to use this fantastic piece of equipment.

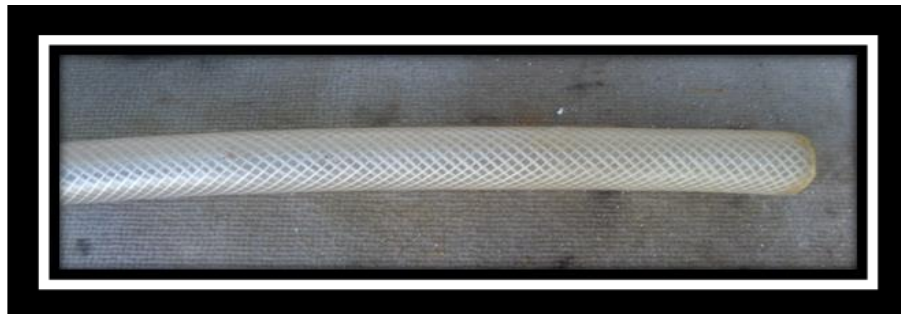
## Tools for draining and filling the soak tank

The Clean Tank is very easy to use and service yourself. You can simply open the drain and let the water flow into any drain. The broken down carbon and grease will not harm your drains and actually helps keep them clean. If you wish to make less of a mess and keep all of the liquid off of the floor then you will need these two pieces of equipment; the threaded nipple and a pvc hose. The draining and filling of the tank is a 20-40 minute simple process when these two pieces of equipment are used properly. These items can be purchased at your local hardware store or through CleanX-Press

One Inch Threaded nipple



Pvc Hose 1 1/4 inches



## **Servicing Your Clean Tank**

Servicing the soak tank is a simple process that should be done on a monthly basis. The chemical is strong enough to perform for more than 30 days but the chemical will not be as effective if it is not changed on a monthly basis.

## **Draining The Clean Tank**

1. Turn the switch to OFF.
2. Unplug the soak tank by pulling the plug, not the cord.
3. Manuever the tank to the desired draining location. Do not run over the power cord.
4. Attach the stainless steel nipple to the ball valve.
5. Attach the draining hose to the nipple. Place the other end of the hose into desired floor drain.
6. Open the ball valve.
7. Remove the basket and rinse out remaining debris.
8. Rinse the basket in the sink before replacing it into the tank.
9. Close the ball valve. Remove the hose and the nipple.

## Refilling the Clean Tank

1. Make sure the ball valve is closed and the soak tank is unplugged.
2. Fill the tank with **HOT** water up to the bottom of the basket handles. **DO NOT** pour in chemical until after the soak tank is full.
3. Open chemical bag. Slowly pour in the entire bag of X-Soak while moving the bag around-being sure to spread the X-Soak out.
4. Mix the X-Soak by moving the basket up and down several times.
5. Replace lid on the soak tank. Plug the power cord back in and turn on the soak tank.
6. Allow 2-3 hours for soak tank to reach appropriate temperature before cleaning your equipment.

## Using Your New Clean Tank

When used properly the Clean Tank is simply the best at removing burnt on carbon and grease from all of your cooking equipment. To get the most out of your Clean Tank and ensure that it works properly for years to come be sure to follow these steps.

- 1. Always remove as much food from the equipment to be soaked before soaking.**
- 2. Always rinse and sanitize equipment after removing from the Clean Tank**
- 3. Never use the Clean Tank without the basket in the Clean Tank.**
- 4. Never drain the tank while it is plugged in.**
- 5. Never use an extension cord with your Clean Tank.**
- 6. Do not operate the CleanTank without a full tank of water.**

Failure to follow these steps could result in damage to the CleanTank's electrical components.

# CAUTION

## **DISCONNECT POWER BEFORE SERVICING.**

-Debrancher le courant avant l'entretien.

-Desconecte fuente de energia antes de dar service.

## **DO NOT OPERATE THIS UNIT WITHOUT A FULL TANK OF WATER.**

### **HEATER DAMAGE WILL OCCUR.**

-Ne pas faire fonctionner cet appareil sans un reservoir rempli d'eau.

Dommages heater se produira.

-No opere este aparato sin la un tanque por completo de agua.

Danos a la ocurrira al calentador.

## **TO PROVIDE CONTINUED PROTECTION AGAINST ROSK OF**

## **ELECTRIC SHOCK, CONNECT TO PROPERLY GROUNDED OUTLETS**

### **ONLY.**

-Pour eviter tous risques de choc electrique, brancher prises de courant correctement a terre uniquement.

-Para ofrecer una proteccion contra el riesgo de shock electrica, conecte a tomoacorrientes debidamente conectado a tierra.



# Troubleshooting

If your Clean Tank is not heating up please answer these four questions before calling customer support.

1. Is the tank plugged in?
2. Is the red power indicator light glowing?
3. Is the power switch in the on position?
4. Is the outlet working? Check the outlet by plugging another appliance into the same outlet. OR plug the soak tank into another outlet.
5. Is the breaker for this outlet tripped?
6. Is the cord damaged?

If your tank is still not heating up, please contact Customer Support to resolve this issue. Please check all of these items before calling. These are the first questions the technician will ask you.

## Customer Support

Phone: 1.877.870.5088

Email: [support@cleanx-press.com](mailto:support@cleanx-press.com)

## **LIST OF EQUIPMENT THAT CAN BE SOAKED**

This is not an all inclusive list of items that can be safely soaked. The list is expanding all of the time as our customers continue to find new items that they can clean in the Clean Tank.

Hood Vents

Broiler Racks

Dish Machine Inners

Weights

Grill Tops

Amber Plastic Hotel Pans

White Plastic Hotel Pans (Timed Cleaning)

Bar Area-Bar Well Insert

Bar Area-Plastic Fruit Juice containers

Ice Tea Pots

Burner Ribbon covers

Plastic Pitchers

Cutting Boards

Cooking Utensils

Hotel pans

Sheet pans

Cooking Utensils

Plastic Cups

Teaspoons

Soup spoons

Ladles

Silverware

Pots

Oven Racks

Can Opener

Pan Tongs

Fry Baskets

And Much More.....

## **ITEMS THAT CANNOT BE SOAKED IN THE CLEAN TANK**

**Teflon coated pans**

**Items with soft rubber gaskets**

**Copper Items**

**Electrical items**

If you are not certain if you can clean an item in the tank, we recommend testing a single item for a short amount of time-no longer than 2 hours at first.

## Soaking Times

Soaking times vary on the type of items being soaked as well as how dirty the items are. Items with heavy carbon build up might take more than a few cycles in the Clean Tank. It is best to create a rotation schedule for items that are prone to carbon build up and use the tank to prevent carbon build up. Keep in mind that these are recommended soaking times.

Aluminum: 6 hours

Hard Plastic: 2-4 hours

Soft plastics: 2 hours at most, recommended time 30 minutes

Stainless Steel: Up to 8 hours

Hood Filters: 6-8 hours or over night

### Sample Rotation Schedule

Monday AM	Hotel pans, can opener, and cooking utensils as needed
Monday 2-4	Sheet trays as needed
Monday Close	Hood vents
Tuesday AM	Hotel pans, sheet trays, can opener and cooking utensils as needed
Tuesday 2-4	Sheet trays as needed
Tuesday Close	Oven racks and broiler racks
Wednesday AM	Hotel pans, can opener, and cooking utensils as needed
Wednesday 2-4	Sheet trays as needed
Wednesday Close	Dish machine inners
Thursday AM	Hotel pans, can opener, and cooking utensils as needed

Thursday 2-4	Sheet trays as needed
Thursday Close	Two eye burners and hood vents
Friday AM	Hotel pans, can opener, and cooking utensils as needed
Friday 2-4	Sheet trays as needed
Friday Close	Fry baskets and weights
Saturday AM	Hotel pans, can opener, and cooking utensils as needed
Saturday 2-4	Sheet trays as needed
Saturday Close	All teaspoons, soup spoons and ladles
Sunday AM	Hotel pans, can opener, and cooking utensils as needed

Sunday 2-4	Sheet trays as needed
Sunday Close	Pan tongs



## CLEANTANK INSTRUCTIONS

**1-877-870-5088**

### HOW TO USE:

1	Take off or open lid and raise basket	↗
2	Fill basket with metal equipment	↻
3	Lower basket into tank and re-place lid	↘
4	Leave items to soak	⌚
5	Raise basket and wait for items to cool or remove with towel	↖
6	Remove items and rinse immediately with a sprayer or hose. Use a light scrub to remove loosened carbon. Repeat if necessary due to heavy buildup.	⬇
7	Sanitize in sink or dishwasher	⚙

### DO NOT:

- Place non-stick, Teflon, or any coated items in the Cleantank!
- Place wood, thin plastic, copper, gold or other soft metals into the Cleantank
- Stick your hands in the hot water! Use the basket!
- Drain the tank! Clean X-Press personnel will change the water monthly.
- Unplug or turn the tank off! The tank doesn't work when its water is cold.
- Open the electrical panel! Only Clean X-Press personnel are authorized to open the electrical panel.

Equipment	Can I put it in the Cleantank?	How long will it take?
Aluminum sheet pans, sauté pans, hood vents, pots, or other aluminum equipment	YES	1-2 Hours for light buildup; 2-4 hours for medium buildup; overnight for heavy buildup
Stainless hotel pans, oven racks, broiler racks, smoker racks, utensils, spoons, ladles, can openers, dish machine inner, and other stainless items	YES	30 minutes to 4 hours depending on buildup
Cast iron grates, pans, pots and other cast iron items	YES	2 to 12 hours depending on buildup
Ceramic mugs, plates, dishes and other similar items	CAUTION! Be careful not to break items when placing them in and removing them from the tank!	1 to 4 hours depending on buildup
Plastic cutting boards	CAUTION! Clean thick plastic items when the water is clean. May damage items if they are left in the Cleantank for too long. Do not place thin plastics into tank	Limit cleaning time to one hour only!
Non-Stick, Teflon, and other coated items	NO!	The Cleantank will remove any coated surface.
Wood	NO!	Water and heat will damage wood.
Electric items	DON'T EVEN THINK ABOUT IT!	Water will damage electronics.

### TROUBLESHOOTING:

If your Cleantank is **cold** answer the following questions:

1. Is the Cleantank **unplugged**? (Check plug, unplug, re-plug)
2. Is the Cleantank **turned off**? (Flip switch On/Off, set back to On)
3. Is the Cleantank **plugged into a tripped GFI outlet**? (Press Reset, press Test, press Reset)

If you answered "YES" to any of these questions, correct the problem and **wait 4-6 hours** to see if tank is heating up. If the tank is still cold please call us at **877-870-5088**.

If you answered "NO" to all of these questions please call us at **877-870-5088**.



# Material Safety Data Sheet

MATERIAL SAFETY DATA SHEET  
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HMIS RATINGS:  
Health: 1  
Flammability: 0  
Reactivity: 0  
Personal

Protection: B

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## Section 1: CHEMICAL PRODUCT AND COMPANY IDENTIFICATION

Trade Name: X-Soak  
Chemical Family: Alkali Cleaner  
2006  
Company Identification: Clean X-Press, LLC

Date Prepared: November 7,

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## Section 2: COMPOSITION, INFORMATION ON INGREDIENTS

CAS STATE NUMBER INFO(3) (4) NO	CHEMICAL NAME	% BY WGHT.	OSHA PEL/ ACGIH TLV	SARA 302/304(1)*	SARA 313 (2)*
6834-92-0	Sodium Metasilicate	< 25.0	15 mg/m3 / 10 mg/m3	NO	NO

\* See Section 15 for more information  
applicable

n/e = none established - n/a = not

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## Section 3: HAZARDS IDENTIFICATION

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### EMERGENCY OVERVIEW

DANGER. Corrosive. May cause eye and skin irritation. Dusts may be irritating to upper respiratory tract.

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Primary Route of Entry: Eye contact, skin contact, inhalation

Acute/Potential Health Effects:

EYES: Exposure to dusts may cause severe irritation with redness, tearing and corneal opacities.

SKIN: Brief contact may cause slight irritation. Prolonged contact may cause more severe irritation with pain, local redness and swelling.

INHALATION: Excessive exposure to dusts may irritate the mucous membranes and upper respiratory tract.

INGESTION: May cause gastrointestinal upset.

MATERIAL SAFETY DATA SHEET Trade Name: X-Soak

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MSDS Number:

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Section 3: HAZARDS IDENTIFICATION - continued:

Chronic / Long Term Effects: No data.

Signs and Symptoms of Overexposure: Irritation of eyes may cause burning with tearing. Ingestion may cause mild gastrointestinal irritation with nausea, vomiting or diarrhea.

Target Organ Effects: No data.

Reproductive/Developmental Information: No data.

Carcinogenic Information: This material is not listed as a carcinogen by IARC, NTP or OSHA.

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Section 4: FIRST AID MEASURES

EYES: Immediately flush eyes with plenty of water for at least 15 minutes. Get medical attention if irritation persists.

SKIN: Immediately flush with plenty of water for at least 15 minutes. Get medical attention if irritation persists.

INHALATION: Remove to fresh air. If not breathing, give artificial respiration. If breathing is difficult, give oxygen.

INGESTION: Seek medical attention immediately. Call a poison control center or doctor for treatment advice. Have person sip a glass of water if able to swallow. Never give anything by mouth to an unconscious person.

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Section 5: FIRE FIGHTING MEASURES

Flash Point: No flash by standard methods.

Extinguishing Media: Use appropriate methods for combating surrounding fire.

Special Fire Fighting Instructions: Wear a self contained breathing apparatus with a full face piece operated in the positive pressure demand mode. Chemical resistant PPE is recommended.

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Section 6: ACCIDENTAL RELEASE MEASURES

Small quantities can be flushed down with excess water. Large quantities should be swept up or shoveled into containers for reprocessing or disposal.

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Section 7: HANDLING AND STORAGE

Store in a cool, dry area. Avoid breathing dusts. Keep out of reach of children.

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Section 8: EXPOSURE CONTROLS and PERSONAL PROTECTION

Eye Protection: Wear safety glasses or goggles.

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MSDS Number:

Skin Protection: To prevent repeated or prolonged contact, wear impervious gloves (made from rubber, nitrile or neoprene)

Respiratory Protection: When respiratory protection is required, wear a dust mask.

Engineering Controls: Use general ventilation.

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Section 9: PHYSICAL AND CHEMICAL PROPERTIES

Appearance and Odor: White granular mixture  
pH: 10 - 11 (1% solution)  
Solubility in Water: Complete  
Vapor Pressure [mmHg]: n/a  
Evaporation Rate (Butyl Acetate=1): n/a  
Vapor Density [Air=1]: n/a  
Specific Gravity [H2O=1]: n/a  
Boiling Point: n/a

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Section 10: REACTIVITY

Stability: Stable  
Hazardous Polymerization: Will not occur  
Conditions to avoid: High temperature  
Hazardous Decomposition Products: CO, CO2  
Incompatibility: Acids and oxidizers

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Section 11: TOXICOLOGICAL INFORMATION

Sodium Metasilicate: Ingestion: Oral LD50 for rats is 1280 mg/kg

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Section 12: ECOLOGICAL INFORMATION

Sodium Carbonate: Daphnia Magna 96hr LC50 = 265-565 mg/L

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Section 13: DISPOSAL CONSIDERATIONS

Waste Disposal Method:

Wastes must be disposed of in accordance with federal, state and local environmental control regulations.

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Section 14: TRANSPORTATION INFORMATION

D.O.T. Shipping Name / Class:

Corrosive solid, Basic, Inorganic, N.O.S., 8, UN 3262, II

(contains Sodium Metasilicate)

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Section 15: REGULATORY INFORMATION

U.S. Federal Regulations:

TSCA (Toxic Substances Control Act): The intentional ingredients of product are listed.

MATERIAL SAFETY DATA SHEET      Trade Name: X-Soak

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MSDS Number:

Title III Section 311/312 Hazardous Categories - 40 CFR 370.2:

ACUTE (X) Chronic ( ) Fire ( ) Pressure ( ) Reactive ( ) Not Applicable  
( )

(1) Title III Section 302/304 Extremely Hazardous Substances - 40 CFR 355

Appendix A

(2) Title III Section 313 Toxic Chemicals - 40 CFR 372.65

If indicated under Section 2 of this MSDS, this product contains toxic chemicals subject to the reporting requirements of Section 313 of the Emergency Planning & Community Right to Know Act of 1986. This information must be included in all MSDS that are copied and distributed for this material.

RCRA Status: Under RCRA, it is the responsibility of the product user to determine from a hazardous waste it would be assigned RCRA Code(s)  
None

State and Local Regulations: Certain states maintain their own ingredient lists which differ slightly from the Federal standards. If indicated under Section 2 of this MSDS, states listed below may have regulations on ingredients contained in this product. Check with your state for any additional regulations.  
1986) (3) California proposition 65 (Safe Drinking Water & Toxic Enforcement Act of  
(4) Massachusetts (Hazardous Substance Disclosure by Employers)

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Section 16: OTHER INFORMATION

This information was compiled from current manufacturer's MSDS's of the component parts of the product.

Material Disclaimer: The Manufacturer believes that the information contained in the Safety Data Sheet is accurate. The suggested procedures are based on experience as of the date of publication. They are not necessarily all inclusive nor fully adequate in every circumstance. Also, the suggestions should not be confused with, nor followed in violation of applicable laws, regulations, rules or insurance requirements.