



Silver Soak

SILVERWARE PREWASHING SYSTEM



Significant savings on water, energy, chemicals and labor — while getting cleaner silverware.

The State of Current Silverware Washing

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 two, three, up to five times until it is clean. Not only is this method ineffective, it is wasteful. Each day, this method wastes hundreds of gallons of water, 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

Silver Soak eliminates the labor intensive “multiple pass” process by making silverware virtually free of soils before it enters the dish machine. By properly pre-washing silverware, it only takes one pass to attain clean, sparkling silverware. Not only will silverware be cleaner, you’ll save on employee labor, chemicals, electricity, water, and most importantly, you’ll see more satisfied customers!



One Pass Washing!

The old method wasted hundreds of gallons of water and chemicals every day. **Silver Soak uses just one fill of water and one chemical application every meal period.**

The old method required persistent employee attention. **Silver Soak takes far less time and frees up employees to work on other tasks.**

The old method still puts dirty silverware in front of guests. **Silver Soak virtually eliminates the chance of guests seeing dirty silverware.**



With a footprint smaller than a bus tub, easy installation, and an immediate impact, Silver Soak has four great ways to integrate easily into your operation.



Mobile
(Roll-under counter)



Stationary
(For fixed locations)



Drop-In
(For existing tabling)



Weld-In
(For new construction)

WHY CHOOSE A SILVER SOAK?

Many operations toss dirty silverware in a bus tub of cold water, splash in some pre-wash detergent and wait. The result is less than optimal. Soils seldom come free in a tub of cold water, so the solution is to run the silverware through a dish machine up to five times, which is very expensive.

The outcomes of sticking with this old method of washing silverware can be disastrous. When guests arrive at your restaurant, one of their first interactions is with the silverware. Clean silverware sets a good mood for the rest of the experience. Conversely, dirty silverware can turn a customer away from a restaurant for life. A recent report showed that only a third of guests reported dirty silverware to managers and that a stunning 70% of the time people simply did not return to the restaurant or did not return as often.



The Silver Soak Silverware Pre-Wash System will change the way you think about cleaning silverware.

This easy-to-use machine is small – its footprint is smaller than a standard bus tub – and incredibly effective. Using a patented process, employees simply drop dirty silverware in the Silver Soak and walk away. The Silver Soak does all the tough work. With heat, chemicals, and recirculating agitated water, soils quickly come clean from silverware. In just five short minutes, most silverware is already clean, and silverware is ready for a single pass through a dish machine.

Power Soak Silver Soak Warranty — 3 Years Parts & Labor

Silver Soak Advantages:

- **Cleaner Silverware** – Have the confidence that the silverware your guests see will always be clean.
- **Chemical Savings** – Just one application every meal period instead of multiple applications in bus tubs.
- **Water Savings** – Silver Soak recirculates its water and only needs to be changed every meal period. When you compare that to the hot water and detergent used in multiple pass washing, your savings will be significant.
- **Labor Savings** – The Silver Soak's one-pass cleaning will not only save energy, but also reduce the number of times employees have to attend to silverware.
- **Energy Savings** – Thanks to its unique design, the Silver Soak will maintain heat without the cost or maintenance of an electric heating element. Add the savings of avoiding multiple-pass washing, and you'll be getting excellent results and satisfied customers. It's a win-win for your operation.
- The Silver Soak was recognized with the Kitchen Innovations award in 2009 for its energy efficiency, innovative design, and lasting impact on operational sanitation. This prestigious award, given by the National Restaurant Association to a handful of products each year, recognizes significant products that make a substantial impact in the efficiency and success of restaurant kitchens.



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