

# FILTER SOAK UNIT

a product of Advanced Hood Systems

Exclusively designed for commercial kitchens, Filter Soak Unit is an Advanced Hood Systems product that is carefully crafted to degrease kitchen equipment and control pollution.

The *Heat - Soak - Sit* unit is a commercial grade, stainless steel, fully insulated heated tank that delivers effortless and efficient cleaning.



## Dimensions | Capacity

### FSU 85

37"(L), 29"(W), 37"(H)  
Hood Filter Capacity: 17

### FSU 40

33"(L), 22"(W), 35"(H)  
Hood Filter Capacity: 6

### FSU 25

27"(L), 21"(W), 33"(H)  
Hood Filter Capacity: 5



## Electrical Specifications

Voltage	120
Amps	12.5
Hz	60
Phase	Single
Plug Type	NEMA 5-15
Wattage	1500
Operating Temperature	185° F

## Product Details

- 304 Grade Stainless Steel and Hardware
- Fully Insulated
- Caster Wheels with Locks
- Friction Hinges & Hydraulic Shock
- Safe & Easy Lid Operation
- Easy-to-Read Embossed Water Fill Line
- Steam & Odor Contained with Gasket Lid Seal
- Large Flat Top Used as Additional Work Surface
- Easy Access On/Off Switch
- Silicone Rubber Heating: 750 Watts, 120 Volts
- Thermostat Regulated Water Temp: 170° - 200°

## Accessories

- Stainless steel basket with handles for easy lowering and lifting parts in the tank.
- Durable drain hose kit allowing for easy water exchange.



Conforms to:  
UL STD 921 &  
NSF/ANSI STD 169  
Certified to:  
CSA STD C22.2 #168

FOR MORE INFORMATION

(954) 571-2339 [www.AdvancedHoodSystems.com](http://www.AdvancedHoodSystems.com)

