

More to Life

TANK CLEANING SYSTEMS

Item	Estimated Cleaning Time		
	Grease & Grime	Light Carbon	Heavy Carbon
Pots & Pans	1 - 2 hrs	4 - 6 hrs	6 - 12 hrs
Branding Irons	4 - 6 hrs	6 - 8 hrs	8 - 12 hrs
Filters	1 - 2 hrs	2 - 4 hrs	4 - 6 hrs
Roasting Tins	1 - 2 hrs	6 - 8 hrs	8 - 14 hrs
Serving Dishes	1 - 2 hrs	6 - 12 hrs	12 - 14 hrs
Wire Oven Trays	1 - 2 hrs	6 - 10 hrs	12 - 14 hrs
Deep Fry Basket	1 - 2 hrs	10 - 14 hrs	14 - 16 hrs
Cook Tops & Solid Tops	1 - 2 hrs	6 - 8 hrs	12 - 14 hrs
Gas Rings	1 - 2 hrs	6 - 8 hrs	12 - 14 hrs
Cutting Boards	1 hr	1 hr	1 hr
Cutlery	1 hr	1 hr	1 hr
Stained Crockery	1 hr	1 hr	1 hr

IMPORTANT INSTRUCTIONS:

1. ALWAYS TOP UP WATER TO 15cm BELOW THE TOP OF TANK
2. REMOVE ANY LOOSE FOOD PARTICLES ON ITEMS BEFORE IMMERSION IN TANK
3. SKIM OFF ANYTHING FLOATING ON A REGULAR BASIS I.E. FAT & OIL
4. NEVER PUT HANDS INTO THE TANK AS WATER TEMP IS APPROX 85 DEG. CELSIUS
5. NEVER SWITCH OFF FROM POWER OR EMPTY TANK (UNLESS EMERGENCY)

ALL ITEMS MUST BE THOROUGHLY RINSED AFTER SOAKING

ANY QUERIES PLEASE CONTACT YOUR AREA REPRESENTATIVE

CAUTION HOT !!

