

# The Future is Non-Caustic

The times are a changing in the hospitality industry and a Queensland owned company named Oz-Tank is playing an integral role in the revolution.

Oz-Tank supplies and services non-corrosive, HACCP accredited, toxic free soak tank systems to a variety of venues including Suncorp Stadium, the Brisbane Entertainment Centre and major international hotel chains such as the Sofitel, Hilton and Intercontinental.

A number of award winning inner city restaurants in Brisbane such as Restaurant II, Gambaro's, Il Centro and Cha Cha Char all use Oz-Tank systems.

Well known and popular franchises such as Sizzler and Hogs Breath Cafes also have recognized the benefits of switching to newer technologies that Oz-Tank provides.



Rick Stevens from the prestigious Brisbane Club "it's the best labour saver and it's user friendly."

It is a period of renewal as the industry moves away from the use of dangerous and caustic chemicals and embraces cleaning techniques that are far safer, user friendly and crucial for all workplace health and safety environments.

Saving time means saving money and by utilizing this new system, a more cost-effective workplace can be achieved with some venues reporting weekly savings of 10-15 hours as a result.

The build-up of baked-on carbon and burnt materials, fats and oils on cooking equipment and utensils has been a problem for years and the old methods of cleaning involved many kinds of harsh chemicals that were corrosive and toxic, not to mention costly, hastening their use-by date with many businesses switching to safer and better technology.



Scott Bryce & the boys from the infamous Fox Hotel "the best thing about the Oz-Tank is that it saves us time and money, saves us in wage costs."

Gone are the days of the kitchen hands having to toil away, scrubbing and cleaning at the sink. Since Oz-Tank has entered the market, staff at these venues are now able to be re-assigned to more productive areas of the workplace without having to endure dreaded toxic spills and accidents caused by harmful chemicals that were used previously as cleaning agents.

The Oz-Tank system was developed after many years of research and testing. These systems are maintenance-free and are serviced by qualified, safety trained Oz-Tank staff. It's not a "one size fits all" operation as there are a range of multiple sized systems to individually suit the needs of each venue.

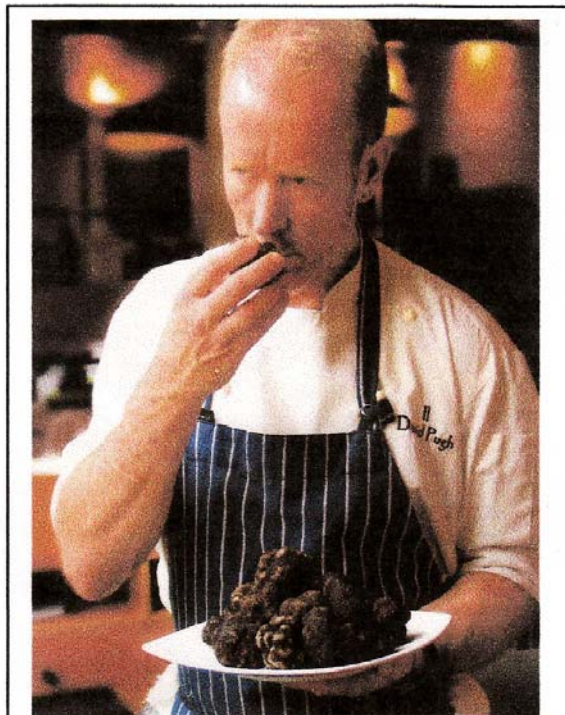
Carbsolve is a biodegradable cleaning powder, specially formulated for use in an Oz-Tank system. Used together, Oz-Tank and Carbsolve removes fat, grease, carbon and oil without causing damage to the parent material.

One application dissolved in the tank and heated to operating temperatures will clean continually and remove those 'nasties' for approximately 30 days.

All manner of things can be cleaned the Oz-Tank way such as extraction filters, oven grids, grates, gas rings and deep fry baskets. In any kitchen these items are seen as a major task while their shelf life is enhanced because they are soak cleaned and are not being physically damaged by scraping and corrosion from using harsh chemicals.

There are more than 800 systems already in service on the east coast of Australia with more than 350 alone in Brisbane and south east Queensland. Western Australia is seen as the next market poised for expansion.

With the extensive research in place and client list expanding to include pubs, clubs and bakeries it is obvious this is the future for the hospitality industry.



David Pugh from the multi-award winning Restaurant II "We have been using Oz-Tank successfully for three and a half years. During this time we have been able to cut down our wage spend due to the efficiency of the Oz-Tank. It is simple to use and the servicing done by the team is efficient and painless. I would recommend the Oz-Tank system to all those in the hospitality industry who are looking to streamline their kitchen systems."