









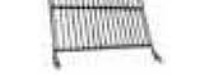





YOUR ULTIMATE CLEANING SOLUTION

A SELECTION OF ITEMS MADE EASY TO CLEAN

| ITEM | ESTIMATED CLEANING TIME | ITEM | ESTIMATED CLEANING TIME |
|--|--|--|--|
| POTS & PANS  | INITIAL SOAK: OVERNIGHT REGULAR SOAK: 2 HOURS | DEEP FRY BASKETS  | WEEKLY SOAK: 1 HOUR |
| GRILL BARS  | OVERNIGHT | TOPS (COOKER & SOLID)  | OVERNIGHT SOAK |
| FILTERS  | WEEKLY SOAK: 20 MINUTES | GAS RINGS  | OVERNIGHT SOAK |
| ROASTING TINS  | ALUMINIUM INITIAL SOAK: OVERNIGHT REGULAR SOAK: 1 HOUR STAINLESS STEEL INITIAL SOAK: 4 HOURS REGULAR SOAK: 1 HOUR | CUTTING BOARDS (HEAVY DUTY)  | REGULAR SOAK: 1 HOUR |
| SERVING DISHES  | REGULAR SOAK: 1 - 2 HOURS | POTS & PANS  | REGULAR SOAK: 1 HOUR |
| OVEN RACKS  | INITIAL SOAK: 3 HOURS REGULAR SOAK: 1 HOUR | CROCKERY (BADLY STAINED)  | MUST BE SOAKED WHEN WATER IS CLEAN. CONSULT OZ-TANK REP. FOR CROCKERY INSTRUCTIONS. |

BASIC INSTRUCTIONS

Do NOT :

- Put hands in Oz-Tank – the water is HOT.
- Switch off the tank from the electrical supply (unless in an emergency).
- Empty the Oz-Tank.
- Put food in the Oz-Tank.

Do :

- Top up water to 4" (one hand's span) below top of Oz-Tank. Use normal tap water.
- Skim off floating fat & oil on a regular basis.
- Remove loose food from items before putting them in the Oz-Tank.
- Use the Oz-Tank to its full potential.

Indemnity: Oz-Tank cannot be held responsible for any injuries and/or loss caused to any person through accidents of any nature.

