

EQUIPMENT CLEANING GUIDELINE			EQUIPMENT CLEANING GUIDELINE		
DAILY / AS AND WHEN REQUIRED CLEANING TIME			WEEKLY / MONTHLY CLEANING TIME		
ITEM	LIGHT CARBON	HEAVY CARBON	ITEM	LIGHT CARBON	HEAVY CARBON
POTS AND PANS			BAKING STRAP		
	1 - 12 hours	12 - 18 hours		2 -24 hours	24 - 48 hours
ROASTING TINS			BAKING TRAY		
	1 - 12 hours	12 - 18 hours		2 -24 hours	24 - 48 hours
SERVING DISH			COOKER TOPS		
	1 - 12 hours	12 - 18 hours		1 - 8 hours	8 - 18 hours
DEEP FRY ASSETS			GAS RINGS		
	1 - 8 hours	8 - 12 hours		1 - 6 hours	6 - 18 hours
WIRE OVEN TRAYS			CUTTING BOARDS		
	1 - 8 hours	8 - 18 hours		1 hour	1 hour
GRILLS			PLASTIC CRATES		
	1 - 12 hours	12 - 24 hours		1 hour	2 - 4 hours
EXTRACTION FILTERS			DRAIN GATES		
	1 - 4 hours	4 - 8 hours		1 - 2 hours	2 - 8 hours

DO NOT

- Attempt to repair Spectank®
- Put hands in Spectank® - water is hot
- Switch off the tank from electrical supply
- Empty the Spectank®
- Put food in the Spectank®
- Soak tin, chrome plated, silicone coated, Teflon glazed items, silver, brass, thin plastic, wood or electrical components
- Add any detergent Could cause hazardous chemical reaction

DO

- Report malfunctions timeously
- Top up water to the water level mark
- Use normal tap water
- Check water in the Spectank® is hot
- Skim floating fat and oil on a regular basis
- Remove food from equipment before putting into the Spectank®



FOR ANY TANK RELATED QUERIES
PLEASE SCAN HERE FOR YOUR
FRANCHISEES CONTACT DETAILS