



KITCHEN SOAK TANKS

Cleaning Times

ITEM	CLEANING TIME ITEM
Pots & Pans	(1) Initial soak 12 hours (2) Regular: 4 to 6 hours
Hot Plates & Grills	Minimum of 12 hours
Deep Fry Baskets	Minimum 3 to 4 hours
Hood Filters	1 hour
Cutlery	1 hour
Stained Crockery	Only soak when water is clean 1 to 2 hours maximum

ITEM	CLEANING TIME ITEM
Roasting Pans	(1) Initial soak 12 hours (2) Regular: 2 to 3 hours
Gas Rings & Cooker Tops	Minimum of 12 hours
Bakery Trays & Racks	(1) Initial soak 12 hours (2) Regular: 4 to 6 hours
Cutting Boards	1 hour
Serving Dishes	1 -2 hours
Oven Racks	(1) Initial soak 12 hours (2) Regular 2 to 3 hours

BASIC OPERATING INSTRUCTIONS

Keep water level to about
15 cm/6" below top of tank

Always wear heat resistant

Remove loose food scraps
from items before soaking

Never switch off from power
or empty tank

Skim off floating oil and grease
on a daily basis

While contents of tank are harmless,
never insert hands as contents are hot



Kitchen Soak Tanks cannot be held responsible for any injuries or loss occurred to any individual through direct result of using or servicing this Kitchen Soak Tank