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Suppliers of soaking tanks and cleaning & hygiene equipment solutions to the hospitality industry.

	<u>HEAVY CARBON</u>	<u>LIGHT CARBON</u>	<u>GREASE & GRIME</u>		<u>HEAVY CARBON</u>	<u>LIGHT CARBIN</u>	<u>GREASE & GRIME</u>
<u>POTS & PANS</u> 	18 HOURS	6-12 HOURS	1-2 HOURS	<u>GRILL IRONS</u> 	12 HOURS	8 HOURS	6 HOURS
<u>ROASTING PANS</u> 	18 HOURS	6-12 HOURS	1-2 HOURS	<u>GAS RINGS</u> 	12-18 HOURS	6-8 HOURS	1-2 HOURS
<u>DEEP FRY BASKET</u> 	18-24 HOURS	10-18 HOURS	1-2 HOURS	<u>FILTERS</u> 	4-6 HOURS	2-4 HOURS	1-2 HOURS
<u>SERVING DISHES</u> 	12-18 HOURS	6-12 HOURS	1-2 HOURS	<u>CUTTING BOARDS</u> 	1 HOUR	1 HOUR	1 HOUR
<u>WIRE OVEN TRAYS</u> 	12-18 HOURS	6-10 HOURS	1-2 HOURS	<u>CUTLERY</u> 	1 HOUR	1 HOUR	1 HOUR
<u>BREAD TRAYS</u> 	12-18 HOURS	6-8 HOURS	1-2 HOURS	<u>BADLY STAINED CROCKERY</u> 	1 HOUR	1 HOUR	1 HOUR

<u>Basic Instructions:</u> Call +1 336 944 8033 if any questions	Do: Top up water to indicated line Ensure water is hot Skim off floating oil and fat Remove loose food from items before putting them in the Spectank
	Do Not: Put hands in Spectank - water is hot Switch the tank off from the electrical supply Empty the Spectank Put food in the Spectank