






Hospitality Cleaning Services Inc.
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SUGGESTED CLEANING TIMES

ITEM	CARBON / GREASY BUILD-UP		
	HEAVY	LIGHT	GREASE
POTS & PANS			
	18 HRS	6-12 HRS	1-2 HRS
COOKER TOPS			
	12-18 HRS 5 MIN SCOUR	6-8 HRS	1-2 HRS
GRIDDLES			
	12-18 HRS 5 MIN SCOUR	8 HRS	6 HRS
WIRE OVEN TRAYS			
	12-18 HRS	6-10 HRS	1-2 HRS
SERVING/ROASTING TRAYS			
	18 HRS	6-12 HRS	1-2 HRS
CUTLERY AND STAINED CROCKERY			
	1 HR	1 HR	1 HR
Range Hood Filters			
	4 HRS	2 HRS	1 HR

ITEM	CARBON / GREASY BUILD-UP		
	HEAVY	LIGHT	GREASE
DEEP FRY BASKETS			
	18-24 HRS	10-18 HRS	1-2 HRS
CUTTING BOARDS			
	1 HR	1 HR	1 HR
BAKING TRAYS			
	12-18 HRS	8 HRS	2-4 HRS

BASIC INSTRUCTIONS

DO:

- Top up water to indicated line
- Ensure water is hot
- Skim off floating fat and oil
- Remove loose food from items before putting them in the Spectank
- Use the Spectank to its full potential
- CALL (905) 762-1293 for any questions

DO NOT:

- Put hands in Spectank – the water is HOT
- Switch off the Spectank from the electrical supply
- Empty the Spectank
- Put food in the Spectank®