

## Spectank® training manual



HACCP certified  
cleaning solution



Water solution  
changed monthly



UL listed for  
safety



CDC compliant  
heat sanitation



Insulated and  
thermostatically  
efficient



Reduces labour  
cleaning time

### Stated purpose:

- Provide a comprehensive understanding of soak tank best practices.
- Highlight important soak tank considerations, food and general safety.
- A guide to operating a Spectank efficiently.
- How to implement good soaking practices.
- A general Spectank Q & A.



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## Soak tank best practices:

Soaking in a Spectank with a Carbsolve solution stands as the most efficient method for removing the buildup of carbon, fats, oils, and grease (F.O.G) from equipment commonly found in commercial kitchens and bakeries.

## Equipment that benefits from soaking includes:

- Pots, pans, filters, gas rings, deep fry baskets, roasting tins and UHC trays.
- Grill branding irons, serving dishes, wire oven and grill racks.
- Bread straps, bread pans, baking trays and perforated trays.
- Cutting boards, cutlery, and crockery.



## Equipment not recommended to be soaked:

- Silver, silver plate, tin plate, and enamel coated pots.
- Teflon and silicone coated pans.
- Wood or thin plastic.

## Tips for effective soaking schedules:

- Soak cutting boards for 2-3 hours after changing the chemical solution.
- Address exceptionally heavy carbonized items within the first week.
- Ensure the soak tank is fully loaded at closing time to work efficiently overnight.
- Always keep loading and unloading items in the Spectank, as it works 24/7.
- The Carbsolve chemical supplied is sufficient to sustain the tank for an entire month, **plan your soaking schedule around your regular service date.**



## Equipment soaking guidelines:

Soaking time will vary depending on the level of soiling. Generally, a light to medium buildup of F.O.G and carbon will require 1-4 hours, while a medium to heavy buildup will necessitate 4-12 hours.

<b>Pots and Pans</b>	Heavy / Medium Carbon / Soil	Medium / Light Carbon / Grease	<b>Roasting Tins</b>	Heavy / Medium Carbon / Soil	Medium / Light Carbon / Grease
	<b>6-12 HOURS</b>	<b>1-2 HOURS</b>		<b>6-18 HOURS</b>	<b>1-2 HOURS</b>
<b>Filters</b>	Heavy / Medium Carbon / Soil	Medium / Light Carbon / Grease	<b>Baking Pans and Trays</b>	Heavy / Medium Carbon / Soil	Medium / Light Carbon / Grease
	<b>4-6 HOURS</b>	<b>1-2 HOURS</b>		<b>10-24 HOURS</b>	<b>2-6 HOURS</b>
<b>Gas Rings</b>	Heavy / Medium Carbon / Soil	Medium / Light Carbon / Grease	<b>Grill Branding Irons</b>	Heavy / Medium Carbon / Soil	Medium / Light Carbon / Grease
	<b>6-16 HOURS</b>	<b>1-4 HOURS</b>		<b>8-12 HOURS</b>	<b>6 HOURS</b>
<b>Deep Fry Baskets</b>	Heavy / Medium Carbon / Soil	Medium / Light Carbon / Grease	<b>Serving Dishes</b>	Heavy / Medium Carbon / Soil	Medium / Light Carbon / Grease
	<b>10-24 HOURS</b>	<b>1-2 HOURS</b>		<b>6-18 HOURS</b>	<b>1-2 HOURS</b>
<b>Cooker Tops and Trays</b>	Heavy / Medium Carbon / Soil	Medium / Light Carbon / Grease	<b>Wire Oven / Salamander Trays</b>	Heavy / Medium Carbon / Soil	Medium / Light Carbon / Grease
	<b>6-18 HOURS</b>	<b>1-2 HOURS</b>		<b>6-18 HOURS</b>	<b>1-2 HOURS</b>
<b>Heavy Duty Cutting Boards</b>	Heavy / Medium Carbon / Soil	Medium / Light Carbon / Grease	<b>Stainless Steel Cutlery</b>	Heavy / Medium Carbon / Soil	Medium / Light Carbon / Grease
	<b>1 HOUR</b>	<b>1 HOUR</b>		<b>1 HOUR</b>	<b>1 HOUR</b>
<b>Hard Plastic Crates</b>	Heavy / Medium Carbon / Soil	Medium / Light Carbon / Grease	<b>Crockery</b>	Heavy / Medium Carbon / Soil	Medium / Light Carbon / Grease
	<b>1-2 HOURS</b>	<b>1 HOUR</b>		<b>1 HOUR</b>	<b>1 HOUR</b>

Please take note of 'Equipment Soaking Guidelines' wall chart, provided by the supplier.

## Important soak tank considerations:

Spectank operates with a solution temperature of between 85-90 degrees. Always work with care when dealing with hot water.

### External considerations:

Be aware that the lids do get slightly hot.

### Lid opening considerations:

When opening the lid steam may release from the Spectank.

### Loading/unloading considerations:

When lifting the basket, note that the basket handles may be hot. When lifting a full basket, consider seeking assistance as it may be heavy to lift.

Always **secure basket arms** before loading or unloading.

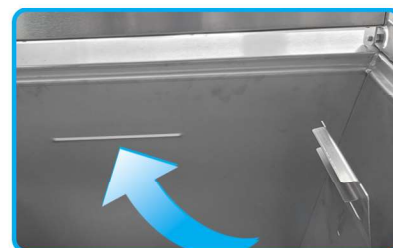
### Solution considerations:

For optimal soaking coverage, it is advised that solution levels are kept around the **waterline**.

- The waterline is a guide and can be topped up when necessary.
- Excess fat and grease that may float on the surface of the Carbsolve solution should be removed.

### Housekeeping:

Keeping the area around the soak tank clean helps maintain good housekeeping standards.



## Food and general safety:

While the chemical solution is biodegradable and CFIA approved, certain disciplines should be maintained.

- Rinse the equipment after soaking.
- Avoid defrosting any food items on top of the soak tank.

Soak tanks use electricity, so be aware of potential risks.

- Ensure the plug socket is secure.
- Lift the power cable off the ground to avoid contact with water.



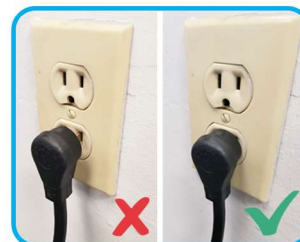


## How to operate a Spectank:

### Pre-check before use:

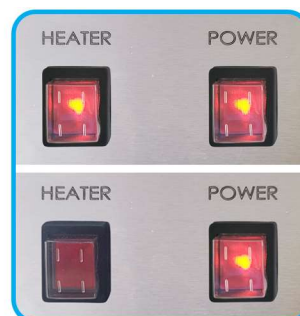
#### Ensure proper power supply

Confirm that the unit is correctly plugged into a wall socket. The power light should always be illuminated.



#### Check temperature

Make sure the Carbsolve solution is heated before use. When both lights are on the unit is heating. When one light is on, and the water is hot, the solution has reached the maximum temperature.



#### Verify water level

Check that the Carbsolve solution level is around the water level indicator line. Add water to top it up if needed.



#### Basket operation

Ensure that both sides of the basket can be secured by the side hooks on the inside of the tank.



#### Prioritize safety

For your protection, when working with chemical solutions, the use of insulated rubber gloves is always recommended.



## Loading the Spectank:

### 1 Prepare the Lid:

Lift the Spectank lid carefully and fully open it to prevent any accidental closure from occurring.

### 2 Secure the Basket:

Use the basket handles to lift the basket to the desired level. Ensure the basket arms are securely locked in place, using the pins on the inside of the tank.

### 3 Load Equipment:

Load the Spectank with the equipment you want to clean. Consider following a soaking schedule to optimize usage.

### 4 Submerge Equipment:

After unhooking the basket arms, SLOWLY submerge the basket and items into the Carbsolve solution to avoid any splash back of hot water.

### 5 Set Soaking Time:

Close the lid and allow the equipment to soak for the desired duration. See the suggested cleaning times wall chart, as a guide.

## Unloading the Spectank:

### 1 Prepare the Lid:

Lift the lid and fully open and be aware of your surroundings to prevent accidental lid closure.

### 2 Secure the Basket:

Use the handles to lift the basket, securing by inserting hooks into arm holes.

### 3 Remove the Equipment:

Carefully remove equipment from the tank, using rubber gloves, as items may be hot.

### 4 Thoroughly Rinse:

Rinse the equipment thoroughly with clean warm water, before use.

### 5 Submerge the Basket:

Unhook and SLOWLY submerge the basket into the Carbsolve solution to prevent splash back.

### 6 Check Water Level:

Check that the solution level is around the water level indicator line, if needed you can add water.

### 7 Remove Floating Materials:

Remove any floating food, fat, and oil, by “skimming” the surface of the Carbsolve solution.

### 8 Prepare for Future Use:

Close the lid until needed, then repeat for a Spectank-assisted clean kitchen.

\*See SDS sheets for full details.



## Implementing good soaking practices:

- Encourage all staff to be familiar with soak tank best practices for maximum benefit.
- Ensure the Spectank solution is hot, and the power light is always on.
- Develop a customized soaking schedule based on your kitchen's needs.

## A soaking schedule example:

Equipment to be soaked	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Fry baskets (no handles)	AM			AM			AM
Oven racks		AM			AM		
UHC cage baskets			AM			AM	
UHC trays	AS NEEDED, FOR FAST AND EFFICIENT CLEANING						
UHC grid inserts	AS NEEDED, FOR FAST AND EFFICIENT CLEANING						
Egg machine components (no Teflon rings)			PM			PM	
Baking/Cookie sheets		PM			PM		PM
Filter set 1	PM			PM			
Filter set 2		PM			PM		
Filter set 3			PM			PM	
Smallware's	PM			PM			PM

## The simple soaking procedure:

# SOAK IT, RINSE IT, USE IT



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## Spectank Q & A:

**Q. How often should items be cleaned in the Spectank?**

**A.** This will vary depending upon the usage of the utensils and equipment. The amount of fat, grease and carbon build-up will also dictate how often things are cleaned in the Spectank. It is recommended that a schedule be drawn up to ensure that the utensils and equipment get cleaned on a regular basis. The Spectank system should be in constant use.

**Q. How often does the water need to be changed in the Spectank?**

**A.** The solution in the tank including the Carbsolve will last for a month at a time, only the surface needs to be “skimmed” every few weeks to remove surface fats and oils if necessary.

**Q. Will Carbsolve damage silicone or Teflon coating?**

**A.** Items left in the Spectank longer than 24 hours and cleaned too often will over time lose their coating. Items already damaged and placed in the Spectank will cause the chemical to “lift” coatings away from the metal surface.

**Q. Will the solution kill bacteria?**

**A.** As the Spectank system runs at over 78°C, all harmful bacteria will die in the Carbsolve solution, so all items removed from the Spectank will be sanitized.

**Q. Is the solution safe to dispose of in the drain?**

**A.** Yes, the solution is biodegradable. There are no harmful chemicals, and it is broken down into organic material.

**Q. What safety wear should be used?**

**A.** We always recommend using heat resistant rubber gloves, safety goggles and an apron when loading or unloading the tank with equipment.

**Q. What should I do if the tank power light is off, and the tank is cold?**

**A.** Check if the wall plug socket is working. If it is, please call your service provider.

**Q. What should I do if the tank power light is on, but the tank is cold?**

**A.** Call your service provider as there may be a thermostat or element fault.

**Q. What should I do if the water is boiling, and excessive steam is being released?**

**A.** Turn the tank off and contact your service provider; it may be a thermostat fault.

**Q. What should I do if the tank keeps tripping the GFI plug?**

**A.** Unplug it, try a non-GFI socket first; you may need to heat up the element before using GFI.

**Q. What is the residue that sometimes stays on the equipment?**

**A.** In certain areas with very hard water, the solution can react with the calcium in the water and leave residue on the equipment being cleaned. This residue is harmless. Please contact your service provider to discuss options.