

Chefs Choice Soak Tank Recommended Cleaning Time

ITEM	GREASE & GRIME	LIGHT CARBON	HEAVY CARBON
Pots & Pans	1 – 2 hrs	4 – 6 hrs	6 – 12 hrs
Deep Fry Baskets	1 – 2 hrs	10 – 14 hrs	14 – 16 hrs
Roasting Tins	1 – 2 hrs	6 – 8 hrs	8 – 12 hrs
Serving Dishes	1 – 2 hrs	6 – 10 hrs	10 – 12 hrs
Oven Trays	1 – 2 hrs	6 – 10 hrs	10 – 14 hrs
Cook Tops	1 – 2 hrs	2 – 8 hrs	8 – 14 hrs
Gas Rings	1 – 2 hrs	2 – 8 hrs	8 – 14 hrs
Cutting Boards	1 hr	1 hr	1 hr
Cutlery	1 hr	1 hr	1 hr
Stained Crockery	1 hr	1 hr	1 hr
Iron ware	4 – 6 hrs	6 – 8 hrs	8 – 12 hrs
Exhaust Filters	20mins	35mins	

- * Always remove loose food particles before immersion in tank
- * Avoid placing hands into tank as water temp is approx. 80 degrees Celsius
- * Always wear heat resistant gloves
- * Skim off anything floating on a regular basis. i.e. fat and oil
- * Water level should be maintained at indicated level inside tank
- * Never switch off from power or empty tank (unless emergency)
- * All items must be thoroughly rinsed after soaking



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