

Chefs Choice Soak Tank Instructions

Using the Soak Tank

While the liquid contents of the tank are harmless, it's always advisable to wear heat resistant gloves when loading and unloading the basket. Also try to avoid splashing the tank's contents, particularly into your eyes. If this occurs immediately rinse your eyes under clear running tap water for at least a minute or so.

Now using a Soak tank is not rocket science, but you will find you will get far better results by:
Inverting pots and pans (face down) in the basket – never face up!

Stack all baking and serving trays on their side leaning against the inner wall of the tank. These items should never be placed in a horizontal position in the basket.

The same applies pizza plates and grills – never lay flat in the basket

Hood filters should also be inserted in a standing position

To get better results from using your tank, never lay items flat. Always invert them or place them at an angle leaning on the inside of the tank.

When ready lower the basket into the tank's solution. And then close the lid

When ready, open the lid lock it in position, raise the basket and secure it on the tanks holding pins. Remove the contents, then simply give them a good rinse under tap water and they are now ready for use again.

While the contents of the tanks will become discoloured through continued use, it is recommended floating surface fats and grease are scooped out on a regular basis

The contents of the tank will remain effective for approximately 30 days. As such, there is no need to empty the tank: refill the tank with water and replenish with fresh cleaning powder.

Items that should not be immersed in the Kitchen Soak Tank

Anything that is Teflon coated such as pots & pans etc.

Any items with rubber gaskets

Copper utensils

Kitchen electrical appliances

Items suited for the soak tank

Cleans stainless steel, chrome, iron and aluminium items including

Hood Vents Cutting Boards

Broiler Racks Plastic Pitchers

Fry Baskets Cooking Utensils

Grill Tops & Hot Plates Plastic Hotel Pans

Pots & Pans Gas rings & oven tops

Crockery Bread straps

Oven Racks Baking trays

Silverware Pizza plates

Sheet pans