

THE KEG[®]

STEAKHOUSE & BAR

KEG CLEANING PROCEDURES

YOUR EVERYDAY GUIDE TO
WELL MAINTAINED EQUIPMENT

APPETIZER COOLERS

CHEMICALS NEEDED:

- Oasis 146
- Medallion

OPERATIONAL TIPS:

CLEANING INSTRUCTIONS:

DAILY

- Spot clean the interior of cooler and wipe down the outside of the coolers each night to maintain upkeep.

WEEKLY

- Remove all contents from Cooler and store in a safe place while cleaning.
- Remove wire racks and take them to the dish area to be sprayed/cleaned.
- Spray the interior of the cooler with Oasis 146 and wipe with hot cloth – don't forget the door seals and gaskets. Ensure there is no residue.
- Using a dry cloth, wipe the interior of the cooler down to dry it off.
- Replace shelving and contents.

MONTHLY

- Unplug the cooler to defrost.
- Once the cooler has been sitting for $\frac{1}{2}$ hour, repeat the weekly steps above.
- Plug in cooler.

BACK BAR COOLERS

CHEMICALS NEEDED:

- Oasis 146
- Medallion

DISINFECTION KIT

OPERATIONAL TIPS:

- Be sure to wipe any excess dripage that may have spilled on the top or sides of the doors. As time progresses, this can cause mold to form and attract insects like fruit flies.
- To ensure cleanliness, use a toothpick to get into the small creases of the door frame and be sure to wipe up any stagnant water as this is a prime breeding ground for bacteria.

CLEANING INSTRUCTIONS:

DAILY

- Wipe the Interior of the cooler down with a mixture of Oasis 146 and warm water. Be sure to clean in between the door frame and hinges.
- Wipe seal around the door and wipe with dry cloth to prevent residue mold.
- Wipe the interior of the door with oasis 146 and wipe dry.
- Using a soft cloth, spray medallion stainless steel polish on the exterior of the coolers and wipe clean – remember to wipe with the grain of the steel.

WEEKLY

- Remove all contents from cooler and store in a safe place until cleaning is complete.
- Remove all shelving and take to dishpit for cleaning.
- Spray inside of cooler with Oasis 146 and wipe with a clean cloth.
- Wipe again with a dry cloth to prevent ice bubbles forming.
- Replace all shelves and contents

BEER DRAINS & TAPS

CHEMICALS NEEDED:

- None

OPERATIONAL TIPS:

- Keeping drains clean are important to the sanitization of the restaurant. Because beer is made with yeast, mold can easily form in places where beer has become stagnant. This results in a foul odor and can clog drains making cleanup messy and time consuming.

CLEANING INSTRUCTIONS:

DAILY

- Remove drain insert from shelf and take to dish area for cleaning and sanitization.
- Fill a container with very hot water and pour down the drain. Repeat this 2 more times.
- Replace drain insert
- Allow to air-dry
- Wipe taps with clean cloth – Be sure to wipe around the spouts to ensure sanitization.

BEER LINES

CHEMICALS NEEDED:

- Approved chemicals from manufacturer.

OPERATIONAL TIPS:

- It is important to note that not only should the beer lines be cleaned at least every fourteen days but so should the keg couplers and faucets. These components also require cleaning because they too are in contact with the beer and need to be maintained at the same level as the beer lines.

CLEANING INSTRUCTIONS:

EVERY 2 WEEKS – To be done by Professional

- Begin by flushing the beer from the lines with water. This eliminates beer from the lines so as not to dilute the cleaning properties of the chemical.
- Next, clean the lines with the appropriate solution. Allow chemicals to circulate or soak in the lines for at least ten minutes. Always be sure to follow the manufacturer's recommendations on proper mix ratio, correct temperature, and ample contact time.
- The final step is to thoroughly flush the chemical from the lines with water.
- After the water rinse cycle is completed, it is recommended to check the ph level with a ph tester or litmus paper to insure that no cleaning solution remains in the lines.
- Clean the couplers – ensure there is no residue or substances on them before reconnecting.
- Then reconnect the kegs and allow some beer to run through the faucet and discard to make sure all the lines are completely refilled with beer.
- Make sure to thoroughly wipe the faucets with soap and water. Use a pointed tool to wipe the inside of the pour spout.

BLENDER

CHEMICALS NEEDED:

- None

OPERATIONAL TIPS:

- Throughout the night, make sure to rinse the measuring reservoir with water after EVERY use.
- This prevents cross contamination and keeps the blades sharp and working properly.

CLEANING INSTRUCTIONS:

DAILY

- Unplug the blender to ensure no power is circulating.
- Remove measuring reservoir from base and take it to the dish area to be cleaned and sanitized at the end of the night.
- Be sure to include the top of the blender as well.
- Using a damp cloth, wipe the base of the blender. Ensure that you wipe around the motor ridges.
- Retrieve Measuring reservoir and lid, allow to air dry.

COFFEE MACHINE

CHEMICALS NEEDED:

- Scout Detergent
- Oasis 146

OPERATIONAL TIPS:

- To prevent liming problems in tank fittings, remove spray-head and insert de-liming spring all the way into the tank. When inserted into tank properly, no more than ten inches of the spring should be visible at the spray-head fitting. Saw back and forth five or six times. This will keep fittings open and clear of lime. In hard water areas this should be done everyday. This process takes approximately one minute. In all areas the spray-head should be cleaned at least once a week. Where bad liming has already occurred, a new complete tank assembly may be installed.

CLEANING INSTRUCTIONS:

DAILY

- At the end of each night, remove filter baskets and take them to the dish area to be cleaned and sanitized. Allow to air dry.
- Remove diffusing heads (where hot water is dispensed) and black guard posts (screwed into docking tray) and place them in a weak solution of hot water and Scout detergent. Leave in solution for 20-30 minutes. Remove fixtures from cleaning solution and place in a cup of hot water for the remainder of the evening.
- Using a hot cloth and Oasis 146, spray down the exterior of the coffee machine, wiping the docking platform, face, and back of the machine thoroughly.
- Slide the coffee machine to one side and spray underneath the machine as well. Coffee tends to get trapped there and makes for a perfect breeding ground for bacteria.
- Rinse out all thermoses with Scout and hot water thoroughly and fill each thermos with clean boiling hot water to leave overnight.

COMBO ICE BINS

CHEMICALS NEEDED:

- Oasis 146
- Medallion

OPERATIONAL TIPS:

- Remember to always use the ice scoop when filling glasses. Scooping ice with a glass can cause the glass to break, and is potentially hazardous to our guests.

CLEANING INSTRUCTIONS:

DAILY

- Remove Ice from insert and cold plate (if applicable) from the bottom of the ice bin.
- Take all removable items (rubber and stainless wells) to the dish area for cleaning.
- Fill a large jug with hot water and pour around the inner walls of the ice bin, melting any left over ice.
- Fill a second jug of hot water and pour directly down the drain.
- Using Oasis 146, spray the inside of the ice well and wipe clean using a clean damp cloth.
- Fill another jug of hot water and rinse away any left over residue.
- Spray the cold plate with Oasis 146, wipe clean with damp cloth and rinse with hot water.
- Use a dry cloth to wipe clean the inside of the ice well.
- Spray the EXTERIOR of the ice bin with Medallion Stainless Steel Polisher and wipe clean (going with the grain of the steel) with a dry cloth.

CONDENSERS

CHEMICALS NEEDED:

- None

CLEANING INSTRUCTIONS:

- Turn the electrical power to the condensing unit OFF.
- Remove the louvered grill.
- Vacuum or brush the dirt, lint and paper from the finned condenser coil.
- If you have significant dirt build up you can blowout the condenser with compressed air.
- When finished, be sure to replace the louvered grill. The grill protects the condenser.
- Turn the electrical power to the condensing unit back ON.

OPERATIONAL TIPS:

- The condenser coil looks like a group of vertical fins. You need to be able to see through the condenser coil for the unit to function at maximum capacity.
- A clogged condenser coil will cause the compressor to shut down or fail.

CONVECTION OVEN

CHEMICALS NEEDED:

- Oasis 146
- Scout

CLEANING INSTRUCTIONS:

DAILY

- Clean outside of the oven daily by spraying with Oasis 146 solution and wiping with a clean damp cloth.
- Remove Wire racks and take to dish area for cleaning.
- Clean porcelain oven interior daily with Scout and water. Rinse thoroughly and wipe dry with a soft clean cloth.

OPERATIONAL TIPS:

- For burned-on foods and grease which resist simple soap and water cleaning, an abrasive cleanser (scouring powder) mixed into a paste may be used. Apply with stainless steel wool or sponge, always rubbing with the "grain."
- This treatment is equally effective for "heat tint" (slightly darkened areas caused by oxidation). Again, remember to rub in the direction of the polish lines. Rinse with clear water and dry with a soft cloth.
- When using the convection oven for the first time with a particular food, check the degree of doneness periodically before the suggested time has elapsed to make sure the desired doneness is achieved.

COOK AND HOLD

CHEMICALS NEEDED:

- Scout Detergent
- Oasis 146
- Greasecutter Plus

OPERATIONAL TIPS:

- Daily cleaning must be performed on this machine or warranty will be null and void.
- **CAUTION:** Clean evaporator daily to prevent chlorides (salts) from accumulating, causing the evaporator tank to corrode to the extent that leaks will occur. Experience has shown that leaks will occur only through failure to clean and rinse the evaporator daily.
- LEAKING EVAPORATORS ARE NOT COVERED UNDER WARRANTY.

CLEANING INSTRUCTIONS:

DAILY

- **WARNING:** Before each cleaning procedure, disconnect appliance from its electrical power source and allow to cool for at least one half hour.
- Place empty pan under drain valve, open valve, and allow evaporator to drain.
- Remove and clean rack supports using Scout Detergent solution. Clean probe (if included) with Scout detergent and water.
- Spray food chamber and evaporator with Oasis 146 and wipe with clean hot cloth to remove residue.
- Wipe inside surfaces to remove all food deposits.
- Wipe exterior of Cook and hold with Greasecutter Plus and wipe with clean hot cloth. Pay attention to gaskets and crevasses to ensure there is no grease left behind.

Side note:

The Evaporator is the reservoir where the water fills.

To learn more:

http://www.winstonind.com/promotions/cac522silveredition_re_v2.swf

DEEP FRYER

CHEMICALS NEEDED:

- Grease Cutter Plus
- Medallion

OPERATIONAL TIPS:

- Do not use chlorine or sulfate/sulfide cleaners.

CLEANING INSTRUCTIONS:

DAILY

- Remove the baskets and take them to the dish area for cleaning
- Allow the fryer to cool then drain the oil. If the oil is to be reused, filter and transfer it into a clean stainless steel container with a cover.
- Spray the interior surface of the fryer with GreaseCutter Plus and allow it to soak in for five minutes.
- Use a damp cloth to wipe up the dissolved grease then rinse with clean water.
- Spray the exterior surface of the fryer with GreaseCutter Plus and wipe with a clean damp cloth. Clean all knobs, handles and dials.
- Finish exterior cleaning with Medallion and a clean damp cloth for polished finish.

Weekly:

- See Boil Out Procedure.

DEEP FRYER – BOIL OUT

CHEMICALS NEEDED:

- Express Fryer Cleaner

OPERATIONAL TIPS:

- Do not use chlorine or sulfate/sulfide cleaners when doing the boil out procedures.

CLEANING INSTRUCTIONS:

Weekly:

- Drain the tank
- Once the shortening has been drained, flush out scraps and sediment using a tank brush.
- Close the drain valve and fill tank water. Use Express Fryer Cleaner mixture.
- Solution level must be between the MIN and MAX levels on the fryer tank.
- Set thermostat to the temperature recommended for the solution being used. Allow solution to simmer for about 15 to 20 minutes.
- Drain the cleaning solution from the tank.
- Close the drain valve and refill the tank with water. Add 1 cup (1/4 L) of vinegar to neutralize alkaline left by the cleaner. Solution level must be between the MIN and MAX level on the fryer tank.
- Bring the solution to a simmer, turn the thermostat off and allow to sit for a few minutes.
- Drain the tank and rinse thoroughly with clear, hot water. All traces of cleaner must be removed. Dry the tank thoroughly.
- Close the drain valve and add shortening. The fryer is now ready for use.

DISHWASHER

CHEMICALS NEEDED:

- Scout Detergent

OPERATIONAL TIPS:

- DO NOT overload dish racks.
Ware should face the direction of dish rack travel.
- Observe recommended wash and rinse temperatures:
WASH: 160°F, RINSE: 180°F minimum.

CLEANING INSTRUCTIONS:

DAILY

- Push "Power Off" button.
- Raise all access doors.
- Lift drain lever inside door opening.
- Remove curtains and clean with a warm water – Scout solution and a soft bristled scrub brush.
- Remove wash arms, unscrew plugs, flush arms with water, check for plugged wash arm nozzles, remove any obstructions, screw plugs into wash arms.
- Clean debris and water from dish tables into dishwasher.
- Remove and clean strainer pans and scrap basket(s).
- Remove and clean final rinse pan strainer.
- Clean the pump intake screen.
- Spray down machine interior with water.
- Inspect tank interior, remove any remaining soil.
- Wipe down exterior with a wet wash rag – DO NOT SPRAY THE EXTERIOR WITH A HOSE.

REASSEMBLING THE DISHWASHER

- Install strainer pans and scrap basket(s).
- Install wash arms.
- Install final rinse pan strainer.
- Hang curtains on corresponding hooks.
- Leave doors open to air out machine interior.

GAS CHARBROILER

CHEMICALS NEEDED:

- Greasestrip Plus

OPERATIONAL TIPS:

- Grates are maintained throughout the night with a grill brush and should be oiled regularly.
- Do not place pans over the grates to burn off char. This will cause SERIOUS damage to the burners and gas valves.

CLEANING INSTRUCTIONS:

DAILY

- Let the grill cool down, then remove grates and place in a solution of Greasestrip Plus and hot water. Allow to soak for 5 minutes.
- Baked on grease or food may have to be loosened with a stiff brush or scraper.
- Use a damp cloth to wipe up the dissolved grease, then rinse with clean water and allow to air dry.
- Clean all drip trays and sliding shelves.
Clean all knobs, handles and dials.

WEEKLY

- Remove radiants and brush clean.
- Carefully brush the burners to ensure there is no char buildup or blocked holes. **IMPORTANT!**

GAS RANGE

CHEMICALS NEEDED:

- GreaseCutter Plus
- Greasestrip
- Scout

OPERATIONAL TIPS:

- *Season the open top grates after each cleaning. Failure to season grates will cause grates to rust.
- Empty the grease pan whenever it is 3/4 filled.
- You MUST ensure that all cast iron parts of the range are dried immediately. If not, it can cause rusting and shorten the life and efficiency of your range.

CLEANING INSTRUCTIONS:

DAILY

- While still warm, wipe top with a soft cloth to remove spillovers, grease, etc., before they burn in. A crust on top of the range slows down cooking speed because it reduces the flow of heat to the utensil.
- The drip shield, grids and grease pan should be washed with a solution of Greasecutter Plus and hot water.
- Clean cast iron open top grates with Scout and hot water solution. Rinse thoroughly and dry with a clean cloth. Immediately after drying (with grates still removed from the range top), season (rub down) grates lightly with liquid vegetable or spray cooking oil.
- After *seasoning, replace grates onto the range. Turn all open top sections ON LOW and allow them to burn for at least 15 minutes before using pots or pans on the range top.

*Seasoning is the act of rubbing the exposed grates with vegetable or cooking oil.

GLASS FROSTER (BAR)

CHEMICALS NEEDED:

- Oasis 146

OPERATIONAL TIPS:

CLEANING INSTRUCTIONS:

DAILY

- Wipe exterior doors and sides with Oasis 146.
- Immediately rinse off cleaning agent(s), using clean warm water, clean soft cloth or sponge.
- Wipe inside door gaskets with Oasis 146 and wipe clean with damp cloth
- Immediately rinse off cleaning agent(s), using clean warm water, clean soft cloth or sponge.

WEEKLY

- Unplug and Defrost.
- Remove all contents inside chiller and wipe all surfaces (shelving, walls etc.) with Oasis 146.
- Wipe down door gaskets and exterior of chiller with same solution.
- Use clean damp cloth and wipe residue from all surfaces.
- Using a dry cloth, wipe all surfaces – do not allow to air dry – especially door gaskets.

ROTARY GLASSWASHER (BAR)

CHEMICALS NEEDED:

- Oasis 146

CLEANING INSTRUCTIONS:

DAILY

- Remove the Front Shield and Position Glass Stop Arm past the Conveyor.
- Remove the Front Curtains and Conveyor.
- Turn the Fill Switch to the "on" position to insure that the Wash and Rinse Tanks are full.
- Turn the Conveyor Switch to the "on" position for as long as necessary to check the 15 nozzles in the Wash Spray.
- Turn the Conveyor Switch and Fill Switch to the "off" position.
- Remove Drain Plugs to drain tank.
- **Remove Rinse Tank Guide.**

- With tanks drained, remove Wash Spray Box, Spray Box Gasket, and Pump Inlet Screens.
- Remove all debris.
- Thoroughly scrub and rinse all components removed from unit.
- With a Scotch-brite pad, thoroughly scrub the interior of the unit.
- The Top Section can be removed for ease of cleaning. Do NOT use steel wool.
- Rinse the interior with clean water.
- Reinstall all components removed for cleaning except Conveyor, Front Curtain(s), and Front Shield.
- Check Detergent and Sanitizer Containers. Refill or replace if empty
- Turn Fill Switch to the "on" position.
- Visually inspect Detergent and Sanitizer Inlets while tanks are filling. Detergent and sanitizer should be intermittently dripping.
- Replace Conveyor, Front Curtain(s), and Front Shield.
- Allow the unit to reach operating temperature.

ICE MACHINE

CHEMICALS NEEDED:

- Approved chemicals from technician and manufacturer.

CLEANING INSTRUCTIONS:

EVERY 3-6 MONTHS – To be done by a professional

- Clean the water circuit to remove scale build up and mineral deposits.
- Critical areas are the Evaporator and the water spray tubes.
- Run sanitizer through the water circuit to kill bacteria.

OPERATIONAL TIPS:

A licensed technician should do this.

ICED TEA BREWER

CHEMICALS NEEDED:

- Oasis 146
- Lime-Away

OPERATIONAL TIPS:

- Lime scale may build up in the reservoir tank, so be sure to check on this every 3 months or so.
- If the tank appears to be developing a film around the walls, de-lime the machine using "Lime-Away" solution from Ecolab.

CLEANING INSTRUCTIONS:

DAILY

- Remove Filter basket and send to dish area for cleaning and sanitization.
- Using Oasis 146, spray the exterior of the machine and wipe with clean hot cloth, removing sticky residue.
- Move brewer to one side, and wipe any spillage that may have been trapped under the machine.
- Empty the urn and rinse it with hot water.

DE-LIMING (EVERY 3 MONTHS)

To prevent liming problems in tank fittings remove spray head and insert de-liming spring all the way into the tank. When inserted into tank properly, no more than ten inches of the spring should be visible at the spray head fitting. Saw back and forth five or six times. This will keep fittings open and clear of lime. In hard water areas this should be done everyday. This process takes approximately one minute. In all areas the spray head should be cleaned at least once a week. Where bad liming has already occurred, a new complete tank assembly may be installed. The tank may be changed in approximately 5 - 10 minutes time.

JUICER

CHEMICALS NEEDED:

- None

OPERATIONAL TIPS:

- Should your juicer overheat and stop operating, let it cool to room temperature and then press the reset button on the bottom of the machine. Resume juicing.
- To extend the life of your juicer, it is extremely important that liquid does not enter between the bowl support and the motor housing. Do not pick up the juicer by the bowl support. This can cause cracks where liquid can seep into the motor.
- Motor never needs oiling; bearings are grease sealed.
- Power cord or motor should not come in direct contact with water.

CLEANING INSTRUCTIONS:

DAILY

- Unplug the juicer, remove and thoroughly wash and dry the spout, dome, strainer and extracting bulb. Wipe away any juice that may have accumulated in the bowl support with a damp sponge.
- To remove the strainer, slide strainer puller completely under edge of square strainer hub. Turn knob on top of strainer puller clockwise until strainer loosens. Remove strainer puller; lift off strainer and empty contents.
- Run contents of Juicer through the dishwasher at the end of each night to ensure complete sanitization.

MEAT DRAWERS

CHEMICALS NEEDED:

- Oasis 146
- Medallion

OPERATIONAL TIPS:

A few hints to cleaning stainless steel:

- Olive Oil. Rub stainless steel drawers with olive oil to remove streaks.
- Vinegar. To clean and polish stainless steel, simply moisten a cloth with undiluted white or cider vinegar and wipe clean. Can also be used to remove heat stains on stainless steel cutlery
- Club Soda. Remove streaks or heat stains from stainless steel by rubbing with club soda.

CLEANING INSTRUCTIONS:

DAILY

- Remove all left over product and store in the walk-in cooler according to standard procedure.
- If your drawers have inserts, remove them and take to the dish area for cleaning.
- Open drawer and spray all stainless areas with Oasis 146
- Wipe with a clean hot cloth
- Spray clean area with Medallion Stainless cleaner and polish, and wipe with a clean damp cloth.
- Make sure to get into all crevasses, corners and seals. Sanitization is extremely important here.
- Gather all Inserts from dish area and place back in the drawers.
- Some meat drawer models will require defrosting from time to time, please be aware that this should be done weekly.

MIXER

CHEMICALS NEEDED:

- Scout Detergent
- Oasis 146

OPERATIONAL TIPS:

- Oil as directed by manufacturer, if required.
- **DO NOT USE VEGETABLE OIL OR OTHER COOKING OILS**
- Mineral Oil is the best solution for seasoning gears and pivot points.

CLEANING INSTRUCTIONS:

DAILY

- Remove Bowl, beaters and used attachments and place in sink for cleaning.
- Flush with water to remove excess soil.
- Scrub all parts in a hot solution of Oasis 146 with scrub brush.
- Clean all stationary parts in Scout / hot water solution.
Include:
 - Beater Shaft
 - Bowl Saddle
 - Shell and Base
- Wipe stationary components clean with new cloth and solution of Oasis 146 and warm water.
- Rinse by using clean damp cloth wrung out in clean hot water and wipe dry.

OASIS MACHINE

CHEMICALS NEEDED:

- Oasis 146

OPERATIONAL TIPS:

- Ensure that this is done every night.
- Absence of cleanliness in the Oasis machine will create a breeding ground for bacteria and fruit flies.

CLEANING INSTRUCTIONS:

DAILY

- Run the blender to shave most of the remaining ice in the machine. You should leave a few cubes in the bottom of the hopper.
- Remove the hopper lid and pour warm water and Oasis 146 around the bottom of the hopper.
- Replace lid and shave last few cube into the blender
- Pour warm water and Oasis 146 into the drip pan located in the front of the machine and let drain.
- Unplug the machine
- Sanitize the hopper and its lid with Oasis 146 solution. Leave the lid off and let the unit air dry over night.
- Remove the splashguard from the ice chute, then wash, rinse and sanitize. Put it on the drain board to air dry.
- Wipe the docking station of the machine with clean cloth dampened with Oasis 146 and warm water, wipe dry.

PEPSI SODA TOWER - DAILY

CHEMICALS NEEDED:

- None

OPERATIONAL TIPS:

- It is important that this is completed every night. Syrup consists of sugar which is the #1 attraction for pests and flies.
- Be sure to get into all corners so there is no residue left for pests.

CLEANING INSTRUCTIONS:

- Turn the key switch located on the side of the machine to the "off" position.
- Remove the Cup Grid, Back Splash Panel, Drain Pan and Ice Bin cover, and take them to the dish area to be cleaned.
- Remove all Ice from the Ice Bin and place in a large container for staff to use while you are cleaning.
- Rinse out Ice well with hot water and a clean cloth to wipe the inner walls of the ice well.
- Remove valve covers and place them in hot water to soak for 15-20 mintues. **DO NOT LEAVE THEM OVERNIGHT.**
- Replace cup grid, splash panel, drain pan and ice bin cover.
- Replace Valve covers
- Turn machine on.

PEPSI SODA TOWER - WEEKLY

CHEMICALS NEEDED:

- None

CLEANING INSTRUCTIONS:

Cleaning the Dispensing Valves

- Switch Key to “off” position
- Remove Valve covers, syrup diffusers and nozzles and wash with a small nylon brush in warm soapy water.
- Reinstall nozzles and diffusers
- Turn the Key to “On”

OPERATIONAL TIPS:

- To ensure the smooth flow of syrup and Soda please make sure to do this on a weekly basis.

POP GUN

CHEMICALS NEEDED:

- Oasis 146

OPERATIONAL TIPS:

- Because of the high sugar content in the syrup, it is of utmost importance to clean this tool every night.
- Stagnant sugars can cause fruit fly infestation and attract ants.

CLEANING INSTRUCTIONS:

DAILY

- Remove nozzle from Gun and place it in a singles glass filled with soda water.
- Wipe the stainless hose with oasis 146 and a damp cloth.
- Fill a large jug (pitcher) with hot water and place entire gun head inside. Dunk the gun a few times in the hot water to loosen any residue.
- Wipe dry with a clean cloth.

WEEKLY

- Have a Pepsi representative change the filter in the bar guns on your annual maintenance checkup.

POTATO DRAWERS

CHEMICALS NEEDED:

- Oasis 146
- Medallion

OPERATIONAL TIPS:

A few hints to cleaning stainless steel:

- Olive Oil. Rub stainless steel wells with olive oil to remove streaks.
- Vinegar. To clean and polish stainless steel, simply moisten a cloth with undiluted white or cider vinegar and wipe clean. Can also be used to remove heat stains on stainless steel cutlery
- Club Soda. Remove streaks or heat stains from stainless steel by rubbing with club soda.

CLEANING INSTRUCTIONS:

DAILY

- Remove drawers and take to dish area to be sprayed and cleaned.
- Ensure that ALL residue has been cleaned off of the inserts before replacing them.
- Spray the interior of the warming drawers with Oasis 146 and wipe with a clean hot cloth.
- Make sure to clean between crevasses and corners.
- Spray the exterior face of the drawer with Medallion stainless cleaner and wipe with a clean damp cloth.

ROBOT COUPE

CHEMICALS NEEDED:

- None

OPERATIONAL TIPS:

CLEANING INSTRUCTIONS:

- Remove blades, bowl and lid from base and take to dish area for sanitization and cleaning.
- These parts of the Robot Coupe are dishwasher safe and must be cleaned after each use.
- Wipe base of Robot Coupe with a clean damp cloth to remove residue and food.
- Make sure that there is no residue near the motor wheel as it can slow the performance of the machine.
- Leave machine to air dry at the end of the night. Do not reassemble until morning when it has completely dried.

SLICER

CHEMICALS NEEDED:

- Scout/Mild Detergent
- Medallion

OPERATIONAL TIPS:

- Never clean any part of the Slicer with steel pads.

CLEANING INSTRUCTIONS:

DAILY

- Turn off mixer.
- Use a clean cloth soaked with Scout/mild detergent and warm water to wipe the surfaces of the machine. Rinse using a fresh cloth and clean water.
- Clean the carriage tray, knife cover, deflector and sharpener with warm soapy water in a sink and rinse with clean water. Replace all removed parts when dry.
- Clean completely around the ring guard by working a moistened, folded paper towel between the ring guard and knife. Insert the towel at the base of the ring guard. Manually rotate the knife and the towel will wipe the ring guard and the edge of the gauge plate as it follows the knife.
- Wash and rinse both sides of the knife.
- Clean out the hole for the knife cover rod as necessary by swabbing with a tube brush.
- Reassemble the sharpener by lowering it onto the sharpener post.
- Insert the knife cover rod into its hole (lower left side).
- The slicer has a cleaning leg underneath the machine. Lift the front of the slicer until the cleaning leg swings straight down. Pull the cleaning leg all the way to the front so the slicer is completely supported before cleaning underneath.

STEAMER

CHEMICALS NEEDED:

- Vinegar Solution

OPERATIONAL TIPS:

- Never apply food oils or petroleum lubricants directly to the door gasket. Petroleum-based solvents and lubricants will reduce gasket life.
- Leave compartment door slightly open when steamer is turned off.
- Your Steamer MUST include a dedicated filter.

CLEANING INSTRUCTIONS:

DAILY

COOKING COMPARTMENT DRAIN

- Inspect compartment drains daily for blockage.
- Remove any particles or debris from the perforated strainer daily (or more often if needed).
- Make a solution of warm water and vinegar. Pour 1/2 gallon (1.9 liters) of it down the compartment drain and rinse by pouring 1/2 gallon (1.9 liters) of hot water down the compartment drain

COMPARTMENT

- Wash the inside of the compartment with a solution of warm water and vinegar.
- Rinse with warm water.

DOOR GASKET

- Clean the gasket sealing surface of the compartment door to remove food acids for maximum gasket life. Do not use any solvents or sharp instruments.
- Wash with a cloth moistened in a solution of Oasis 146 and warm water.
- Rinse with a fresh cloth moistened with warm water to remove all traces of detergent.
- Wipe dry with a clean cloth.

WEEKLY - See "De-scaling Procedures"

STEAMER DESCALING - MANUAL

ITEMS REQUIRED

- Ultra Lime-A-Way
- Funnel
- Plastic or rubber gloves
- Safety goggles or face shield
- Measuring cup
- 1-gallon container for mixing deliming solution
- Petrol-Gel Lubricant or equivalent food grade grease for coating deliming port threads

Note: Deliming solution may cause the surface of aluminum measuring tools to tarnish or etch.

CLEANING INSTRUCTIONS:

BASIC UNIT (Manual Drain Lever)

1. Pull drain lever out to open generator drain and turn unit off. Wait 5 minutes for steam generator to completely drain.
2. Turn cooking timer to OFF.
3. Prepare deliming solution according to the instructions on the deliming material package.
4. Remove delime port cap on top of unit and insert funnel into delime port.

Note: Steps 6, 7, 8 and 9 must be completed within a 5-minute time period.

5. Lightly coat deliming port threads with Petrol-Gel.
6. Push drain lever in to close the drain valve and turn the unit on.
7. Pour deliming solution into the steam generator slowly to avoid spillage.
8. Immediately remove funnel from delime port then rinse port with clean water.
9. Immediately install delime port cap. Cap must be installed and tightened securely at all times.
10. After 30 minutes, turn cooking timer on for 3 minutes to delime the steam tubes and nozzles.
11. After 50 minutes, pull drain lever out to turn the unit off and allow steam generator to completely drain, 5 minutes.
12. Rinse steam generator with clean water:
 - A. Push drain lever in to close drain and turn power on. Wait 20 minutes then turn cooking timer on for 30 seconds to rinse the steam tubes and nozzles.
 - B. Pull drain lever in and allow steam generator to completely drain.
 - C. Turn cooking timer to OFF.
 - D. Repeat steam generator rinse one time.
13. Clean exterior and interior using a mild solution of soap and water. Rinse with clean water then dry with a soft cloth.
14. Leave compartment door open when not in use.
15. The steamer is ready for operation or shutdown.

STEAMER DESCALING - AUTO

ITEMS REQUIRED:

- Ultra Lime-A-Way
- Funnel
- Plastic or rubber gloves
- Safety goggles or face shield
- Measuring cup
- 1-gallon container for mixing deliming solution
- Petrol-Gel Lubricant or equivalent food grade grease for coating deliming port threads

Note: Deliming solution may cause the surface of aluminum measuring tools to tarnish or etch.

CLEANING INSTRUCTIONS:

PROFESSIONAL UNIT (Automatic Drain)

1. Turn power switch OFF. Wait 5 minutes for steam generator to completely drain and the drain valve to close.
2. Turn cooking timers to OFF.
3. Prepare deliming solution according to the instructions on the deliming material package. Follow all manufacturer's instructions.

4. Remove delime port cap on top of unit and insert funnel into delime port
5. Pour deliming solution into the steam generator slowly to avoid spillage.
6. Remove funnel from delime port then rinse port with clean water.
7. Lightly coat delime port threads with Petrol-Gel then install delime port cap. Cap must be installed and tightened securely at all times.
8. Turn power switch ON.
9. When ready light comes on, turn cooking timer on for 3 minutes to delime the steam tubes and nozzles.
10. After 40 minutes, turn power switch OFF and allow steam generator to completely drain, 5 minutes.
11. Rinse steam generator with clean water:
 - A. Turn power switch ON. When ready light comes on, turn cooking timer on for three minutes to rinse the steam tubes and nozzles.
 - B. Turn power switch OFF and allow steam generator to completely drain.
 - C. Turn cooking timer to OFF.
 - D. Repeat steam generator rinse one time.
12. Clean exterior and interior using a mild solution of soap and water. Rinse with clean water then dry with a soft cloth.
13. Leave compartment door open when not in use.
14. The steamer is ready for operation or shutdown.

U/C GLASS WASHER

CHEMICALS NEEDED:

- Scout Detergent

OPERATIONAL TIPS:

- The glass washer should be delimed on a regular basis (1-2 times per month) as required. The frequency will depend on the mineral content of the supply water. Inspect the machine interior for lime deposits.
- If deliming is necessary, a deliming agent (such as Lime Away) should be used for best results.

CLEANING INSTRUCTIONS:

DAILY

- Turn the On-Off switch to the off position.
- Open the door and remove the wash arms and the strainer assembly.
- To remove the lower wash arm, remove the retaining screw, grasp the wash arm at the center and pull it up and out of the machine.
- Lift strainer assembly out of sump, over wash arm shaft.
- To remove the upper wash arm, hold the wash arm in place while removing the retaining screw and then remove the upper wash arm.
- Thoroughly clean items in a sink with Scout Detergent.
- With a damp cloth, wipe the interior and exterior of the machine. When cleaning the inside of the door, be sure to wipe the lip at the bottom of the door.
- Reinstall the strainer and wash arms and tighten the retaining screw on both the upper and lower wash arms.
- Leave the door ajar overnight to allow the interior to air out and dry.

U/C GLASSWASHER - DELIMING

CHEMICALS NEEDED:

- Ultra Lime-a-way

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OPERATIONAL TIPS:

- **Do not allow the deliming agent to remain in the machine longer than recommended by the deliming agent manufacturer.** After deliming, the machine should be run through two cycles with no dishes to rinse and flush the machine interior.
- The motor has grease-packed ball bearings and, therefore, requires no lubrication.

CLEANING INSTRUCTIONS:

EVERY 2 MONTHS – In Hard Water Areas

EVERY 6 MONTHS – In Other Areas

- Remove rack from machine.
- Close the door.
- Allow machine to fill for 10 to 15 seconds.
- Partially open the door and wait 5 seconds.
- Open door; add deliming agent.
- Close the door and allow the machine to complete the wash/rinse cycle.
- Inspect the interior of the machine for lime deposits.
Repeat steps 2 through 6 if necessary.

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WARMER DRAWERS

CHEMICALS NEEDED:

- Oasis 146

CLEANING INSTRUCTIONS:

- Remove insert and take to dish area for cleaning.
- Remove Drawers (if possible). Clean the slide rails, handles and all other surfaces with solution of Oasis 146 and hot water.
- Clean the inside including top, back, sides, floor and slide rails with the same solution.
- Allow to air dry.

OPERATIONAL TIPS: