

RE-ETHERMALIZER CLEANING PROCEDURES



CLEANING

DAILY CHECKS

- 1 Make sure the high temperature limit, temperature probe and elements are in the correct position, secured in place.
- 2 Check that the wires and cords are not frayed or loose both in and out of the cabinet.
- 3 Check around the appliance for loose parts or accessories that need to be secured or other foreign objects that need to be removed (example: Aerosol cans).
- 4 Check for water leaks around the drain lines, water supply in and out of the cabinet and around the appliance.

MONTHLY CLEANING

- 1 Scrub the tank, basket hanger, baskets, heating element and temperature probe with an abrasive pad and commercial cleaner designed for cleaning and sanitizing food contact surfaces.
- 2 Rinse the inside of the tank and its components thoroughly with cool water at least twice.
- 3 Clean the inside of the cabinet with a clean, dry cloth.
- 4 Clean the outside of the cabinet with a wet cloth and mild detergent. Do not introduce the detergent into the tank and food zone regions.
- 5 Descale regularly by using Boil Out. Rinse the inside of the tank and components thoroughly with cool water — a minimum of twice — until no chemical residue is present.



TROUBLESHOOTING TIPS

- ✓ Check to see if the water sensor is clean — located on the inner front side of the well and looks like two screws. DO NOT clean with an abrasive pad — use a soft brush and cleaning chemical.
- ✓ Make sure the water is turned on.
- ✓ Make sure the gas is turned to the ON position. If electric, make sure the unit is plugged in.
- ✓ Check to make sure the gas hose is fully seated.
- ✓ Make sure the breaker is turned on. If tripped, place a service call to help determine why.



DID YOU KNOW?

The food safety Danger Zone is any temperature between 40°–140°F. When food is at room temperature for too long, bacteria can grow at dangerous levels, doubling in size within 20 minutes¹. Foods should be reheated to an internal temperature of 165°F. Food stored in a freezer should be held at 0°F or lower. When held below 0°F, food is kept safe indefinitely².

1 https://www.fsis.usda.gov/wps/portal/fgis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/danger-zone-40-140-f/CT_Index

2 https://www.fsis.usda.gov/wps/portal/fgis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/keep-food-safe-food-safety-basics/ct_Index/#9



Disconnect power supply before cleaning. Wear protective gloves and clothing. The water is extremely hot and can cause severe injuries.



All personnel involved in cleaning kitchen equipment are required to wear the following safety equipment: chemical splash goggles, impervious gloves.