



## DIRECTIONS FOR USE

**ALWAYS WEAR** • Heat Resistant Gloves • Apron • Safety Glasses

### LOADING

- Rinse off all food particles
- Lift the load basket onto the side hooks
- Place items carefully into the load basket (don't splash)
- Lower the basket slowly into the solution and close the lid

### UNLOADING

- Lift the load basket slowly onto the side hooks remove items (don't splash)
- Rinse and scrub all items thoroughly with hot or cold water before leaving to dry
- If items are not rinsed thoroughly a harmless white residue stain may develop. This can be removed with stainless steel oil.

### SOAKING TIMES

- As per the timetable
- If carbon is still present then scrub, rinse and resoak

Tank temperature should be set at 80 – 85 degrees

### FIRST AID MEASURES

#### In Eye:

Immediately flush with water for at least 15 minutes  
Get Medical Attention Urgently

#### On Skin:

Rinse Well with Water  
Get Medical advice if irritation/burning occurs

#### Ingested:

Do not Induce Vomiting  
Rinse Mouth and Drink Water  
Get Medical Attention Urgently

For emergencies contact Chief Chemist, Ph (02) 9540 1877