



GOSLYN OPERATING AND MAINTENANCE PROCEDURES



Important: Operators – It is required for you to perform these tasks either before or after normal business operating hours when all cooking and prep utensils have been properly cleaned and put away. Employees must ensure that all food products have been removed from the area so as to guard against contamination. Finally, all employees must wash their hands after performing these tasks.

1.

Empty The Strainer Basket as needed & Wipe Out Under Lid



2.

Empty Oil Cassette as needed



Use the Bottlebrush as needed to Clean Oil Outlets.

1.



3.

Open Flush Valve as needed for 10 Seconds with Water Flowing into Unit
Do Not Allow Unit to Empty as Heating Element May Become Damaged



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