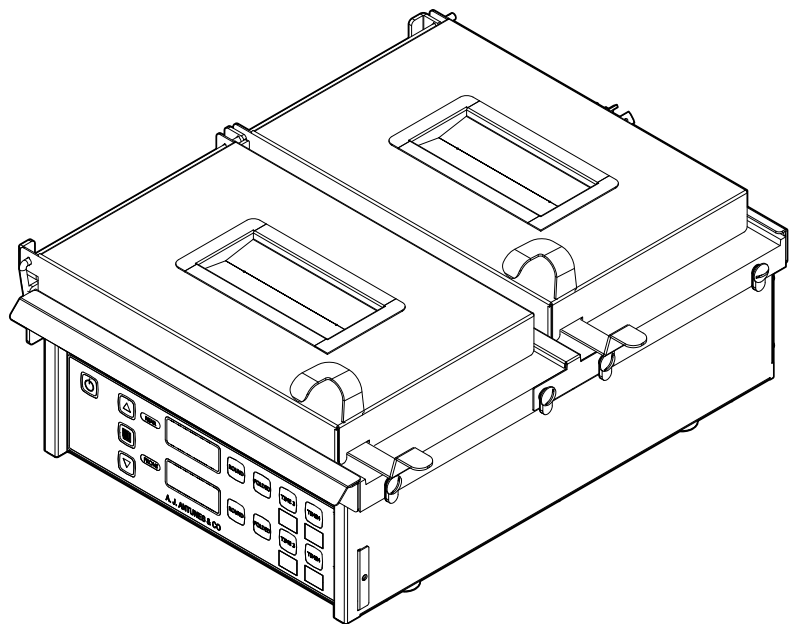


Antunes Egg Station Dual Zone

Model ESDZ-1200

Daily maintenance tasks

GR 4 D1 Clean egg station



Hazards

These icons alert you to a possible risk of personal injury.

Equipment alerts

Look for this icon to find information about how to avoid damaging the equipment while doing a procedure.

Tips

Look for this icon to find helpful tips about how to do a procedure

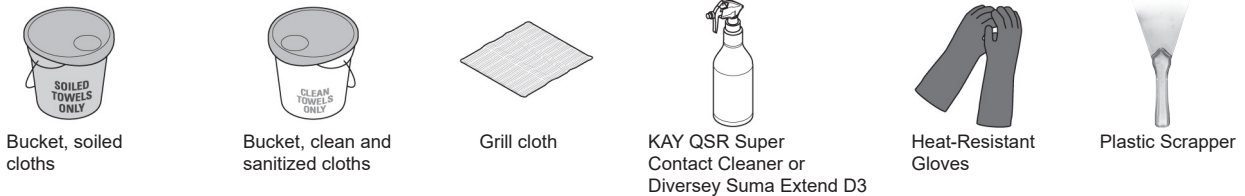
Why To maintain food safety standards and to keep the egg cooker/egg steamer clean

Time required 2 minute to prepare 10 minutes to complete

Time of day After close For 24-hour restaurants: during low volume periods when regular menu is being served


Hazard icons  Chemicals  Hot Surfaces

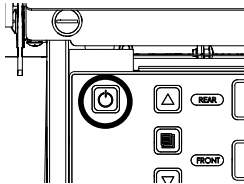
Tools and supplies



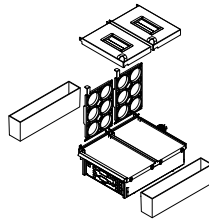
Procedure

- 1. Disconnect unit from power.**
Turn the power switch off. Unplug the power cord. Allow the unit to cool down completely.

 **Hot Surfaces**
The unit will be hot.

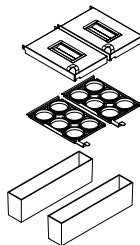



- 2. Remove top cover, egg rings, and service pans.**
Remove the top cover, egg rings, and service pans from the unit. Take them to the three-compartment sink.



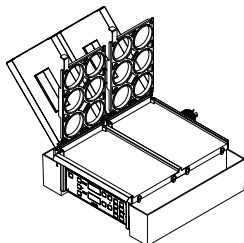
- 3. Wash, rinse, and sanitize top cover, egg rings, and service pans.**
Wash, rinse, and sanitize the top cover, egg rings, and service pans. Allow to air dry. Reinstall parts when complete.

 **Chemicals**
KAY QSR Super Contact Cleaner or Diversey Suma Extend D3




 **WARNING!**
DO NOT USE Heat Activated Grill Cleaner.

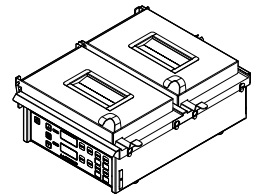
- 4. Clean cooking/steaming surface**
Spray a clean, sanitizer soaked cloth with KAY QSR Super Contact Cleaner or Diversey Suma Extend D3. Wipe the entire grill surface until it is clean. Use a separate clean, sanitizer-soaked cloth to rinse the grill surface to remove all traces of the KAY QSR Cleaner or Diversey Suma Extend D3.



If a scraper is needed:
Use a **PLASTIC** scraper for tougher residue. Do **NOT** use a metal scraper.

 **Equipment Alert**
Do not spray the electrical components unit with water or cleaning sprays. This can damage electrical components.

- 5. Wipe outside of cooker/steamer**
Dampen a clean, sanitized cloth with KAY QSR Super Contact Cleaner or Diversey Suma Extend D3. Wipe down the outside of the unit with a clean, sanitizer-soaked cloth.
- 6. Plug in the power cord.** Turn the power switch on. Return the unit to use.



WARNING!

Chlorides or high levels of pH or phosphates in cleaning agents (e.g. bleach, sanitizers, degreasers, or detergents) could cause permanent damage to stainless steel and aluminum surfaces. The damage is usually in the form of discoloration, dulling of metal surface finish, pits, voids, holes, or cracks. This damage is permanent and not covered by warranty. The following tips are recommended for maintenance of your stainless steel equipment:

- Always use soft, damp cloth for cleaning, rinse with clear water, and wipe dry. When required, always rub in direction of metal polish lines.
- Only use approved cleansers.
- Finger marks and smears should be rubbed off using soap and water.
- Do not use a metal scraper on grill surfaces.