

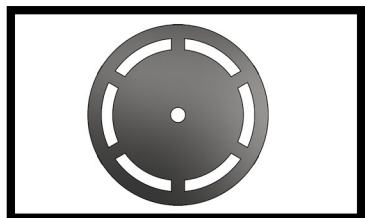
GCT FLOOR DRAIN/ CHANNEL CLEANING



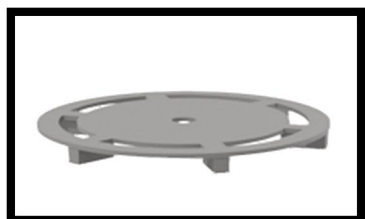
1. Remove all present foodstuffs, raw materials, wrapping materials and tools within the vicinity of the floor drain and/ or channel to be cleaned.



2. Cover all equipment in the vicinity that could be contaminated.



3. Remove excess dirt from floor and lids/ gratings, and place into designated container.



4. Remove lids and/ or gratings.

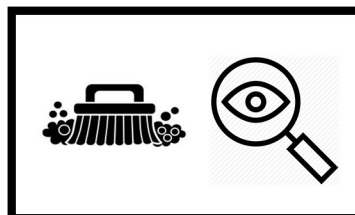


5. Remove and empty silt basket and only if required remove water seal assembly using an allen key wrench.



6. Place collected waste and dirt into designated trash container. Rinse lids/ grating, silt basket and water seal assembly with clean water. If required remove all stagnant water and debris at the bottom of the floor drain/ channel using a sponge. Then place the water seal assembly into its original position and tighten the fastening screws/ washers to secure it in place.

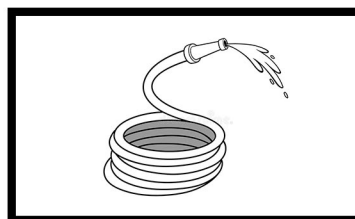
(If the water seal assembly is removed it is imperative that it is replaced and tightened after cleaning to ensure proper drainage operation)



7. Wash all surfaces with designated stainless steel friendly detergent and designated plastic hand brush. **(refer to: Care, Clean & Maintain Stainless Steel.pdf)** Visually inspect all surfaces for cleanliness, repeat cleaning process if necessary



8. Place silt basket and lids/ grating into its original position.



9. Rinse the entire product with clean water and finish by pouring a full bucket of clean water into the drain to prime the trap.



10. Thoroughly wash and sanitize your hands before coming into contact with food and/ or food service equipment.