

Technical Bulletin

Tanka

Food Service Premium Soak Tank Powder

Product Description:

TANKA is a premium synthetic soak tank powder, containing a highly active, yet low foaming amphoteric surfactant blend specifically selected for soaking and cleaning of grease and grime from pots, pans, aluminium baking trays, filters, grill tops and cooker heads in Food Service Soak Tank

TANKA is formulated as a 'Food Safe' cleaning product and when used as described meets the requirements of FSANZ Food Safety Standards 1.3.3 for use as a generally permitted processing aids within food manufacture as referenced in the 'FOOD SAFETY STATEMENT' later in this bulletin.

FEATURES

1. Concentrated: Provides excellent economy and in use efficiency
2. Multi Alkali & Mixed Low Foam Surfactants: To assist in the removal of protein, food and lipids.
3. Biodegradable & Environmentally Acceptable

Application:

1. Fill Soak Tank to tank fill line with hot water then add Tanka powder at the rate of 10-15gm per Litre over the surface of the hot water and agitate to dissolve. The operating temperature should be set at 80c – DO NOT PLACE BARE HANDS IN CLEANING TANK SOLUTION
2. Add items to be cleaned as outlined by the tank supplier.
3. Soak up to 12 hours for heavy soiled & carbonised items to allow cleaning to effect, then, after removing, rinse pans thoroughly with hot water. Consider running items through rinse cycle of dishwasher.
4. At the end of each tank cycle drain the Soak Tank and remove residues, clean thoroughly and rinse out.
5. Concentration dilution ratio 10-15 gm per Litre for regular greasy soil loads, up to 38gm/Litre for heavy



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Operating Procedure

Personal Protective Equipment

Removing the basket-Wear heat resistant gloves when removing the basket (temperature is over 80 degrees Celsius)

Sensitive Skin - Rubber washing up gloves or similar should be used when sensitivity to detergent solution occurs. The cleaning solution is not toxic or corrosive and will not harm skin or clothes. In cases of skin sensitivity rubber gloves should be worn. The operating temperature of the tank is 80 degrees Celsius inside the tank only. DO NOT put bare hands in the water as it is hot.

Operating Loading

1. To remove the basket, use heat resistant gloves.
2. Lift the basket to a comfortable working height and lock in position.
3. Load the basket. Always stand trays, tins, wires, etc on their side.
4. For very dirty items soak for 12 hours, rinse thoroughly with cold water and re-soak. Repeat as necessary.

Unloading

Open the lid.

1. To remove basket, use heat resistant gloves.
2. Lift the basket to a comfortable working height and lock in position.
3. Remove clean items and rinse thoroughly with cold water. Gloves should be worn (as for normal washing operations).
4. Reload tank if additional items need to be washed or soaked.
5. Lower the basket.
6. Close the lid and remove gloves.

Maintenance

Daily

1. Ensure the tank is turned on (indicator light on the side of the tank will glow) and the cleaning solution is hot (steam visible when the lid is opened).
2. Check water level and top up with clear water as required. The water level should be level with the indicator mark inside the tank.
3. Check for leaks or damage on the tank.

Weekly

1. Wipe the tank (outside area only) with a damp cloth.
2. Skim any excess fats / oils on the surface of the water and dispose of in the waste bin.

Food Safety Statement/Fit For Purpose:

With regard to the use of this product as a cleaner and / or sanitiser that may have incidental contact with food:

- 1) The raw materials / ingredients of this product are permitted as 'processing aids' as listed under clause 12 of the Food Standard Code 1.3.3 (Food Standards Australia New Zealand FSANZ) or
- 2) Are Generally Regarded as Safe (GRAS) according to the US Food and Drug Administration (FDA) or are recognised in the US Code of Federal Regulations (CFR) Title 21 part 178 as indirect food additives.
- 3) An FFP - Fit For Purpose Statement is available for this product when used in an export meat facility.

When used in accordance with the directions described in this product technical bulletin, this product complies with these recognised food safety parameters.

SHELF LIFE: As a quality assured manufacturer, Castle Chemicals has a stringent Quality assurance programme. As part of this regime, the label on this product shows a batch number and date of manufacture. This product has a shelf life of 24 months from the label printed date of manufacture. This information contained herein is based on data considered accurate. However, no warranty is expressed or implied regarding the accuracy of these data or the results to be obtained from the use thereof. Castle Chemicals assumes no responsibility for personal injury or property damage to vendees, users or third parties caused by the material. Such vendees or users assume all risks associated with the use of material.