



MEMO

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The purpose of this memo is to address recent questions with regards to the technical aspects of the Clean Tank.

Q1: What is X-Soak? What does a case of the product consist of?

A1: A case consists of a 12# bag of product.

Q2: How many 12" pans can fit in the tank?

A2: At least 30, and as many as 50.

Q3: How many 12" pans should be put in the tank for effective cleaning?

A3: Same effectiveness cleaning 1 pan as cleaning a tank full.

Q4: How many cleaning cycles is the liquid product good for?

A4: The solution lasts about 30 days.

Q5: What temperature does the tank water go up to?

A5: 165°F, is the factory-set temperature.

Q6: What level of condensation in the stores should we expect if the tank is on for 36 to 48 hours for example?

A6: Condensation hasn't been a concern, there is some steam when you lift the lid and condensation on the lid. There is also some evaporation but additional water can be added if necessary. The tank is designed to remain on.

Q7: What municipalities do you think we will have issues with pouring the excess used liquid from the tank, down the drain?

A7: It must be disposed of into a drain connected to a grease trap. This is the requirement we have run into.

Q8: How broken down in the tank is removed carbon? Is it still in chunks or does it liquefy it?

A8: It is mostly liquefied although some sludge and solids will remain in the bottom which should be scooped into a trash can.

Q9: Does draining the excess used liquid make sense to pour in our grease traps? I'm guessing this depends on broken down the carbon is.

A9: The heated solution actually helps keep grease from building up in lines. Solids should be scooped out of the tank once the liquids are drained off.

Q10: What is the weight of the tank?

A10: Approximately 100 lbs.

Q11: What is the average monthly electricity spend when running the tank in a normal fashion?

A11: The tank only draws 13AMPS and does not run constantly since it is thermostatically controlled.

Q12: What is the lifespan of a tank?

A12: We've assumed 7 year depreciation. It depends on how they are treated, but the tank should last 10-15 years. Of course, electrical components and other parts will need to be periodically replaced.

Q13: It shows that you need to wear "heat resistant gloves" to touch the basket to remove the trays from the tank. How hot is this basket? Can simple oven mitts be used? The employees wadded up apron perhaps?

A13: The best practices we recommend include using heat resistant gloves. While a towel or an apron may be sufficient to pick up the basket, oftentimes one may need to reach into the hot solution to the bottom-most pans. Because this solution is hot, the heat resistant gloves are recommended.

Q14: What are the safety implication is the employee get the product on their hands, either diluted or nondiluted? What about splashing in the eyes both diluted and non-diluted?

A14: The product requires no PPE in solution or concentrate. As a caution, employees should wash hands after handling. First aid for eyes, flush with water. Remove contact lenses and flush again. Seek medical attention if irritation persists. As for skin, flush with water. Remove contaminated shoes or clothing. Seek medical attention if irritation persists. Wash clothing and clean shoes before reuse.

Q15: I know it states the product in aluminum safe but we literally have lots of different brands and kinds of pans,

is it safe for all the different possibilities of brands and materials in these variety of pans?

A15: During extensive field testing with pizza restaurants, we have not seen compatibility concerns with any aluminum pans.

Q16: Does frequent usage of this product decrease the life span of our pans?

A16: We have cleaned the same set of sheet pans for 8-10 years.

Q17: Once a pan comes out of the tank, it shows that it needs to be rinsed and sanitized, does it also need to be

"cured" or "seasoned".

A17: Possibly. The cleaning product doesn't differentiate between fresh seasoning and carbonized soils. However, our experience has been that users are tending to not re-season their pans.