

# GOSLYN

## Operations & 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 Daily & Wipe Out Under Lid



2.

Empty Oil Cassette Daily Or As Required



Use the Bottlebrush Daily to Clean Oil Outlet Assembly- both vertical and horizontal tubes.

4.



3.

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



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