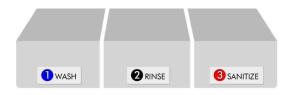
## Three Compartment Sink

Manual Washing & Sanitation Procedures

## START-UP PROCEDURES

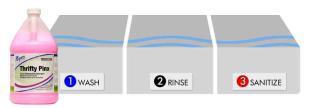
**Clean** all sinks prior to use and rinse with clean, fresh water.



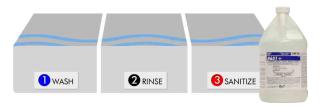
Fill each sink with fresh, clean, warm water.



**Sink #1:** Add Dishwashing Detergent according to proper use directions.



Sink #3: Add correct amount of Sanitizer to achieve a proper solution of 200ppm.\* Test with quaternary test strips.



## **NOTES**

- Change rinse water in regular intervals.
- · Add detergent and change wash tank water as needed.
- Test sanitizing solution in Sink #3 for proper concentration.
- Change solution as necessary to maintain the correct sanitizing levels.\*
- \* Check with local Health Departments for required sanitizer levels and times.



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## WASHING & SANITIZING PROCEDURES

Rinse and scrape dishware, pots, and pans prior to washing.



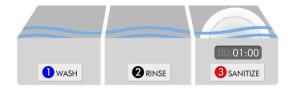
**Sink #1:** Submerge and hand wash dishware.



Remove dishware from Sink #1. Sink #2: Submerge and rinse dishware.



Remove dishware from Sink #2. Shake slightly to remove excess water. Sink #3: Submerge for one (1) minute.\*



Remove dishware from Sink #3, invert, place on drain board, and allow to air dry.

