

MONK Sushi Conveyor Service & Support Area

SC85-001 Sushi Conveyor Cleaning Procedures

It is very important that your sushi conveyor is kept completely clean, this is not only essential from a food hygienic point of view but will also prolong the life of your conveyor considerably.

Note: **First switch off the power at the mains switch and place a label on the switch stating "DO NOT SWITCH ON - CLEANING IN PROGRESS".**

How to clean the conveyor chain top surface

Clean the top surface of the conveyor chain with an 'almost dry' cloth with a mild detergent such as washing up liquid diluted in water. Clean and dry the surface taking care not to leave a residue around the edges.

How to clean the stainless steel conveyor body

Lightly spray the stainless steel areas of the conveyor body with 'Hydroforce' stainless steel cleaner. Wipe with a clean soft cloth after 30 seconds. Use a second soft dry cloth to polish the stainless steel and remove any greasy marks.

How to clean the conveyor chain underside

On a the longest straight section of conveyor lift the chain out of the track and place two clean wooden supports under the chain so the underside of the chain is accessible. This section of the chain can now be cleaned using a mild detergent such as washing up liquid diluted in warm water. Use a dry cloth to dry the chain and then move the chain forward to expose the next section to be cleaned and repeat the cleaning operation. Keep repeating until all of the chain has been cleaned.

How to clean the conveyor chain support track

Most of the chain can be lifted clear of the support track with the exception of the corners and bends. Work round the conveyor lifting the chain and cleaning the tracks using a mild detergent such as washing up liquid diluted in warm water. Use a dry cloth to dry the tracks.

How to lubricate the chain & support track

After cleaning and drying the underside of the chain and support tracks, they should be lubricated using 'Electrolube FSL' Food Safe Lubricant spray. Work round the conveyor lifting the chain clear of the tracks and spray both the chain and the tracks.

How to clean under the conveyor support frame

Remove the cladding panels and vacuum and wash the floor under the conveyor. At the same time remove any dust and dirt from the support frame. Replace the cladding panels.

How to clean Corian® customer counters

Experience has shown that a film builds up on the surface if water is left to dry on the countertop. This film will dull the look of the counter top making the finish appear blotchy and uneven. To prevent build up of the film, it is very important to wipe the counter top completely dry after spills and cleaning. Clean with soapy water, ammonia based cleaners or commercially available solid surface cleaners(not window cleaners as they can leave a waxy build up that may dull the surface). These will remove most dirt and residue from all types of finishes. Stubborn residue will require a little stronger cleaner. Some colours of Corian® may require more frequent cleaning to maintain a uniform finish. Darker colours tend to require more attention than lighter colours. Over time, even with proper care, your counter top will acquire a patina, changing the appearance of the finish. To restore the look of the original finish spray with 'Deep Cleaner' for DuPont Corian® from Stone Care International. Follow the instructions on the bottle. Wash area with soapy water, rinse and wipe completely dry.

Cleaning Procedures Table

Frequency	Procedure
Every day	Clean the conveyor chain top surface
Every 3 days	Clean the stainless steel conveyor body
Every 4 weeks	Clean the conveyor chain underside
Every 4 weeks	Clean the conveyor chain support track
Every 4 weeks	Lubricate the chain & support track
Every 8 weeks	Clean under the conveyor support frame