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Model Number: AMT-1402

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Manufacturer: American Training Videos

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Cleaning Hot-Cold Tables and Combo Ovens
[AMT-1402]

This video covers the important aspects for cleaning and maintaining Hot Tables, Cold Tables, Combo Ovens and Fire Safety in the Kitchen. This includes the equipment maintenance log, maintenance checks and professional and vital cleaning methods. Following the manufacturers suggestions means you'll get the best results, with the least hassles. It covers the Steam Table and emphasizes that all the elements should be shut down. This is a fire safety video as well. It explains fire blankets, sprinkler systems, fire extinguishers and classes of fires. The on-camera host takes you through each step and creates a friendly, instructive atmosphere.

Availability: This product was added to our catalog on Thursday 01 December, 2016

Steambrite Supply