

Rotational Molded Items

- All Roto items are dishwasher safe. They can also be steam cleaned or washed with warm soapy water and plastic or a bristle brush. (Never use a metal brush or abrasive cleaners).
- Scrub with brush, wash down and rinse thoroughly with clean water.
- If staining occurs (as a result of coffee, punch, etc.) use any standard destainer.
- If containers go through a dishwasher, be sure latches do not get caught in racks or between pegs.
- Avoid latches coming in contact with inside walls of the machine.
- Gaskets should be removed when lids go through a dishwasher.
- Remove Camtainer® faucet periodically for cleaning.
- Clean faucet and spout with a thin brush and mild detergent.
- If a customer cannot remove a strong taste or odor from his Camtainer, suggest disassembly of the spout and thorough cleaning. This should alleviate the problem.
- If the spout assembly is removed, be sure it is replaced in proper order to insure trouble free use.
- Clean white Food Bar parts with all-purpose spray cleaner (for example 409, Windex).

Sneeze Guards

- Clean Sneeze Guard with water only.
- Do not spray clear Sneeze Guard with Cleaner.
- Dry with clean cloth or paper towel. Never use alcohol (for example Windex, abrasives, any type of solvents or acetone).