



RESOURCE LIBRARY - STEWARDING  
Removing Burnt from Pots and Pans 去除焦糊物

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**Standard:**

All burnt food must be removed from pots and pans to ensure provide clean pots and pans for chefs to use in kitchen.

**标准:**

锅里的焦糊物必须去除，以确保提供干净的炊具给厨师使用。

**Procedures:**

1. Scrape off as much as possible burnt materials.
2. Fill hot water and soaking chemical in sink. Soak pots/pans in sink for one to two hours.
3. Continue after soaking with pot wash procedures.
4. Repeat soaking if necessary.

-End-

**程序:**

1. 尽量刮去焦糊物。
2. 在水槽里加入热水和清洁剂的溶液。
3. 将其浸泡一到两个小时的时间。
4. 以洗锅的程序在浸泡后进行清洗。
5. 如必要重复以上程序。

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