



HAND WASH STATION



The Tasty Trotter Hand Wash Stations are essential pieces of kit for any event. Due to food hygiene laws, you are required to have accessible hand washing facilities on site for yourself and your staff. These stations are functional and easy to use, follow this guide to learn more about how to make the most out of yours.

CLEANING YOUR UNIT

- ✓ Cleaning your hand wash station could not be easier. All you need is hot water and soap.
- ✓ Using the soap and water mix, swill out the top of the unit for a good internal clean. For the external area, it is worth using a hard cloth to scrub away any grease or marks.
- ✓ Before storing your unit, ensure it is completely dry both inside and out.
- ✓ Once you are sure all is nicely clean and dry, loosely replace the lid on top of the unit without over tightening.

INSTRUCTIONS FOR USE

- Assuming each hand wash takes from 10-15 seconds, you should aim for approx. 80-100 washes from a single fill of the hand wash station.
- The hand wash station keeps water at a suitable temperature (36-56°C) for approx. 6 hours when filled with hot water above 65°C.
- The full hand wash station comprises of two halves, the top half is a 19L insulated water container with a removable wash bowl and the bottom includes a 23L jerry can for waste water and a towel dispenser to dry your hands.
- The deluxe stainless steel tap has a lever mechanism that can easily be turned off with your elbow and the gauge on the front of the unit displays the temperature of the unit from 0-100°C.

NO PLUMBING OR POWER REQUIRED!

KEY POINTS TO REMEMBER

External temperature will have an impact on how long the hand wash unit can retain heat. At ambient (room temp) the hand wash station drops about 5°C per hour.

When filling the hand wash station top with hot water, be sure to leave the cap a half turn unscrewed as this prevents a vacuum and allows for a better air flow.

The hand wash station has been designed with portability in mind, the all-terrain solid wheels make it easily transportable to your events.