



ST. JOSEPH, MI
CITY BOAT LAUNCH AND
FISH CLEANING STATION



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CITY OF
St. Joseph







RESTROOM

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**HOBART 8" SCALDER
OPERATION INSTRUCTIONS**

1. Always use the standard Hobart quality, heavy-duty, 1/2" diameter, 100% food grade stainless steel scalder.
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HOBART



PLEASE HELP KEEP THIS FACILITY CLEAN!
TO OPERATE THE FISH CLEANING TABLE
PUSH THE "ON" BUTTON
LOCATED AT EITHER END OF THE TABLE
THE TABLE WILL SHUT OFF AUTOMATICALLY

Informational board with various notices and diagrams, including a fish cleaning diagram.

PLEASE HELP KEEP THIS FACILITY CLEAN!
TO OPERATE THE FISH CLEANING TABLE
PUSH THE "ON" BUTTON
LOCATED AT EITHER END OF THE TABLE
THE TABLE WILL SHUT OFF AUTOMATICALLY

START
STOP





CAUTION
HOT WATER

PLEASE USE HAND SOAP



PLEASE HELP KEEP THIS FACILITY CLEAN!

**TO OPERATE THE FISH CLEANING TABLE
PUSH THE "ON" BUTTON
LOCATED AT EITHER END OF THE TABLE
(TABLE WILL SHUT OFF AUTOMATICALLY
AFTER 15-20 MINUTES).**

PLACE FISH WASTE IN GRINDER CHUTE
(KEEP HANDS CLEAR!)

WASH OFF CUTTING BOARDS COMPLETELY

RINSE DOWN TABLE TOPS

CLEAN OUT/RINSE TABLE GUTTER

RUN THE GRINDER UNTIL ALL THE FISH WASTE
IS GONE

CLEAN SCALER IF USED

HOSE DOWN FLOOR AND MAKE SURE FLOOR
DRAINS ARE CLEAR

DO NOT THROW FISH WASTE IN THE TRASH



