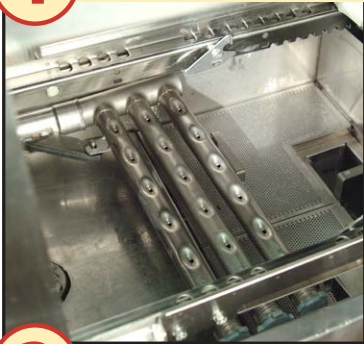


High Temperature Dishwasher

10 step operating procedure

1

INSPECT MACHINE



Check & Clean

- Wash/rinse arms, endcaps & screens
- Curtains (proper location)
- Drain lever closed
- Check chemicals: detergent & rinse
- Salt level in water softener

6

REMOVE RACKS WHEN FINISHED



- Allow dishes to air dry
- Shake excess water from cutlery
- Tip cup & glass racks to remove any excess water
- Inspect & store dishes properly

2

DAILY STARTING



- Turn machine on using master switch
 - Fill machine with hot water
 - Turn-on heaters & final rinse boosters
- Check Temperature**
 Wash: 140°F - 160°F (62°C - 72°C)
 Power Rinse: 160°F (71°C)
 Final Rinse: 180°F (82°C) min.

7

FOR BEST RESULTS



- Clean and drain machine after every meal period
- Rack dishes to size (do not overlay dishes)
- Do not allow food soils to dry on tableware

3

FLATWARE PRE-SOAKING



- Fill container with warm water
- Add correct amount of presoak/detarnisher
- Soak flatware for at least 15 minutes

8

END OF DAY



- Turn off machine
- Turn off tank heaters and final rinse booster
- Drain machine
- Leave doors open to vent machine

4

FLATWARE WASHING



- Place cutlery into flat racks and pre-rinse before washing
- Slide rack into dishwasher and wash
- Remove from flat racks, place flatware into cutlery basket with handles down and wash again

9

DAILY MAINTENANCE



- Remove and clean wash arms and screens
- Make sure all nozzles and spray tips are free of debris, such as straws, toothpicks etc.
- Clean food soil from interior surfaces
- Check and clean curtains

5

TABLEWARE WASHING



- Scrape dishes clean
- Pre-rinse all dishes
- Place dishes & glasses into proper racks
- Do not overlay or overlap
- Slide fully loaded rack into machine and wash

10

ASSEMBLY & CLEANING



- Replace all curtains, screens and wash arms
- Clean sides and top of dish machine, all work tables, walls and floors

SAFETY FIRST

- Always wear suitable protective clothing (gloves & goggles) when handling chemicals
- Report chemical leaks to supervisor or service providers
- Never mix chemicals
- Keep floors clean and dry. Use non-slip kitchen-safe floor mats
- Never stack dishes higher than 12"
- Be sure to have MSDS's available for all chemicals
- Never operate equipment unless you are properly trained
- If you have any questions, contact your technical representative



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