

# Low Temperature Dishwasher

## 10 step operating procedure

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### INSPECT MACHINE

#### Check & Clean:

- Wash arms and scrap tray
- Pump intake screen
- Drain assembly
- Work area



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### TABLEWARE WASHING

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



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### DAILY STARTING

- Detergent, sanitizer, rinse
- Pre-soak
- Make sure correct chemical line is in jug/ pail
- Salt level in water softener



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### REMOVE RACKS WHEN FINISHED

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



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### START-UP

- Turn machine on using master switch
- Ensure drain is closed
- Activate button to fill machine with hot water (140°F, 62°C)



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### END OF DAY

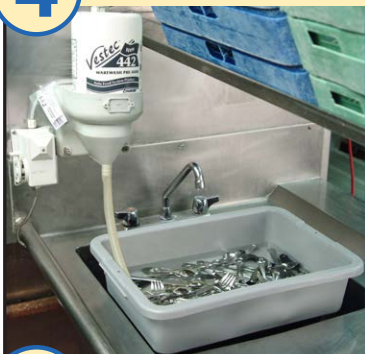
- Turn machine off using the master switch
- Turn tank heaters off (if applicable)
- Drain the machine
- Leave doors open to vent machine



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### FLATWARE PRE-SOAKING

- Fill container with warm water
- Add correct amount of pre-soak
- Soak flatware for at least 15 minutes
- Do not wash silver or silver-plated items if you are using a chlorine sanitizer



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### 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



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### FLATWARE WASHING

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



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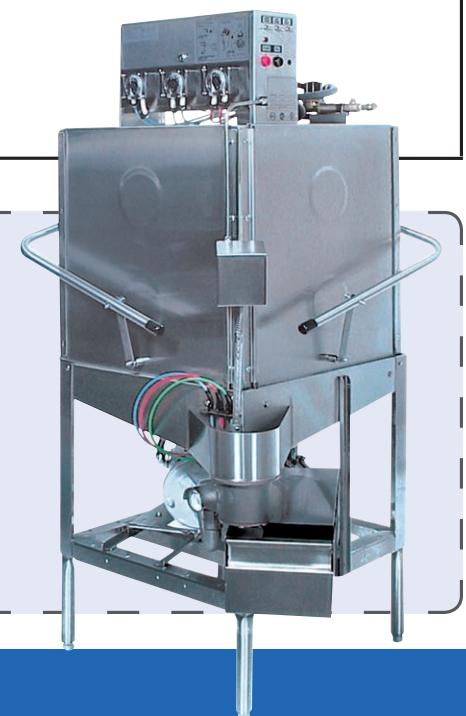
### ASSEMBLY & CLEANING

- Replace all screens & 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 used chemicals
- Never operate equipment unless you are properly trained
- If you have any questions, contact your technical representative



For service & supplies please call: