Machine Dishwashing Procedure

STEP 1: Machine Set Up

- ✓ Check that spray arms are in place and not blocked.
- ✓ Check curtains and scrap trays are in place.
- ✓ Close drains.
- √ Fill machine.
- ✓ Switch heaters on.
- ✓ Check dispenser is on, the feedlines clear and chemical in the container.

STEP 2: Washing Preparation Scrape Rinse Sort

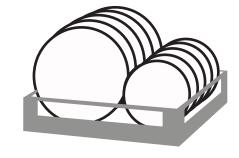
STEP 3: Racking

- ✓ Rack plates and bowls on edge, face up, leaning back.
- ✓ Rack glasses, mugs and cups on a flat rack, face down.
- ✓ Rack pots and bowls on a flat rack, face down.
- ✓ Rack cutlery handles down, or flat on rack with no overlapping.
- ✓ DO NOT OVERLOAD RACKS.

STEP 4: Washing

- ✓ Check detergent levels.
- ✓ Main wash temperature guide 60 to 71 °C*.
- ✓ Rinse temperature guide 82 to 85 °C*.
- * Reference: FSANZ Appendix 6, Cleaning and sanitising surfaces and utensils

STEP 5: Drying ✓ Allow to dry completely on rack before stacking.



STEP 6: Daily Maintenance

- ✓ Turn off machine and empty. Always empty water from tank at completion of all major service periods.
- ✓ Turn heaters off.
- ✓ Empty and clean scrap trays.
- ✓ Clean and unblock spray arms.
- ✓ Scrub curtains.
- ✓ Rinse inside of machine.
- ✓ Wipe outside of machine.

