

## Dishwasher Staff Training Guide

### BEFORE SWITCHING THE MACHINE ON – CHECK

- Machine is empty
- Wash tank(s) are clean
- Filters/Strainers (and curtains if applicable) are in position
- Wash arms and jets are fully located
- Rinse arms are in position
- Drain plug is located
- Detergent and Rinse Aid containers are full

### FILLING THE MACHINE

- Check machine is ready for filling
- Switch on at wall isolator
- Close door(s)
- Switch machine on (filling will commence)
- Wait for machine to reach operating temperature

The machine is now ready to wash

### WASHING PROCEDURE

- Always rack correctly
- Select the correct wash cycle
- Slide rack into washer
- Close door (if appropriate)
- Allow washing to commence
- Complete the full wash cycle
- Allow dishes etc to dry prior to stacking

Always allow the machine to automatically complete the full washing process

Never interrupt the wash program

Never forcibly increase the rack throughput

### WASHING PLATES

- Rack correctly
- Use pegged plate spacers



Correct



Incorrect

## WASHING CUTLERY

- Use correct racking or cutlery containers
- Don't mix with other items unless racked correctly



Correct



Incorrect

## PRE RINSING

- Always pre spray to remove excess soil
- The machine is not a waste disposal unit
- Not pre rinsing will lead to poor results



## UPON COMPLETION OF SERVICE

- Switch off machine and isolate
- Open doors and drain machine
- Remove filters/strainer, (strainer baskets, curtains if applicable) and clean
- Check wash jets and clear if necessary
- Remove all food debris from tank
- Clean the wash tank
- Replace all removable items
- Leave doors ajar to allow the machine to air dry

## CHEMICAL CHECK LIST

- Always observe safety instructions
- Never mix chemicals
- Always ensure feed tubes are correctly placed in containers
- Always ensure that there is sufficient chemical for the service period
- Always observe Coshh regulations