

Using a Dishwashing Machine (plates, bowls & cutlery)

Routine maintenance

- Scrape all food soil from plates. Sort and stack dirty dishes on dish table.
Remember the dishwashing machine is not a garbage disposal.
- Rack dishes of same size together in straight rows. Do not overload or overlap.
Place cups, glasses, bowls, etc. upside down in racks. Do not mix. Do not stack.
Place only one layer in each rack.
- Presoak all cutlery for 15 to 20 minutes.
For machine washing, place cutlery with handles down, eating end up, in the cutlery baskets.
Knives, forks and spoons should be mixed so that the spoons do not nest.
- Allow dishes to drain and air dry for several seconds after leaving the machine.
Tilt cup and glass racks to drain excess water from recessed surfaces.
- Remove clean dishes from racks and stack in proper storage places.
- Check that cutlery is clean and dry.
Sort and store with handles up, and eating end down.
Dirty or tarnished cutlery should be resoaked and rewashed.