

MACHINE DISHWASHING PROCEDURE



KIS

— Your trusted choice. —

STEP 1

INITIAL CHECK LIST

- Check wash & rinse arms are in place & clear of any blockages.
- Check curtains & scrap trays are in place.
- Close drains (if open).
- Fill machines.
- Switch heaters on.
- Check chemical product supply.
- Check chemical feeds.
- Start cycle – making sure chemicals are being dispensed.

STEP 2

TEMPERATURE CHECKS

Pre Wash
42° – 50°

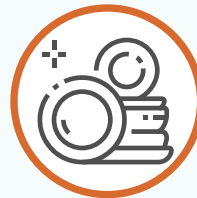
Main Wash
55° – 60°

Power Rinse
72° – 78°

Final Rinse
82° – 88°

STEP 3

SCRAPE, RINSE & SORT



STEP 4

LOADING DRYING RACK / SORTING

Plates:
on edge, face up,
leaning back

Glass, Cups & Mugs:
on flat rack,
open end down

Pots & Bowls:
on flat rack,
open end down

Cutlery:
mixed, handles down

 **DO NOT OVERLOAD
DRYING RACKS**

STEP 5

DAILY MAINTENANCE

- Turn off machine
- Turn off heaters
- Empty & clean scrap trays
- Clean & unblock jets
- Scrub curtains
- Flush inside of machine
- Wipe outside of machine