

Efficient Dishwashing













Preparation

- 1 Check that all curtains and scrap trays are in place
- 2 Check detergent and rinse aid levels, replace if necessary
- 3 Close down drains
- 4 Switch on electricity supply and fill the dishwasher with water
- 5 Ensure correct operating temperatures

Operating Temps
WASH: 60 - 65°C

Operating Temps
RINSE: 82 - 85°C

Washing Procedure

Pre-Clean	Remove food scraps from plates and dishes. Pour tea and coffee residues down sink or waste disposal unit.		 	
Pre-Rinse	Pre-rinse with clean water			
Racking	For best results stack cutlery and crockery in appropriate trays by following these simple stacking rules			
Washing & Rinsing	Make sure dosing pump is switched on			 
	Check sufficient product in chemical drum (at least 2 inches), and ensure the feed tube is in the chemical.			
	Activate wash cycle			 
Stacking	Ensure crockery is dry before stacking			
Shut Down	1 Isolate the Dishwasher from power supply 2 Drain the dishwasher of water 3 Remove scrap trays, curtain and wash arms			

ALWAYS CHANGE THE WATER AFTER EACH SESSION OR IF WATER IS GROSSLY CONTAMINATED

Changing Chemical Drums

- 1 Loosen product cap and carefully withdraw the tubing from the empty container.
- 2 Remove the empty container, replace with a full container in the correct position with cap still on.
- 3 Break the cap seal, Unscrew and remove the cap and gently insert the tube into the chemical



Danger

Causes severe skin burns & eye damage

Before you call us, please check all the steps above have been followed. In event of an issue, please contact our technical dept. 087 6309212, a service charge will apply if the steps above have not been correctly carried out prior to contacting TMH Solutions.