

It's a Saturday night and your restaurant is full to capacity. Dishes of your perfectly executed creations are being delivered to eagerly awaiting customers. Wine glasses and mixed drinks are being enjoyed by all. Yep, it's every restaurateurs dream until, your Commercial Dishwasher decides to just stop working. That dream is now your worst nightmare come true.

So what can you do to prevent a Commercial Dishwasher breakdown? Like all of your commercial equipment, proper maintenance will improve its performance and extends the machines life expectancy. Keep in mind, a well-maintained Dishwasher will last more than 10years. Below are several maintenance steps that you can take to care for your Commercial Dishwasher.

Read The Owner's Manual

Before you clean, maintain or service any equipment, **always read the Owner's Manual** provided when bought or look it up online.

Pre Rinse the Dishes

It is always recommended that you **clean the dishes before placing them in the dishwasher**. This will not only ensure that all the dishes are properly cleaned but it will also ensure that the insides of the dishwasher remain clean.

Blocked Filters and Pumps

It is very easy for teaspoons, pieces of bones, toothpicks or lemons to go unnoticed when you are loading the dishwasher. To prevent costly breakdowns;



Clean the Filter - Check the filter regularly. If you see food particles and gunk on the filter, the flow of water will be blocked causing dishes to be poorly cleaned. A clogged filter will also prevent water from draining. To avoid these issues:

1. **Clean the filter every 20 cycles or more often if you are using the Dishwasher for heavy cleaning.**
2. **Never beat the filter against anything to dislodge particles.** Instead, remove the filters and clean them with a brush under running water or use a toothpick to clear out stuck food.
3. After cleaning, make sure to re-install .

Thoroughly Clean Inside Regularly

1. Turn off On-Off push button and the main water valve.
2. Remove the overflow tube from the wash tank to empty the water. To do so, turn off the On-Off push button, and press Drain Pump push button until all the water has been completely emptied.
3. Remove the spray arms loosening the fixing screws, and thoroughly clean the nozzles and cleaning and rinsing arms under running water.
4. Reassemble all parts and refit the spray arms in their seats, fixing them with the relative screws.
5. Clean the compartment thoroughly. Do not use bleach or chlorine based detergents, or use metal brushes or corrosive products, which can damage the machine

Compartment Water

To avoid poorly cleaned dishes, replace the tank water by refilling the tank at least every 20 wash cycles, or twice a day. Tank water left in the machine from the day before may also cause the machine to stop and draw water.

Use the Right Detergent

Make sure that you are not using cheap quality detergent in your commercial dishwasher. It is preferred that you buy detergent from the same place from where you bought your dishwashing machine because the suppliers will always give you the detergent that works best with their machine.

Keep the Water Softener Running

Another important aspect of maintaining your commercial kitchen dishwasher and glass washer is to ensure that the water softener is added to it in sufficient quantity. Make sure that there is sufficient amount of salt in it at all times and that the salt is replaced regularly or your filter is not blocked.

End of the Day Routine

At the end of the day, leave the dishwasher door open to allow the machine to air out.

Annual Routine

Have a qualified technician inspect the machine regularly to check the component parts and efficiency of the operation. A regular service will reduce...

- Probability of a Breakdown
- Loss of Trade

And importantly...

- Annual Savings
- Increase lifespan of the equipment thus capital expenditure!