

## The Top Twenty Dos and Don'ts from Winterhalter

Staff shortages and the need to reduce running costs mean that operators are relying more than ever on the technology in their kitchen to keep things running smoothly.

**Dishwashers and glass washers are mission critical:** with many sites only having one of each, if there's a breakdown then stress levels skyrocket as the workload mounts, customers have to wait longer for service, and the cleanliness of dishes and glasses is compromised.



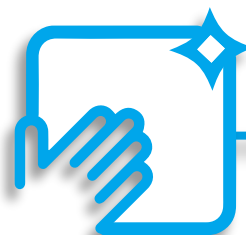
### Washing

- DO** pre-rinse and scrape food waste into bins
- DON'T** open the machine early before the wash cycle has finished
- DO** fill wash baskets/racks (avoid running the machine half empty)
- DON'T** mix crockery and glasses in the same machine (unless you have a Bistro unit), or wash dishes in a glass washer or vice versa.

### Chemicals



- DO** make sure chemicals are topped up
- DON'T** run a machine without chemicals
- DO** top up with salt on a daily/regular basis



### Cleaning the machine

- DO** clean down properly at the end of each shift, checking and clearing all filters, wash arms etc.
- DON'T** leave machines full of water overnight
- DO** use the machine self-clean program, ideally using cleaning tablets, at the end of the day
- DON'T** clean machine interiors with dirty cloths
- DO** use a sanitizer or cleaning tablets (such as Winterhalter A15MC) regularly

### Water Treatment



- DO** look after the water treatment system and check it regularly
- DON'T** turn RO units off
- DO** replace RO filters regularly



### Common Sense

- DO** have the machine serviced regularly
- DON'T** ignore error messages
- DO** report faults, even minor ones
- DON'T** use baskets/racks that are damaged or displaying wear and tear
- DO** check for leaks – and if you find one, get it sorted immediately