

Warewashing: what you need to know about....

Day-to-day maintenance



Dishwashers, glasswashers and utensil washers get a real hammering – they're often in use constantly, with no let up. What's more, they're operating not only with water and chemicals, both of which have the potential to damage components, but also coping with the debris that comes off plates, glasses or pots.

Of all the commercial kitchen's appliances, the poor old warewasher probably needs regular TLC more than any other.

All of which means looking after your machine, by following a day to day maintenance schedule, is crucial if your warewasher is to

keep working at optimum performance, and to avoid breakdown.

Here are some basic, easy to follow steps that will ensure you get the best results from your warewasher. Not only will they improve performance but they'll also prolong the life of your equipment.



Before start up

- Make sure there are no kinks in water inlet and waste pipes
- Check that there are good levels of chemicals and rinse aids
- If the machine has a softener or external water treatment; make sure it is filled with enough of the correct type of salt
- Make sure the machine has been cleaned thoroughly from the previous shift and that wash arms, filters, etc. are all back in the correct place

Rookie error:

cleaning down the machine at the end of the shift is essential but it's often skipped, because it's a real chore. However, it has serious long term implications that can seriously damage the machine. So it's vital you check it was done after the previous shift, before you start up the machine. If you're buying a new warewasher, look for one with a self-cleaning program that comes on automatically at shut down. It won't eliminate the cleaning work staff have to do, but it will reduce it significantly, encouraging them to keep on top of things.



During operation

- Before loading, remove or wash off as much soiling, dregs, debris and foreign objects from crockery, glasses and pans as possible
- Make sure hand soaps and other kitchen detergents are kept well away from warewashing equipment – never use them as alternatives to the proper cleaning chemicals as they can lead to foaming and poor results
- Load crockery, glasses and cutlery correctly in the racks and always fill to the appropriate capacity
- Any lulls in service are a good time to drain down the machine, clean filters and check on chemical and salt levels
- Be observant for any audible sounds, alerts or icons. If your machine has self-diagnostics and shows a warning, act on it right away. Don't ignore it and don't be afraid to call the manufacturer or appropriate service provider.

Rookie error:

not pre-rinsing dishes, glasses and pots and not getting rid of items like cocktail sticks, stirrers, garnishes and general food waste before loading the warewasher will not only lead to poor wash results, it can also damage your machine.



At the end of the day

- Some machines, like Winterhalters, have a self-cleaning program which can enhance the cleaning process – BUT NOT REPLACE IT. Staff will still need to carry out some cleaning processes
- Remove and clean internal components that can be taken out – wash arms, filters and racks – then replace them
- Drain down the machine according to manufacturer's guidelines
- Once drain down is complete, wipe the interior of the machine with a clean cloth or blue roll
- If available, a pre-rinse spray is good for cleaning filters
- Some chemical suppliers have sanitising / deodorising products that can be used as part of the cleaning process
- Chemical suppliers can also provide descaling products which can be used in conjunction with manufacturer's guidelines
- After the clean down is complete, leave doors ajar and hoods open

Rookie error:

it is critical that, when the filters have been removed, the machine is NOT operated. If it is, any foreign objects inside the machine will immediately find their way to the pumps and cause severe damage.

Service

Alongside day to day maintenance you'll need to ensure that your warewashers are regularly serviced by professional engineers. Winterhalter's service division offers a variety of maintenance programmes, covering all types and most brands of warewasher. With a nationwide network of engineers, operating from vans carrying thousands of stock parts, the division offers a 'first time fix' rate of over 90%.



Winterhalter provides a total solution for warewashing, from pre-sales advice to after-sales service, training and maintenance. Alongside its market-leading dish and glasswashers, the company's range includes utensil washers, advanced water treatment machines, cleaning chemicals and detergents.

For further details, call Winterhalter on 01908 359000, see www.winterhalter.co.uk, or www.winterhalter-scout.biz or email info@winterhalter.co.uk.

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