

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