

10 simple tips for kitchen operators to minimise warewashing breakdowns

CLEANING

An appropriate cleaning routine will improve the life of pumps and help provide the best quality wash.

FILTERS

As a best practice clean filters, at least once a day. Check the filters are not damaged and allowing waste to pass through.

DOOR SWITCHES

Check that doors are put back in position correctly before making a breakdown call.

WATER SOFTENER

Check if the water softener can easily accessed to allow regular top-ups with salt. It may need adjusting to regenerate often.

TEMPERATURE

If the machine is operating at different temperatures from the manufacturer's recommendation, have it checked urgently.

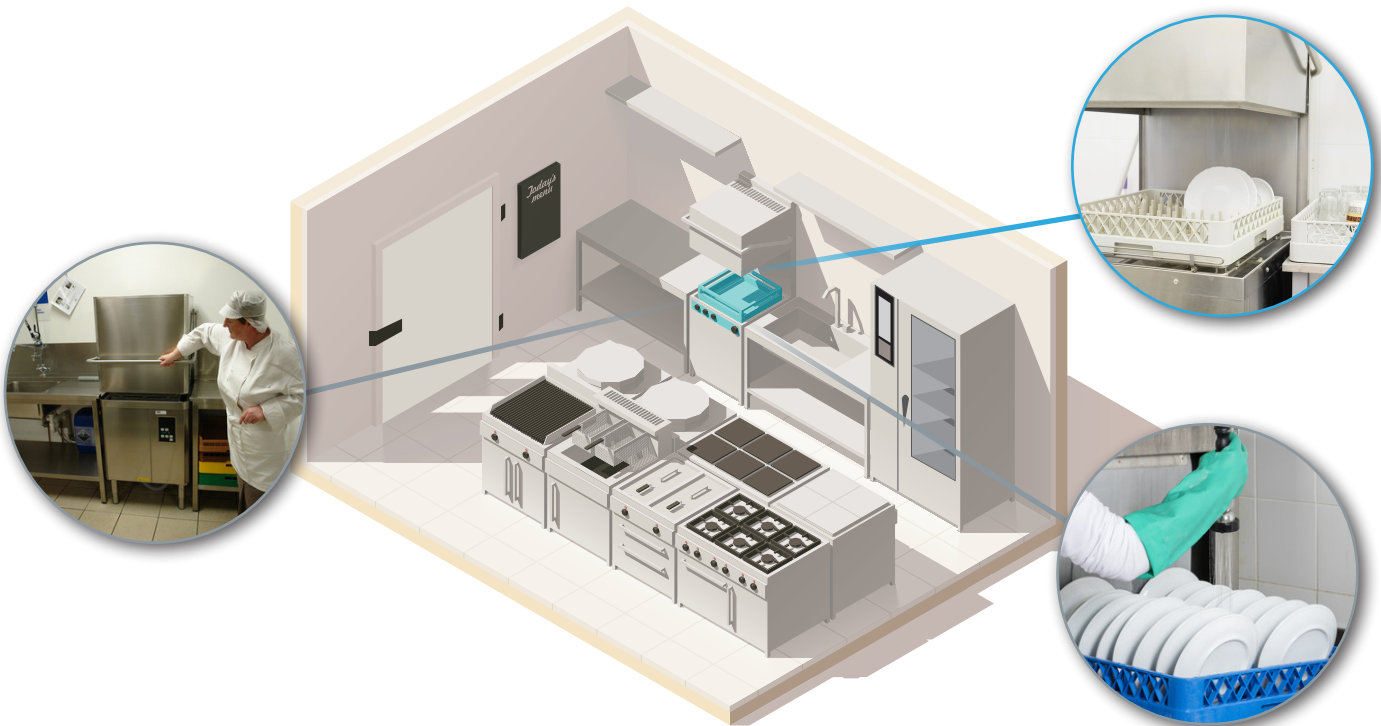
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SAFETY

Water and electricity are a dangerous mix. Check for damage or wear to cables which may not be immediately obvious.

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LIMESCALE

Check if the machine has an off-white coating inside. Limescale will damage element & constrict pipework.

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EQUIPMENT

Use the correct machine for each job; glasswasher for glasses, dishwasher for general crockery, and a pot washer for utensils.

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TRAINING

The bigger the dishwasher, the more staff training is required. Ensure staff understand how to load and operate equipment.

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MAINTENANCE

Increase the working life and efficiency of your kitchen equipment with preventative maintenance from Serviceline.

Note: Always check manufacturers guidelines and where required employ a qualified engineer to carry out any servicing or maintenance