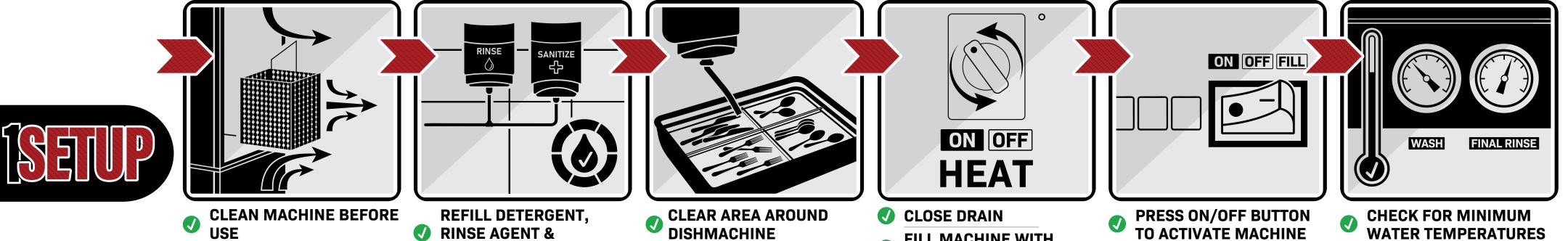
DISHMACHINE CLEANING & SANITIZING



BASIC WASH PROCEDURE



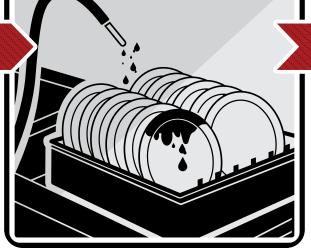
- **ENSURE DRAIN STOPPER, STRAINERS & WASH ARMS ARE IN PLACE**
- **V** RINSE AGENT & **SANITIZER DISPENSERS**
- FILL FLATWARE PRESOAK BIN
- **FILL MACHINE WITH WATER**
- **V** TURN ON HEATER







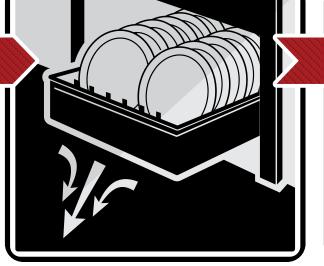
RACK & PRE-SCRAPE DISHES



OPERATION OF THE PROPERTY OF



- **OPEN DOOR & INSERT FULL DISH RACK**
- **CLOSE DOOR & START WASH CYCLE**



- **REMOVE RACK AT END OF WASH CYCLE**
- **U** LET DISHES AIR DRY



REGULARLY REPLACE SOILED WASH TANK WATER



ON OFF FILL

IVAN OFF MACHINE



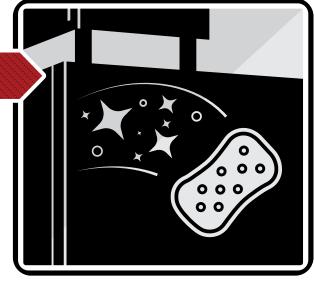
- TURN HEAT SWITCH TO 'OFF' POSITION
- **ODRAIN WATER**



- REMOVE & CLEAN WASH ARMS & CURTAINS
- **REINSTALL ONCE CLEAN**



- **REMOVE & CLEAN PUMP INTAKE SCREEN &**
- **STRAINERS**
- **ORDINITION OF A PROPERTY OF A**



CLEAN OUTSIDE OF DISH-MACHINE