

10 simple tips for kitchen operators to minimise warewashing breakdowns



Professional kitchen and refrigeration maintenance

CLEANING

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

1

FILTERS

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

2

DOOR SWITCHES

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

3

WATER SOFTENER

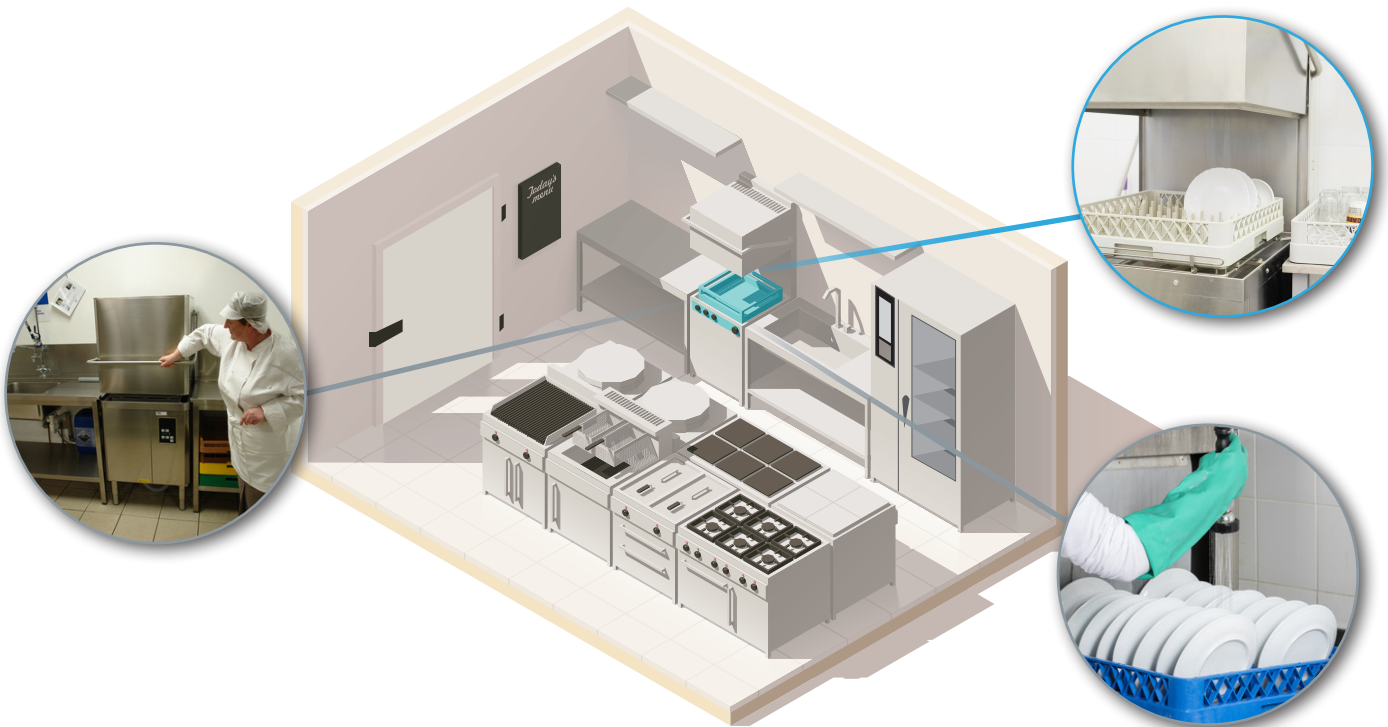
Check if the water softener can easily accessed to allow regular top-ups with salt. It may need adjusting to regenerate often.

4

TEMPERATURE

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

5



6

SAFETY

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

7

LIMESCALE

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

8

EQUIPMENT

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

9

TRAINING

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

10

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