

Dishwashing

5 Steps for Washing Dishes in a Three-Compartment Sink

All steps must be followed in the correct order for the cleaning and sanitizing tasks:



2 Wash dishes

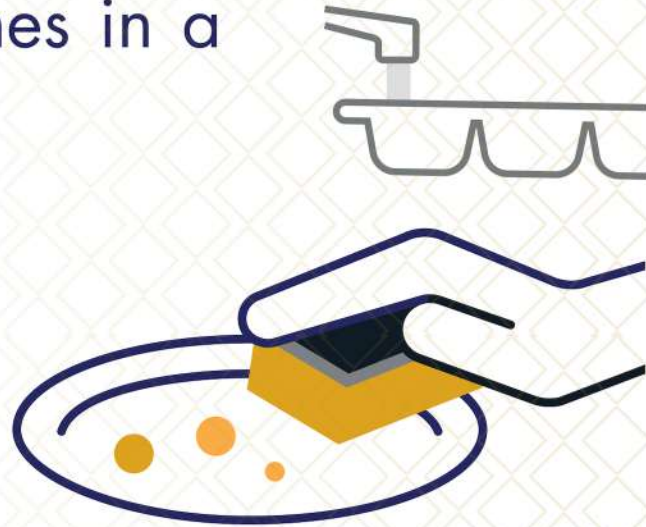
Use warm, soapy water (43°C / 110°F) and a suitable brush to remove oil and other remaining stains on the dishes and utensils.



4 Soak in sanitizer

Collect and soak all rinsed dishes in your chosen sanitizer. Follow the instructions under the label of your sanitizer regarding the correct concentration and contact time.*

*Alternatively, use very hot water with a temperature of at least 77°C / 171°F as the sanitizer and soak dishes for a minimum of 30 seconds.



1 Scrape food

Manually remove and collect all remaining food debris.



3 Rinse the dishes

Thoroughly rinse the dishes with warm water to remove the remaining detergent.



5 Ai r-dry

Stack all sanitized dishes in a dedicated rack and allow them to air-dry naturally.*

*Do not use any kind of towel to dry the sanitized dishes as this can cause cross-contamination.