

## ESWOOD DISHWASHER SETUP AND PACKDOWN

### INSTRUCTIONS:

- 1) Make sure the water / hose connection is attached and water is on.
- 2) Open the dishwasher hood / cover, place the overflow pipe into the bottom of the wash tank make sure the and turn the switch to the fill( $\nabla$ ) position, close the hood. The pilot light will ignite and the filling of the hot water unit will begin. Once the minimum water level is reached the pilot light will come on and heat the tank to 85-90c.
- 3) The cycle light illuminates while the machine is filling.
- 4) When the machine has finished filling, open the hood and check that the water is up to the overflow level (at or near the top of the overflow tube). Repeat step 2 if the level has not been reached
- 5) Turn the Rotary switch to wash cycle. This also activates the wash heater element.
- 6) Slide the rack into the machine close the hood. The cycle light illuminates during the cycle. Note that the cycle will not begin until the water in the break tank has reached 82C.
- 7) When the washing is finished, lift the hood and remove the clean rack. To wash another rack repeat from step

### SHUTDOWN AND MAINTENANCE

1. Turn the rotary switch "OFF".
2. Remove the overflow tube to drain the wash tank.
3. To flush out food scraps from the inside of the machine, close the hood and turn the rotary switch to "FILL". At the end of the cycle turn the switch to "OFF" and lift the hood.
4. Clean the strainer and overflow tube under a tap. Then allow to air dry.
5. Check that the rinse and wash arms and jets are free of foreign matter
6. Clean the exterior of the machine with a damp sponge. Do not pass water over the electrical controls and avoid abrasive or strong detergents.
7. Check for leaks and ensure that the lower and upper arms rotate freely.
8. Leave the hood open to allow the machine to air

## **OCCUPATIONAL HEALTH AND SAFETY**

Commercial Kitchen Hire SA does not take responsibility for clients not following health and safety guidelines. It is up to the client to monitor equipment and keep food safe. It is not the responsibility of Oven hire to ensure safety by monitoring hazards while cooking. Clients are responsible for their staff and knowledge of the equipment operation.

## **DISCLOSURE STATEMENT**

The placement of equipment in or outside a hired venue must also comply with government regulations. Placement and installation of equipment can be done by Oven Hire but council and venue approval must be sought by the client. The movement of equipment can be dangerous when gas is involved. For clients who are installing equipment themselves, it is up to you to meet all Australian standards (AZNS5601). Therefore, all legal obligations are your responsibility. Commercial Kitchen Hire SA has to the best of their ability provided up to date information, guidelines and instruction on the use of its equipment.