

Myers Chemical



STEP #1

Soak flatware 15-20 minutes in a solution of **SOAK-IT**. Machine wash in vertical flatware containers with handles down. Mix knives, forks, and spoons so as to avoid spoons nesting and to insure best results.



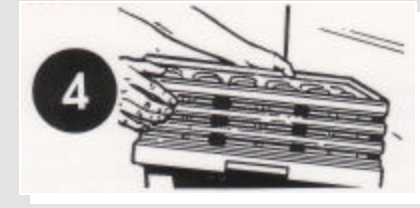
STEP #2

Scrape and flush all food soils from dishes. Do not allow food soils from the pre-scrape operation to enter dish machine. Sort dirty dishes by size on table. .



STEP #3

All dishes the same size should be racked together in straight rows. Don't overlap or over load. All glasses, cups, bowls and etc. should be racked upside down in racks, separate from dishes. Place filled rack in dish machine.



STEP #4

When clean dishes come out of the dish machine they should air dry for several seconds. All racks of cups and glasses with recessed bottoms should be tilted to drain excess water.



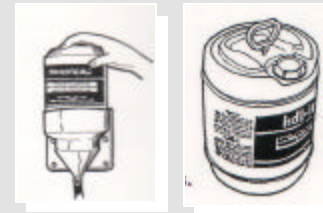
STEP #5

Clean dishes should be removed from racks to the storage area. Do not store dishes that are not dry.



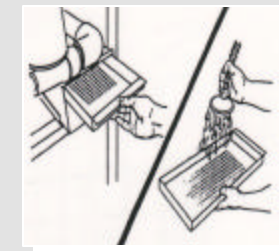
STEP #6

Check, sort and store clean flatware. Resoak any dirty or tarnished flatware before rewashing.



Check Chemical Regularly

On a high temp dish machine check the detergent and rinse.
On a low temp dish machine check the detergent, sanitizer, and rinse.
Replace empty containers with full ones.



Daily Clean Up

Turn off machine.
Drain tanks.
Remove spray arms, curtains, and scrape tray to clean.
Delime inside dish machine.
Clean and sanitize outside of machine.



Dishmachine Procedures

For Service or Order:
Hot Springs 501-623-7742
Little Rock 501-373-6677