



Miele

Your guide to
**loading a professional
dishwasher**

When it comes to loading a dishwasher everyone has their own way of doing things. But is there actually a perfect way to load a dishwasher for the best possible clean and the maximum amount of crockery, cutlery and pans cleaned at any one time?

At Miele Professional we have researched the optimum way of stacking dishwasher to achieve the highest quality finish every time whilst also reducing the amount of water and detergent required.

Here is our guide to achieving the perfect clean and being kind to the environment.

Pre-wash

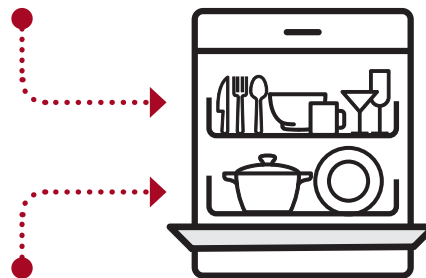
There is no need to pre-rinse your dirty crockery before dishwashing. A good dishwasher will do all of the cleaning for you. Scrape plates and bowls of any large items of food first to ensure they do not clog the machine.

Loading

Load the **bottom rack first** and start with the heavier items.

The following items should be loaded into the top rack:

- ✓ Cups
- ✓ Glasses
- ✓ Small bowls
- ✓ Long kitchen utensils
- ✓ Cutlery [in separate rack]
- ✓ Any plastic items [dishwasher safe] to keep away from heat source*



* There are some machines with plastic-safe programmes. Please see operating manual or manufacturer for guidance

The following items should be loaded into the bottom rack:

- ✓ Plates
- ✓ Serving bowls
- ✓ Chopping boards [put chopping boards and serving dishes at the sides and back]
- ✓ Saucepans
- ✓ Heavily soiled items
- ✓ Cutlery [in holder]

Cutlery specifics

Mix cutlery rather than grouping all spoons, forks and knives together as this helps to expose as many surfaces as possible to the clean.

Top tip: Alternate handles up and down in cutlery.

Stacking Do's

- ✓ Do ensure that everything you put in the dishwasher is dishwasher safe
- ✓ Do remove large scraps of food from the crockery before loading
- ✓ Do separate items properly giving space for the water to flow and to reach all surfaces
- ✓ Do ensure there is nothing obstructing the spray arms inside the machine
- ✓ Do face the dirty side of all crockery and pans to the middle of the machine to increase exposure to cleaning

Stacking Don'ts

- ✗ Don't place cups and bowls in the right way up otherwise water will collect in them and it will remain there post clean
- ✗ Don't store sharp knives vertically to avoid injury
- ✗ Don't put wooden spoons in the dishwasher as the heat and excess moisture will cause them to warp, crack and even break
- ✗ Don't put non-stick items in a dishwasher as it can degrade the non-stick surface

Adjustability

Keep an eye out for adjustable upper baskets. These enable you to stack more products and also will mean that items such as long stemmed glasses can be accommodated without the risk of breaking.

There are a broad range of accessories available to suit every load type.

Upper baskets

can house saucers, plates and cups and often come with hinged cup racks for additional stacking space



Bottle baskets can be used to hold bottles and other hollow containers keeping them upright during cleaning



Cutlery baskets

provide additional cutlery capacity and easy to fit in addition to a cutlery tray



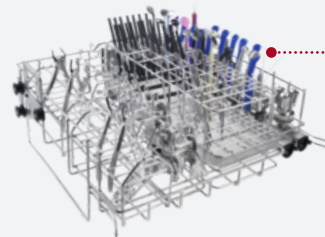
If you wash high volumes of glassware then there are **inserts specifically designed to give optimum loading of glasses** in both lower and upper baskets, depending on the glassware design



Baking tray inserts are also available to clean up to six baking trays

Specialist inserts

are also available for medication cups and lids



Detergent

Ensure that you are using the detergent recommended by the manufacturer of your dishwasher. They are designed to produce the best possible results for your wash every time.

When purchasing your detergent, ensure it is suitable for the type of washing you will be doing. Some detergents are better for persistent soiling (such as tea, coffee, protein and starch) whilst others are particularly suited to glassware.

At Miele Professional our range of ProCare Shine detergents and rinse aids can cater for any type of usage from universal products through to specialist detergents that can handle very short cycle times.





The MasterLine range from Miele

The new MasterLine from Miele is a powerful, durable and efficient dishwasher that offers cycle times of just 5 minutes*. The range produces outstanding results and streamlined processes enabling you to spend more of your time focused on the users of your business, from patients to guests.



Designed to work with Miele MOVE, the MasterLine range provides the best possible insights into daily operations allowing decisions to be made on usage, programmes and highlighting potential efficiencies.



And because it's Miele, at the heart of the product sits sustainability. The machines are tested to 28,000 cycles ensuring the same high quality finish on the first cycle and thousands of cycles down the line. The machines are built with durable components made from recyclable materials and deploy efficient technologies to save water, electricity and detergent with each cycle.

