

# Is Your Dishwashing Machine Operated Properly?

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The Mathieson Alkii Works (Inc.)

★ A dishwashing machine, whether new or old, can give maximum service with minimum routine maintenance work, if it is operated properly. Whatever type of mechanical dishwasher you have, the operator should be taught to treat it with respect—to realize that doors or other moving parts are delicately balanced so they will swing with little effort and to know that rough treatment invites trouble. And what a job that is with most of the help obtainable now! Operating procedure should follow the manufacturer's instructions.

Scraping, sorting, and stacking dishes, silver, and glassware in separate trays, so the sprays can reach all surfaces, are essential preliminary steps to successful machine operation.

Proper control of dish and rinse water solutions is, in many kitchens, the least understood angle of the dishwashing job.

Dishwater effectiveness depends to a great extent on pressure, temperature and alkalinity. There should be a sufficient pressure to throw sprays onto every portion of the dish surfaces, and the wash water temperature should be kept at 130 to 140 degrees F. This temperature is important. Cooler dishwater will not remove certain food residues, while hotter dishwater will bake some food deposits onto dish surfaces so securely that they cannot be rinsed off. Automatic temperature controls are most helpful, but hand thermometers are next best. Alkalinity indicates the chemical cleansing ability or "strength" of dishwater and is determined by the type of feeding of the detergent selected.

Automatic feeding of the detergent is the best method for keeping the wash water at the right temperature. With hand feeding, the water is likely to be too strong when the cleanser is first added and too weak by the time more is used.

A mechanical feeder, set at a specific rate, does away with these fluctuations. Some feeders dispense powder detergents. One type, which can be adjusted to meet specific conditions uses a briquet that dissolves at a constant rate. Dishwater strength can be gauged simply by dipping a piece of white Phenolphthalein paper in the dishwater. If the paper shows little change in color, the solution is too weak;

if it turns red, the solution is too strong; but if the paper turns deep pink, the dishwater is at the right strength to act most effectively on every type of food residue.

Soiled tableware should be immersed under sprays of dishwater until it is clean; two minutes is about the maximum time any machine requires and many work faster, especially in departments where the scraping job has been done well and no delay has permitted food particles to dry onto the dishes before they were fed into the dishwashing machine. Whenever dishwater becomes cloudy from food particles, it should be replaced with a fresh solution and the scrap trays should be cleared of garbage.

The function of the rinse water is to remove the film of dishwater from dish surfaces and to render them bacteria-free and hot enough to air dry. The effectiveness of rinse water depends on pressure, purity and temperature. Rinse water must be hotter than dishwater: at least 170 to 180 degrees F., or as much hotter as you like. At 170 degrees F., rinse water will heat the dishes sufficiently for air drying in about two minutes, and hotter rinse waters work faster. Toweling and handling should be avoided whenever possible.

If operators are taught to clean the dishwashing machine itself every day, with the same type of clean wash and rinse solutions used for dishes, the machine is not likely to become greasy or coated with scale. Too many operators are permitted to consider their job done when the dishwasher is drained out.

## TORO Adds and Promotes

Toro Mfg. Corp., Minneapolis, Minn., announces as a new distributor the appointment of Robisons, 4306 Mill Creek Parkway, Kansas City, Mo. The Robisons, Alfred and Ellett, will carry parts and maintain a complete sales and service department for Toro power and gang mowers.

H. C. McCartney, President of the Toro Manufacturing Corporation, announced that at a special meeting of the Board of Directors, Kenneth E. Goit, former Secre-