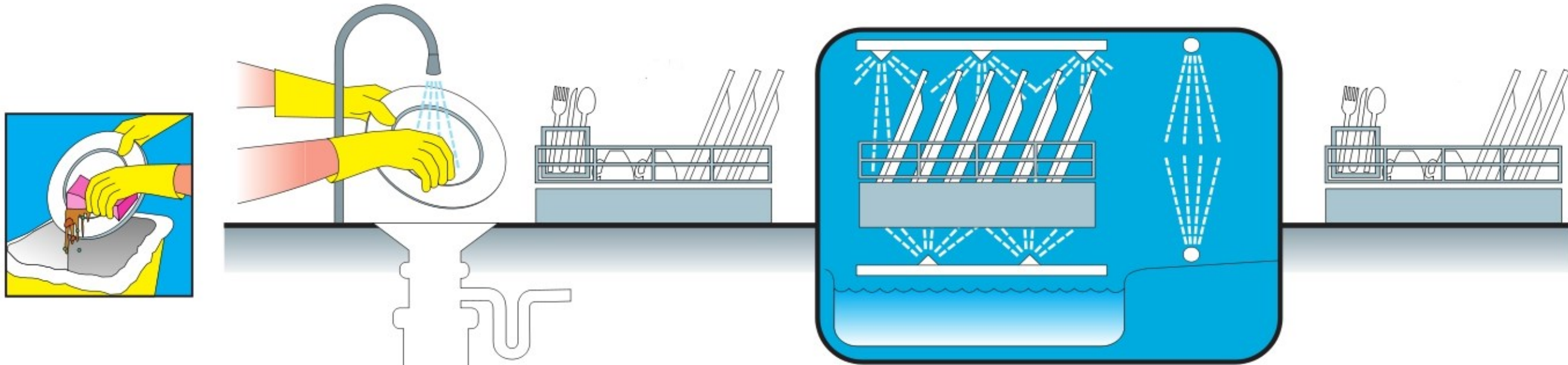


SKILCRAFT Machine Dishwashing



Pre-Clean

Switch on machine and check operating temperatures. Wash temperature should be **150° F** and rinse should be between **180° and 194° F**. Scrape all food into waste bin.

Pre-Flush

Rinse tableware, trays and other utensils before placing them in the racks.

Rack

Load cutlery into baskets. Rack plates in the same direction. Load cups upside down. Do not overload racks.

Washing and Rinse

Check detergent and rinse product capsules to make sure they are not empty. Start machine. Check internal scrap trays periodically and clean as needed. Drain and refill tanks every few hours of use.

Stacking

Allow dishes to dry before putting them away.

Close Down and End of Day

Turn off machine electric power switch. Drain tank. Remove and clean scrap trays. If possible, remove caps from wash arms and remove food particles from spray outlets. Leave door open until next operation.

Bio+ Machine Dish Detergent

Product at use dilution safety instructions

CAUTION!—Mildly irritating to eyes

FIRST AID

Eyes: No known effect after eye contact. Rinse with water for a few minutes.

Skin Contact: No known effect after skin contact. Rinse with water for a few minutes.

Ingestion (Swallow): Get medical attention if symptoms occur.

Bio+ Rinse Additive

Product at use dilution safety instructions

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