Wear appropriate personal protective equipment (PPE).

PRE-CLEAN

and ensure correct operating

Wash 55-70°C Rinse 82-90°C

Scrape food from crockery into bin.

PRE-RINSE

Rinse with clean

RACK

Load cutlery into

EVANS Dishwashing: Get The Best Results

Rack plates in same

Empty cups and load upside down.

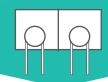
Do not overload

WASHING AND RINSING

Choose a dishwash product relevant to water hardness.

Switch on dosing equipment (if fitted).

Check sufficient product is in chemical drums.



STACKING

Crockery must be dry before stacking.



CLOSE DOWN

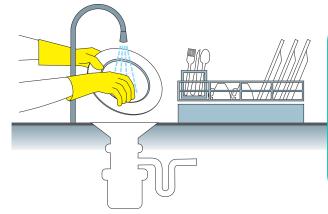
Switch off and drain

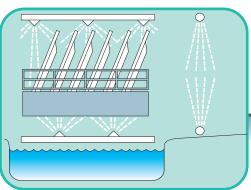
Leave for 30 seconds then wipe with a

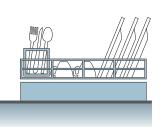
Spray sanitiser onto wipe the door and hood seals, as they are prone to bacterial

Allow to air dry with the door open.









EVANS PRODUCTS WILL CLEAN CROCKERY AND UTENSILS AND WILL ALSO MAINTAIN YOUR MACHINE

WASH DESCALE ALUMINIUM DESTAIN SANITISE RINSE



Choice of dishwash detergents to meet your requirements.



Choice of rinse aids to complement vour preferred dishwash.



Ideal for cleaning aluminium travs. pots and utensils.



To maintain your machine. Removes limescale and heavy soiling.



Removes stains and built-up protein deposits.



Use to sanitise the interior and exterior surfaces of your dishwash machine.







