DISHWASHER TIPS

Temperature - The single most important factor in getting good results is **HOT WATER!!** The water **must** be at least 130° to work effectively. This is documented by the major manufacturers of detergents, such as Proctor & Gamble.



prevent hard water spots.

Otherwise, greasy films will occur, along with soap residues left on glassware, etc. Before you start your dishwasher, run hot water in your sink. Once the water is hot, start the dishwasher and turn off your kitchen faucet. If you do not do this, the first couple of wash cycles will have cold water in the tub, and this wastes time, energy and soap. Using the delay cycle is never a good idea, since you will be assured of a cold fill the first few cycles.

Regular Cleaning - Every two months, run the unit with a quart of white vinegar added to the dishwasher (no dishes or detergent for this!). This removes any deposits left behind in the dishwasher, and actually helps keep the drain clear! You can add a pack of unsweetened lemon Kool-Aid to each load; this helps

Clean the dishwasher seals - When you clean your dishwasher (see above!) you're going to clean the seals, but this is a nice little thing you can do between cleans. Use a damp towel to clean the gunk out from around the rubber gasket in the door and around the soap door. Dirty seals cause leaks.

Use a rinse-aid, such as Jet-Dry, in your dishwasher. We recommend the **solid form** of the Jet-Dry, not the liquid. The liquid dispenser only injects a couple of drops of liquid into the unit at the end of the wash cycle. This does not take into account varying degrees of water hardness in different areas. The solid version is always working right thru the wash and rinse cycles. Hang it in the left front corner of the upper rack for the best distribution.

Don't pre-rinse your dishes before loading them in the dishwasher unless they are going to sit in the dishwasher for a long period of time. Although you certainly do need to scrape your plates of any bits of food, the small food particles on the dishes actually help the detergent and drying agents clean better.

Don't Over Crowd! It's something that's easier said than done. It's quite tempting to layer in one more bowl or plate to avoid hand washing. Just remember, it's easier to wash a few pieces by hand than it is to rerun an entire load because things were too tightly packed. Load up the racks so that everything has a space and that nothing clangs together when you give the racks a little shake test.

Beware of the sprayer arm - your dishwasher has a sprayer arm or ring at the bottom of the dishwasher. Take a minute to locate it. See it? Now, make sure to never block it. If you put a big, say, mixing bowl over it, you'll have the world's cleanest mixing bowl but the rest of the dishes in the load will still be dirty at the end of the cycle.

Use less dishwasher detergent. No, even less than that - Most of us use too much dishwasher detergent. Way too much. And not only does it cost us money, but too much detergent can also scratch our dishes or make glasses come out cloudy. Whether you're using liquid, powder, or even pods, you need way less than the package recommends.

Unload the bottom first - When it's time to put the all-clean dishes away, start with the bottom rack. This way, if anything on the top rack has pooled water, you won't spill it all over the dry dishes below.

Don't panic and think that dirty dishes are a sign you need a new dishwasher - Seeing a few dirty dishes after a rinse cycle isn't necessarily a sign that your dishwasher needs to be replaced. You could be using the wrong kind of soap, you might be loading the dishwasher wrong, you might be rinsing too well in advance, etc.