



# The Everclean Report

## Dish Machines 101

### HIGH TEMP MACHINES

*How do you know if your dish machine is working properly?*

First, dish machines require proper maintenance. Unclean dish machines result in unclean wares.

1. Wash the curtains & scrap trays.
2. Clean the pump screen & overflows.
3. Clean the wash & rinse arms & nozzles.
4. Flush out the wash tank.

Second, every dish machine should have a plate prominently displayed on it that states the proper wash and rinse temperatures. Some machines can be used as either high-temp or low-temp - on these machines the plate will indicate the proper temperature ranges for both set-ups.

### LOW TEMP MACHINES

A machine that uses chemicals to sanitize should follow the manufacturer's recommendations or the guidelines below. Use test strips to verify the concentration.

Chemical	Concentration	Minimum Temp of Rinse Cycle
Chlorine	25 ppm	120°F
	50 ppm	75-100°F
	100 ppm	55°F

- WASH CYCLE - The temperature of the wash solution in dish machines that use hot water to sanitize should follow the guidelines below:

Stationary rack, single temp	165°F
Stationary rack, dual temp	150°F
Single tank, conveyor, dual temp	160°F
Multi-tank, conveyor, multi-temp	150°F

- RINSE CYCLE - The temperature of the rinse solution should be:

160°F at plate surface (determine using Tsticks/Thermo couples)
180-194°F at the manifold (display at final rinse gauge)
No less than 165°F for a stationary rack, single temp machine.
Water should not be > than 194°F in any machine. If so, it will turn into steam and not sanitize effectively.

- PRESSURE GAUGE -

Desired reading = 15-25 psi
< 15 psi does not sanitize properly as the rinse pressure is too weak.
> 25 psi may overcompensate causing: a wash or rinse cycle that is too cold; excess use of water; and lost of money due to this waste.
Manufactures plate indicates the minimum concentration of sanitizer if that is the means of sanitizing.

## Alto Shaams

Typically Alto Shaams are used to hold backup food hot, for extended periods of time without bacterial growth, and with minimal dehydration to the product. There are two types of Alto Shaams one type is used for hot holding and another type is used for both hot holding and cooking. Do not try and cook foods in the unit if it does not have a cooking setting. It is imperative that the temperature set on the Alto Shaam is above the temperature that the food needs to be kept (140 F). The temperature reading that is displayed is the actual temperature of the air inside the equipment and not the internal temperature of the food. Remember that every time the door is opened heat is lost, so set your thermostat with that in mind. Use a thermometer to verify internal temperatures of Potentially Hazardous Foods held in an Alto Shaam.

## Blast Chillers

Blast chillers are specialized versions of refrigerators that cool food down quickly. They are designed to cool Potentially Hazardous Foods from 140 F to 70 F in two hours and down to 41 in an additional four hours. However, they are all unique, with different settings and ways to monitor the cooling food. Proper training is the best way to make sure that employees can properly use the blast chiller. Over filling the blast chiller will cause food to cool too slowly. It is ideal to use with large amount of food that need to be chilled quickly or to ensure foods in 41 F before putting in a display case. Use a temperature log to verify that the food reached the correct temperatures within the required time periods.

Any comments or questions should be directed to [info@evercleanservices.com](mailto:info@evercleanservices.com).

### Special Interest Articles:

Dish Machines 101

Alto Shaams

Blast Chillers

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