



## WAREWASHING GUIDE

### Questions To Consider

#### **-Should I get a dishwasher that uses chemical to sanitize or 180 degree hot water?**

A dishwasher that uses chemicals to sanitize is often referred to as a low temp machine. These dishwashers require a hot water connection and wash with the water temperature that the house provides. This is typically around 110 degrees or less.

A dishwasher that uses hot 180 degree water to sanitize is known as a high temp dishwasher. Often, high temp dishwashers are considered better machines for the following reasons:

- ✓ Hot water cleans better. FACT: Hotter water does a better job in melting away fats, oils and grease off the ware to be cleaned. High temp dishwashers wash with 160 degrees while low temp dishwashers are at 110 degrees.
- ✓ It cost more to operate a low temp dishwasher. Since extra sanitizing chemicals are needed as opposed to heating hot water. Also low temp machines use more water per cycle which also increases operating costs.
- ✓ Ware from high temp machines dry faster. The hotter water builds heat in the ware causing them to 'flash dry' which is essentially the water evaporating off the ware. Low temp machines do not get the flash dry effect.

#### **-Should I get a dishwasher that goes under the counter or an upright door style machine?**

Space is always going to be the limiting factor. However, if there is room for a door type machine, the following are the most common reasons why a door machine is purchased over an undercounter:

- ✓ The door style is more ergonomic. The operator loads at table height, so there is no constant bending over.
- ✓ The loading is done to the side of the door machine, so aisle space is not sacrificed.
- ✓ The door machine is faster. The rack count is generally 30%-50% faster. Typical cycles of a door machine are just over 60 seconds.

### **-What is the difference between fresh water rinse and fill/drain a high temp undercounters?**

This deals with different styles of washing. Fresh water rinse undercounter dishwashers operate by using the same wash water in the tank over and over. By doing this it allows for slightly less water usage and slightly shorter cycle times.

Fill/drain, or also called wash refresh, operates by washing the dishes, draining out the dirty wash water, rinsing the dishes and saving this clean rinse water for the next cycle.

Essentially the fill/drain machines are self-cleaning. This keeps the machine cleaner and ensures that the ware being washed every cycle gets clean. Fresh water rinse dishwashers quickly get overwhelmed with food soil and need to be manually drained, which takes additional monitoring and slows the operation down.

### **-What do I need to do to accommodate the door machine in my restaurant?**

Normally high temperature door machines will need a hood for the exhaust. However the Champion DH5000 VHR and the larger opening DH5000T VHR use a heat exchanger built in to remove the steam after each cycle. This eliminates the need for a hood and saves energy since the steam heats cold water for the dishwasher saving on operating costs!

A small 24 inch dish table will also be needed for unloading the door machine. The three compartment sink serves as the load end.

**For any more questions please contact Champion Dishmachines.  
1-800-532-8591**

