

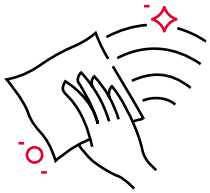
Choosing The Right Chemicals For Commercial Dishwashing



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Substituting or using incorrect chemicals could cause damage to your equipment and wares or even lead to health code violations. Here are some typical chemical types and their uses.

Detergents



Detergents are available in various options, adapted for water hardness and ware materials. Manufacturers also formulate them to work in either high or low-temperature dishwashers.

There are three primary considerations based on your facility's environmental factors:

- **Heavy Duty vs Metal Safe**
You might always be tempted to use heavy-duty detergents to get the best possible result; however, certain materials like soft metals require special detergents.
- **Hard Water vs Soft Water**
Depending on which minerals are present, hard water will require water-softeners. As mentioned previously, these can fluctuate over time, so it is best to test your water supply regularly.
- **Chlorinated vs Non-Chlorinated**
Chlorine is typically used for destaining in low-temperature machines but is not always safe. A non-chlorinated detergent should be used if there is a high iron level in the water or if you are washing precious metals.

Sanitizers

Sanitizers are used in the final rinse (typically for low-temperature machines) and reduce the number of disease-causing organisms on wares, delivering broad-spectrum bacterial and fungicidal action.

Rinse Aids

Hard water tends to leave mineral deposits and spotting, particularly noticeable on glassware. Rinse aids are drying aids because they allow your wares to dry faster. They lower the surface tension of the water, so it doesn't have a chance to deposit on the wares.

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Descalers



They are either a single acid or a blend of acids that remove minerals. Descalers can be added to the wash tank and run for 15 minutes typically or however long it takes to remove the limescale.

Oxygen Destainers

These destainers contain oxygen to safely and effectively destain coffee, tea and other food stains without harming the finishes. They are formulated to use at 120°F + on plates, trays, cups, mugs, glasses and even plastics.

Pre-Soaks

The combination of alkalinity (create soap by dissolving fats) and surfactants (control the foam) in pre-soaks loosen food soils so that the detergent can clean more effectively.

Drain Cleaner

Sink drains are notorious sources of bacteria contamination, so regularly using a disinfecting drain cleaner avoids re-contamination. De-greasing drain cleaners help maintain clear drainage, and there are specific cleaners that help kill fruit fly larvae.

