

Content

1	Definitions	1
2	Planning and organisation	45
2.1	Necessity for planning	46
2.2	Organisation and room planning	47
2.3	Determining the performance and size of the dishwashing system	51
2.3.1	Facts that determine the machine size and type	52
2.3.2	Checklists for determining performance	54
2.4	Water and energy supply	58
2.4.1	Water	58
2.4.2	Energy	58
2.5	Ventilation	59
2.6	Process chemicals (treatment agents / detergents)	60
2.7	Waste water	61
2.8	Optimisation potential for operation costs	62
2.9	Planning examples	63
2.9.1	Restaurant and banquet	63
2.9.2	Canteens, refectories, nursing homes	64
2.9.3	Hospitals	65
3	Commercial dishwashers	67
3.1	Basic aspects	68
3.2	Process of commercial dishwashing	69
3.3	Influence on the cleaning result	70
3.3.1	Mechanics	70
3.3.2	Temperature	70
3.3.3	Contact time	71
3.3.4	Process chemicals	71
3.3.5	Water	71
3.4	Types of commercial dishwashers	72
3.4.1	Programmable machines	72
3.4.2	Dishwashers with a transport system	73
3.5	Supply of water, energy and process chemicals	75
3.5.1	Water	75
3.5.2	Energy	75
3.5.3	Process chemicals	75
3.6	Hygiene requirements	76
3.7	Operation	77
3.8	Maintenance	78

3.9	Material compatibility	79
3.9.1	Metallic materials	79
3.9.2	Coatings	87
3.9.3	Plastics	88
3.9.4	Permanently elastic materials (elastomers)	91
3.9.5	Table: materials that are resistant or non-resistant to commercial dishwashers	92
4	Dosing technology	95
4.1	Requirements for dosing technology in automatic commercial dishwashing	96
4.2	Determining the required concentration of process chemicals (treatment agent)	97
4.3	Dosing methods	98
4.3.1	Manual dosing	98
4.3.2	Automatic dosing	98
4.3.3	Continuous dosing	99
4.3.4	Water-proportionate dosing	99
4.3.5	Signal-dependent quantity dosing	99
4.4	Function of dosing units	100
4.4.1	Dosing units for powder and solid detergents	100
4.4.2	Dosing units for liquid detergents	101
4.4.3	Dosing units for rinse aid	102
4.5	Central dosing station or central dosing system	103
4.6	Tasks of the operator	104
5	Water quality	105
5.1	The significance of the water and the water quality for commercial washing	106
5.2	The water and its ingredients	107
5.3	Water treatment processes	112
5.3.1	Water filtration	112
5.3.2	Water softening	113
5.3.3	Partial water desalination	114
5.3.4	Full water desalination	115
5.3.5	Inductive and / or magnetic water treatment	117
5.3.6	Water treatment with conditioning agents	117
6	Process chemicals	118
6.1	Definition of process chemicals	119
6.2	Influencing factors on the dishwashing result	120
6.3	Detergent	121
6.4	Rinse aid	123

6.5	Additional process chemicals	124
6.6	Influence of process chemicals on health	125
6.7	Influence of process chemicals on the environment	126
7	Porcelain wash items	127
7.1	Manufacture and properties of porcelain	128
7.2	Porcelain wash items	129
7.3	Tips for the optimal use of porcelain wash items	130
7.4	Porcelain wash items for inductive heating	132
8	Metal wash items	133
8.1	Specifications for metal wash items	134
8.2	Different materials	135
8.2.1	Non-cutting cutlery	135
8.2.2	Cutting cutlery	137
8.2.3	Stainless steel kitchen utensils and tableware	137
8.2.4	Mixed material wash items	138
8.2.5	Aluminium and non-ferrous metal wash items	138
8.3	Influence of finish quality on the serviceability	139
8.4	Stainless steel and corrosion	140
8.5	Avoid residues on different types of wash items	142
8.6	Discolourations – appearance and remedy	143
8.7	Points of note when cleaning cutlery	144
8.8	Points of note for purchasing stainless steel cookware and tableware, as well as cutlery	145
9	Glass wash items	146
9.1	Glass: its use and properties	147
9.2	Glass washing	150
9.3	Recommendations for washing glassware	151
9.4	Possible visible glass changes through glass washing	152
10	Plastic wash items	156
10.1	Types of plastic used in commercial machine washing and their properties	157
10.2	Recommendations for the purchase of plastic wash items	158
10.3	Plastics and their resistance in the cleaning process	160
10.4	Tips for the optimal usage conditions of plastic wash items	162
10.5	Note on the thorough cleaning of plastics	164

11	Hygiene	165
11.1	Hygiene requirements for mechanical commercial dishwashing / DIN standards	166
11.2	Important parameters that influence hygienic washing results in automatic dishwashing	168
11.3	Requirements for the scullery	171
11.4	Requirements for the washing parameters	175
11.5	Requirements for the wash item	180
11.6	Requirements for the cleaning products	181
11.7	Tasks of the operator	182
11.8	Necessary checks before and during operation of the dishwasher	183
11.9	Necessary tasks following the end of operating time	184
11.10	Need for a thorough cleaning of the dishwasher and wash items	185
11.11	Regular maintenance and functional checks of the machine	186
11.12	Checking the hygiene status of wash items and the cleaning process	187
12	Environment and sustainability	189
12.1	Measures to reduce the environmental impact of commercial automatic dishwashing	190
12.2	Measures of the operator to reduce the environmental impact of commercial automatic dishwashing	192
12.3	Ingredients of detergents and their environmental relevance	193
12.4	Regulations for the transport of detergents	197
12.5	Regulations for the storage of detergents	198
12.6	Regulations for the handling of detergents	199
12.7	Disposal of empty detergent containers	200
12.8	Health impairment of operation a dishwasher	201
12.9	Waste water pollution caused by dishwasher operation	202
12.10	Measures to reduce the waste water pollution of the dishwasher	205
12.11	Function and design of a fat separator	207