

Dishwasher Operation Manual



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DISHWASHER OPERATION MANUAL

Jet-Tech dishwashers have been used dependably for many years. This manual has been written to help YOU, the operator, perform your job more efficiently, because your job is one of the “most important” in this restaurant. WHY? One reason is that your product, the dishes and glasses, are the first thing that the customer sees when he sits down. Clean, sparkling dishes and silverware leave a favorable impression on the customer when he observes the table setting. Customers mean profit and profit means jobs yes, your job, the cook, the waiters, and the manager you are a part of a team. The Jet-Tech dishwasher is a tool which you can use to make your job easier and which will help you deliver clean dishes. This manual is divided into three (3) sections: Sections I and II cover start up and dish handling, and Section III covers trouble shooting

SECTION I STARTING INSTRUCTIONS

A Start-up of the Jet-Tech Dishwasher

1. Drain water if it is cold by lifting drain stopper until all the water is out of the machine.
2. Check and clean the drain screen
3. Replace it properly into the sump housing
4. Check wash arm spray tips. If they're clogged, clean with a toothpick and rinse at the sink
5. Check that chemical lines run to chemical containers:
 - a. Red detergent line
 - b. Blue rinse additive line
 - c. Clear/white sanitizer line
6. Replace drain ball, wash arm, and drain screen (for the first wash cycle only). Press the fill switch, fill to one inch below the overflow opening along the side of the drain ball stand pipe.
7. Hold the fill switch in until the water level is proper and check temperature (it should be approximately 140 degrees F or 60 degrees C). The water level should be one-half inch below the overflow hole on the side of the drain ball stand pipe.
8. Insert the tray of dishes into the machine and close the doors.
9. Start the machine.
 - a. Instant start switch trip switch to start
 - b. Standard start/fill switch trip start switch and hold it in for a count of three (3).
10. After the machine stops, the cycle light will switch off, raise doors, remove trays, and allow dishes to dry before stacking.

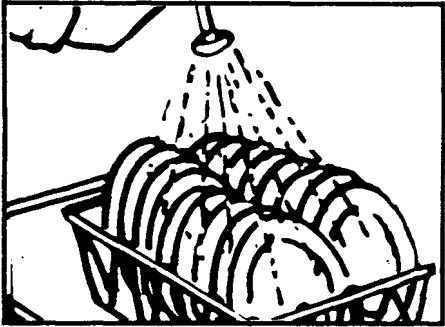
The Jet-Tech Dish machine will complete the wash and rinse cycle and automatically feed the proper chemical and turn itself off. **Note:** Chemicals are injected into the open sump from the red, white and blue plastic discharge tubes. Monitor the injection point to ensure that the chemicals are being injected.

SECTION II OPERATING INSTUCTIONS

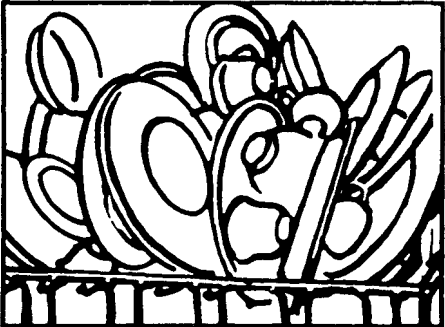
Dishes are expensive. An average plate can cost over \$5.00. Be very careful when preparing and handling dishes.



HAND SCRAPING



WET SCRAPING

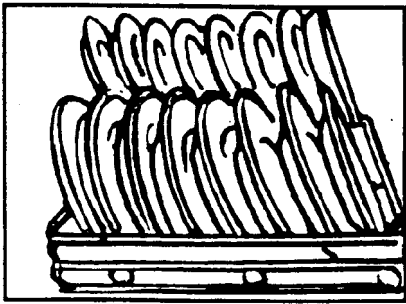


DON'T PILE DISHES!

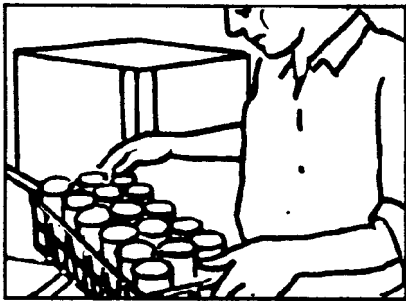
A. **Scraping.** Scraping operations are necessary to remove, mechanically or by hand, the remaining food from dishes prior to the dishwashing operation. The purpose of scraping is to keep excessive garbage from going into the dishwashing machine. Hand scraping is done by hand or with a rubber spatula. The use of a pre-rinse hose for wet scraping of dishes before they go into the machine is ideal for removing small particles of soil not removed by the hand scraping operation. It also saves labor because less time will be required in the full scraping operation if the water scraping method is used, plus a better job can be assured using this method. Water scraping is a must, but if it is not available, a rubber spatula or glove can be provided for you to do a thorough job of hand scraping the dishes.

B. **Racking Dishes.** Properly placing the dishes in the rack before washing is one of the most important jobs the operator must perform. Every surface of a soiled dish must be reached by the machine sprays to provide sufficient scrubbing action in the time that the dish is being sprayed by detergent solution. Piling dishes won't save you time. Many of the dishes will not be cleaned during the wash cycle and will require sorting and rewashing. Be a PRO do it right the first time. Be sure to rack all the sized plates. If you sort and rack properly, it will be easier and save you time.

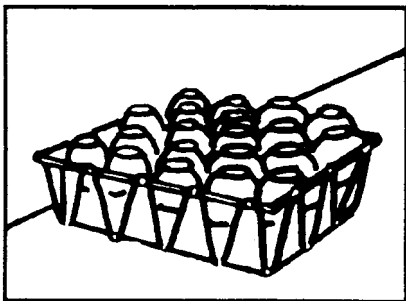
Note in the illustration that the plates are racked with overlapping and that the sprays from the top spray arm will strike the food contact surfaces of the dishes (the face of the dishes).



PROPER RACKING



GLASS RACKING



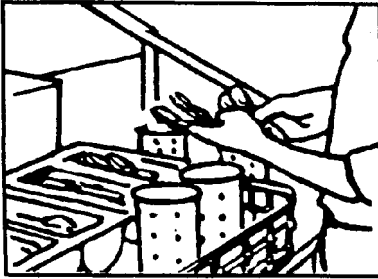
CUP RACKING



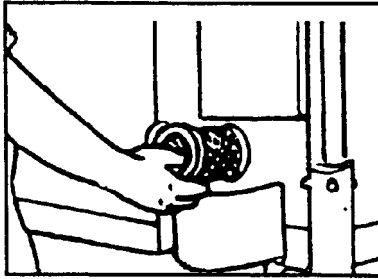
WASH BASKET

Racking Glasses. Glasses, cups, bowls and other deep dishes must be racked faced down so as not to carry out wash water and so that the sprays can work on the internal surfaces. Rack glasses and cups in a properly sized compartmentalized glass rack. Allow to air dry. Glass washing is very important. A customer may gain his first impression of an establishment when he is served his glass of water. They should be placed in the racks upside down in each compartment. The rinse additive is injected into the rinse water to prevent spotting and speed the drying process. **(Note:** Your chemical representative can help you select the proper glass rack for your glasses.)

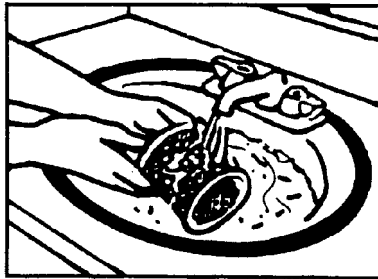
Racking Flatware. Flatware may be washed in many ways. It is recommended that all flatware be pre-soaked in a deep pan, generally a bus pan, using a presoak detergent. This will prevent during of adhering of soil on flatware and reduce tarnishing. A presoak detergent is especially useful for the removal of protein oil such as egg, syrup. It is recommended that 30 minutes be allotted for presoaking, if possible. After presoaking, the flatware is placed in a wash basket with handles down to prevent them from "nesting" which provides maximum exposure to the wash process.



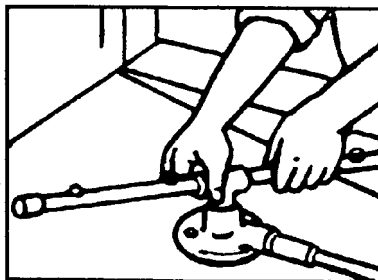
SORTING FLATWARE



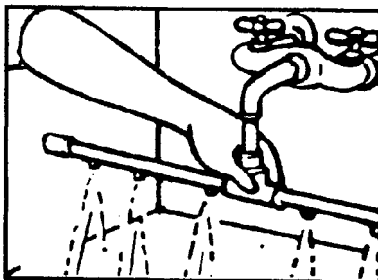
REMOVE SCREEN



CLEAN SCREEN



REMOVE WASH ARM



CLEAN WASH ARM

C.

Stacking and Storage. The stacking and storage of dishes that are being washed and sanitized is very important. A dish may be perfectly washed but at risk of being contaminated from the handling after washing. Avoid storing dishes where they may be soiled. Minimize handling the dishes with the hand on the food contact surfaces (towel drying is an incorrect procedure). Do not stack plates and dishes higher than 12 inches; their combined weight can destroy the porcelain surface on the bottom plates.

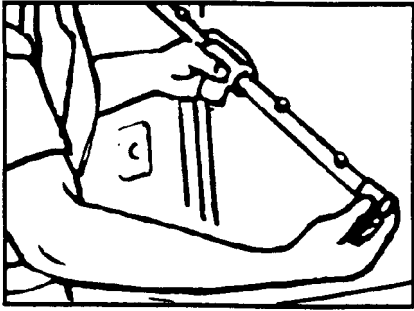
D. Cleaning the Jet-Tech Dishwasher. Certain times of the day should be reserved to clean the dishwashing machine. Follow the cleaning and inspection procedures listed below.

Cleaning the Drain Screen Remove the drain screen and thoroughly clean all foreign material from the screen. Do not bang the screen on the table to jar food loose. Use the faucet or pre-rinse hose. Check the seat casting where the drain stopper sets to make sure no foreign material is present. Re-install drain screen and determine that it is in the proper position.

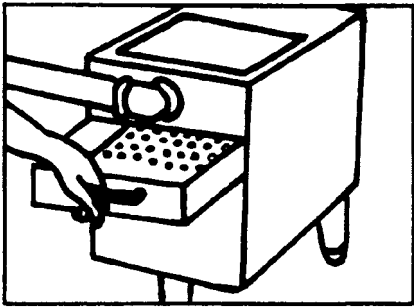
Cleaning the Wash Arms - Inspect the upper and lower spray arms to insure that they are not clogged with food scraps. Otherwise, full and uniform spray pressures will not be delivered to the soiled dishes.

If there is any question as to the spray arm nozzles being clear of food scraps, they should be removed and cleaned. To remove the arm, loosen nut and pull arm out of spray base. The arm can be checked for locked jets by running water into the hub and observing that all jets are flowing. Clogged jets can be cleared with a toothpick or small wire and the entire arm can be flushed out by removing the end plugs. Remember to replace the end plugs after cleaning the arm.

After the arm has been thoroughly cleaned, re-install and check that arm is fully inserted in the bearing support. **Hand** tighten thumb screws. Too-tight screws can break off in spray base.



RE-INSTALL WASH ARM



EMPTY SCRAP TRAY

- E. Empty the Scrap Tray.** Remove the scrap tray drawer and thoroughly rinse out. Change the tray after each meal or else once an hour, if it's very busy.
- F. Check Operation.** Operate the machine and watch detergent sanitizer, and rinse additive delivery tubes where they extend into the open sump on the machine. Watch to insure that the chemicals are delivered during the cycle. Remember: red tube detergent; blue tube rinse additive; and clear/white tube sanitizer. Check temperature at the end of the cycle for 140 degrees F (60 degrees C).
- G. Cleanup.** Wipe down the machine and check the chemical level in the containers. Also inspect the machine for leaks or other items that might cause trouble during a rush period. You are now ready to wash dishes.
- H. Remember:** The chemical containers should be saved for pickup by the serviceman during his regular call. Do not throw them in the trash bin.

SECTION III TROUBLE SHOOTING THE JET-TECH DISHWASHER

A. **Won't Start**

1. Check the master switch on the back of control panel to make sure that it is "on".
2. Check circuit breaker which services the dishwasher. Make sure it is "on".
3. **Only after** checking steps 1 and 2, call the Jet-Tech service people.

B. **Out of Chemicals**

1. Check back-up supply of chemicals. REMEMBER: Red product label to red tube, blue product label to blue tube, and clear/white product label to clear/white tube. Note that sometime extra product is left in the storage area at the direction of the restaurant manager.

C. **Dishes/Glasses are Not Clean**

1. Before you call the Jet-Tech service people, clear your temperature gauge on the machine. Check to be sure that you have at least 120 degrees F water. The Jet-Tech dishwasher must have hot water delivered from the primary heater at 120 140 degrees F. If temperature is okay, then proceed to step 2.
2. Check your water softener for salt or obvious malfunction. Your service agreement from Jet-Tech calls for hot/soft water, If the water softener appears okay, there is one final check **before** you call the Jet-Tech service people.
3. Check the screen and wash arm tips. If they are clear, call us, the Jet-Tech service people.

D. **Machine Won't Hold Water**

1. Check under the drain ball for a knife, spoon, fork, or foreign material, then remove.

E. **Water Running on the Floor**

1. If it is running from the scrap accumulator (the small box sitting alongside the machine) don't call us! Call your plumber the drain is clogged.

F. **Water won't Drain from the Machine**

1. Check the drain sump for obvious clogging. If it appears clear, call the Jet-Tech service people. Lift the drain ball manually, the water should drain in 6 seconds or less.

G. **Water Coming Out of the Door (going all over)**

1. Someone didn't replace the end plugs on the wash arm or didn't tighten them. Check inside the scrap accumulator drawer. If the end plug came off during operation, it will be inside the scrap tray next to the machine. Simply replace it. If it is lost, call us the Jet-Tech people.

H. Machine Won't Shut Off

1. You can turn off the machine in an emergency by turning off the master switch located at the back of the control box.

I. Machine Won't Fill

1. Check valve near bottom make sure handle is turned on. If it is, call us the Jet-Tech service people.

J. Spray Arms Won't Spin

1. Check the bearings for obstructions. They are easily clogged by grit, string from teabags, or fiber from napkins or straw wrappers.

K. Dishes Are Coming Out Soapy

1. Make sure water temperature is above 120 degrees F; hot water disperses suds.
2. Determine that machine is draining properly so that no soapy water carries into the rinse.
3. Make sure that no other source of detergent is finding its' way into the rinse cycle.

If you have any question, call us;

Jet Tech System

1 888 275 4538

Model : _____

Serial Number:
