

Maintenance for Dishwashers

The performance and appearance of your canopy/rangehood depends on a good cleaning regime. The units should be cleaned regularly.

Stainless steel portions of the dishwasher should be washed regularly with hot soapy water to remove greasy deposits. It is **very important** that the dishwasher is dried thoroughly with a soft cloth after washing as residual moisture can promote corrosion of the stainless. Applying a proprietary post cleaning stainless cleaner (Such as Hillmark Steel Power) will increase the interval between cleans.

White portions of the dishwasher can be wiped down using a damp soft cloth.

Use of propreitary stainless cleaners is acceptable, however harsh abrasive cleaners must be avoided. They can scratch the finish of the stainless and will remove printed graphics prematurely. Parmco Appliances has a full range of stainless steel care products available.

Spray Arms should be washed regularly. Simply soak for several minutes in hot soapy water and lightly scrub to remove deposits.

Filters should be cleaned regularly. Larger food particles should be removed after each wash. On a regular basis the fine mesh filters should also be cleaned. Simply remove the entire filter assembly and soak in hot soapy water for several minutes. The fine mesh filters can be gently cleaned with a soft bristled brush.

Regular cleaning of the machine can reduce **odours**.

Regular cleaning with the correct products will ensure that your dishwasher performs well and looks good for many years to come.

Regards The Parmco Team