



BEST PRACTICES

Long-Term Dish Machine Downtime

When shutting down your Hobart dish machine for extended periods of time, follow these procedures to help protect your machine from damage and to provide easier start-up when your operations resume.



1. **Power the machine off** – turn the disconnect switch/circuit breaker to machine off.
 2. **Shut off the water and steam/gas** (if equipped) supplies at the shut-off prior to the dish machine.
 3. **Remove the curtains and wash** them with warm, soapy water & rinse in 3-compartment sink.
 4. **Spray down the interior of machine.**
 5. **Remove and clean the scrap basket(s)** in 3-compartment sink.
 6. **Remove and clean the strainer pan(s)** in 3-compartment sink.
 7. **Drain the tank(s).**
 8. **Remove the upper and lower wash arms.**
 - a. **For rack conveyor machines** and flight type machines equipped with wash arm end caps, remove end caps and clear debris from wash arm nozzles. Flush with warm, soapy water. Verify wash arm O-ring is in place & replace if needed.
 - b. **For FT1000 & FT1000e machines**, open wash arm sliders and clear debris from wash arm nozzles. Flush with warm, soapy water.
 9. **Remove the overflow tube(s)** if present in the tank(s) and clean with warm, soapy water. Confirm the O-ring is in place & replace if needed.
 10. **Wipe down and/or spray the interior of tank** to flush food soil to drain at bottom of tank.
 - a. **NOTE: For units with a pumped drain system**, such as the PW10/PW20 models, turn power and water to unit back on and power unit up to fill. Once filled, power the unit back off to allow the unit to completely drain out to remove the excess water from flushing the interior of the unit. Turn the disconnect/circuit breaker and water supply off.
 11. **Replace** all wash arms, overflow tube(s), strainer pan(s), scrap basket(s), and curtains at proper locations in dish machine.
 12. **Wipe the outside of machine** with a mineral oil based stainless-steel polish to protect the surfaces.
 13. **Leave the doors open** to allow the machine to air out and dry.
- NOTE:** If the storage temperature of the dish machine is below freezing, then additional procedures may need to be followed or component damage may occur. Contact Hobart Warewash for additional details.
- RETURNING DISH MACHINE TO OPERATION:** When returning dish machine to operation after shut-down, turn electric, water and gas/steam (if equipped) supplies on and follow normal operating procedures.

For more detail on these procedures, refer to the cleaning section of your operator manual or the operator wall chart.