

- Allow sufficient space between breakables so they will not touch during the vibration of the washing cycle
- Ensure breakable items are not sitting or laying on metal cutlery which could chip your dishes
- Plastics should be on the top rack only, and use the economy or no heat drying cycle to prevent warping or melting
- Ensure dishes are separated and not doubled together in one space to allow water and detergent to reach those surfaces
- Clean off larger food particles before loading. You may need to scrape dishes. It is not a garbage disposer. It is just a dishwasher.
- Ensure stemware is secure and well-balanced
- Bowls should be slanted downward or laid face down
- Restrain small items like baby bottle lids in a specially designed dishwashing basket to prevent them from becoming trapped in the bottom of the dishwasher
- Ensure bottles are secure and straight to effect a good wash
- Never place sharp knives with blade pointed up, but down with the point of the knife secured in the cutlery basket
- Refrain from overloading the cutlery basket
- Mixing the cutlery instead of grouping together can allow more space and a better washing
- Remove paper labels from jars; they can come off during the cycle and become trapped in the washer drain
- Place cookware face down on the bottom rack for best pressure washing
- Ensure that large or tall items do not hinder the washing arm from rotating freely when the dishwasher tray is pushed in
- For best spot-free rinsing of glassware, use rinse agents