

## **PRESS RELEASE**

### **What a dish**

Investing in a dishwasher can be a real game changer – you no longer have to be super selective about what you choose to use in the kitchen, and entertaining at home is a synch. No more wasted time spent laboriously cleaning up afterwards – simply let the dishwasher do it all for you. Liam Gawne from leading premium kitchen appliance manufacture, Miele, says: “Nobody can argue the value of owning a dishwasher – due to its supreme convenience and time-saving functionality, it is one of the few appliances that will never be a grudge purchase.

“Today, the dishwasher is a common must-have appliance in most modern home, and with the latest technology available technology, they don’t need to be energy- and water-guzzling appliances either. Today’s high-end dishwashers are so energy- and water-friendly, that they can actually help you save money on your utility bills. Miele’s dishwashers for example, boast an impressive A+++ energy rating, and use a mere 6,5-litres of water per cycle,” he explains.

Having said that however, he says that for optimum performance, it is essential that users have a good idea on how to pack their dishwasher in order to maximize performance.

### **How to pack your dishwasher**

Are you packing your dishwasher incorrectly? Liam says that different stains require different treatment: “If you understand the stain, you can pack your dishes accordingly for optimum stain removal. For example, carbohydrate-based stains, such as potato and tomato, need the full force of the water jets to get clean, while protein-based foods, such as dried egg yolk and custard for example, requires more contact with chemical detergent.”

Dishwashers operate using jets of water that get dispersed at high speed via a dishwasher’s arms, however, although the entire interior of a dishwasher will get wet during a cycle, it will not necessarily clean everything in the same way. Says Liam: “This explains why, in some cases, a particularly stubborn piece of burnt food can be washed off in a wash cycle, while lighter stains remain.”

As such, he recommends that you pack those dishes with stubborn carbohydrate-based stains in closest proximity to the rotating arms to ensure that they get hit by the fastest moving jets of water. This would be at the centre of the bottom and the top racks. For protein-based stains, the areas located at the sides or edges of the dishwasher racks are best suited, as water travels slower in these areas, and as such, the dishes placed here get more intense contact with dishwasher detergent, which is needed to remove these types of stains.

### **The no-go dishes**

Liam explains that it is important to understand what you can and can't pack into the dishwasher: "Whilst there are those items that clearly state that they need to be hand-washed only, sometimes knowing what should and shouldn't be cleaned in the dishwasher is not always that easy to differentiate."

Liam provides a list of items that shouldn't be cleaned in a dishwasher:

**Cast Iron:** Cast iron skillets or pans should not be cleaned in a dishwasher. For best results, you need to rinse it with hot water immediately after cooking. Then remove any burnt food, dry and scrub it with a mild abrasive, such as coarse salt for example. To prevent it from rusting, you can give it a light coating of cooking oil.

**Good knives:** Any expensive cooking knife should only be washed by hand, as they will dull quickly if washed in a cutlery basket in a dishwasher. To combat this however, Miele's dishwashers have a 3D cutlery tray, where sharp knives can be stored individually so that they do not knock against one another, leading to them getting blunt before their time.

**Crystal:** The majority of dishwashers can't handle very delicate crystal, as dishwasher detergent and the heat generated inside a dishwasher can cause the crystal to chip and crack. However, some high-end dishwashers, such as Miele's for example, allow for high-quality delicate stemware to be washed with no risk. Says Liam: "In Miele's case, this has been confirmed by Riedel, manufacturer of premium hand-blown wine glasses, which endorses Miele as the only dishwasher manufacturer able to wash Riedel's high-quality glasses."

**Wooden items:** As a general rule, wood does not play well with water, so to avoid the chance of any cracking or warping, it is best to rather rinse wooden spoons, bowls or cutting boards in warm running water, and drying them off by hand afterwards.

**Copper pans:** If you clean your copper pans in the dishwasher, exposure to heat, air and humidity inherent in the dishwasher cycle, will change their colour. Also, bear in mind that copper is actually toxic and cannot be exposed to the food that is being cooked inside. To prevent exposure, the pans are lined with a metal coating, usually steel or tin, that forms a barrier between the copper and the food. As such, they need to be carefully cleaned by hand, a plastic scourer and mild detergent to avoid damaging this layer, as if the barrier is damaged, the pots will be rendered unusable.

**Disposable aluminium:** If you clean disposable aluminium in your dishwasher, it will lose its shine, become dull and turn a black-ish colour. You also run the risk of getting black residue marks on all the other items in the dishwasher.

**Gold- or silver-plated dishware:** Cleaning your gold- or silver-plated cutlery in your dishwasher will lead to the gold plating wearing off over time. It is a far better option to simply rinse these in hot water and gently clean them by hand.

ENDS

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