

DO'S AND DONT'S OF DISHWASHERS

- **DON'T ADD EXTRA DETERGENT**

The extra soap leaves a residue, so just use what you need to.

- **DO WATCH OUT FOR SPRAY ARMS**

Before starting the load, give the arms a spin and make sure they aren't blocked by any larger dishes.

- **DON'T BOTHER RINSING**

Modern dishwashers are built to handle most cooked-on food.

- **DO PUT THE STURDIEST AND DIRTIEST ITEMS ON THE BOTTOM RACK**

Plates, pots and pans need the hotter water from the bottom of the dishwasher.

- **DO LOOK FOR THE 'DISHWASHER SAFE' ICON**

Although there is no official "dishwasher safe" icon, look for a symbol similar to this:



- **DON'T OVERCROWD**

Too many dishes won't leave room for water.

- **DO PUT PLASTICS AND GLASSWARE ON THE TOP RACK**

The water isn't quite as hot so plastics won't melt.

- **DON'T STACK ITEMS**

While you might save a bit on space, the items underneath won't get clean.

- **DO STAGGER SILVERWARE**

If all the handles are faced up, they'll nest together and won't leave space for the water.

- **DON'T SPILL DRY DETERGENT ON FLATWARE**

It can cause a reaction and will create dark spots on your flatware.

- **DO HANDWASH THESE ITEMS**

Always handwash large kitchen knives, brass, bronze, wood, china with gold leaf, and nonstick pans.

