

# THE IMPORTANCE OF DISHWASHERS

## Why dishwashers are better than alternative methods

### 1. Food Safety

The largest concern when serving food is ensuring it is sanitary and safe. Dishwashers are able to use high temperatures or chemicals that are not possible when washing manually. It provides the confidence that dishes are fully washed and sanitized in accordance with food safety regulations.

### 2. Saves Time

Using a dishwasher allows a large quantity of dishes to be washed in a short amount of time. Manually washing dishes one by one can take hours, while the dishwasher completes the job in just a few minutes.

### 3. Saves Money in the Long Run

The upfront cost can be intimidating, but a dishwasher can actually save you more money in the long run. An [SNA study](#) found that newer models can reduce water and energy usage by nearly 50% over an older machine, making it more cost effective than using disposables. The technological advancements have made it easier than ever to get a return on your investment.

### 4. Improves Availability of Dishes

Using a dishwasher ensures more available dishes during the lunch rush. With its speed and ability to wash multiple loads during one meal period, no one has to wait for a dish during high traffic times.

### 5. Increases Labor Efficiency

By washing a large number of dishes, dishwashers allow staff to spend time focusing on other tasks. With so many different jobs to do, time-consuming manual dishwashing should not be one of them.