

# Household Hints

Timely Tips from The Experts

## Dishwasher Do's And Don'ts

(NAPSA)—Just about everybody could use a little more time. That's why nearly 60 percent of Americans have invested in one of the best time-saving tools there is: a dishwasher. However, dishwashers are most effective when used properly.

For your dishes to sparkle, follow these tips from the experts at Palmolive:

### Top Ten Do's

**DO** use a dishwasher detergent with a pleasant scent, such as Palmolive Spring Blossom. Your dishes will get clean, and your kitchen will smell nice, too.

**DO** wash with hot water that's between 120° and 140° Fahrenheit.

**DO** run hot water in the kitchen sink a minute before running the dishwasher to ensure hot water hits the dishes immediately.

**DO** load items according to size; put larger items in the back and smaller ones toward the front.

**DO** be sure you're using a product specifically designed for automatic dishwashers; otherwise, you'll be left with a sudsy mess.

**DO** run the dishwasher only when it's full; it'll save you energy costs.

**DO** use the recommended amount of detergent to be sure dishes are clean the first time.

**DO** secure delicate items to avoid breaking or chipping of valuable dishes.

**DO** place the dirtiest side of the dish toward the wash action.

**DO** place sharp items, such as knives, point down to prevent injury.

### Top Ten Don'ts

**DON'T** waste time scraping or pre-rinsing your dishes. Remove the large pieces and let your



**A dishwasher provides time-saving convenience, but only if it's used properly.**

detergent do the work.

**DON'T** load small items under larger ones.

**DON'T** place plastics on the bottom rack; they'll melt!

**DON'T** crowd utensils; they need space to get clean.

**DON'T** wash hand-painted dishes, cast iron, gold or wooden items.

**DON'T** run the load through the drying cycle. Save energy by opening the door and letting them air dry.

**DON'T** rush to unload the dishwasher. They can be left in until they're needed, after they're dry and cool.

**DON'T** hand wash when you can use the dishwasher. Not only does it save time, it also cuts down on the bacteria count.

**DON'T** bunch stainless steel and silver in the same basket; direct contact between the two metals can cause permanent damage.

**DON'T** forget to properly maintain your dishwasher; clean the filter when necessary.