



Dishwasher—Do's and Don'ts

Adding Detergent

Do use only the recommended amount of detergent -- too much can leave behind a residue, and too little can result in dirty dishes.

Filling it up

Do run only full loads. If the dishwasher is partially full, use the rinse-hold cycle to remove odour-causing foods. This is more economical than rinsing dishes by hand, which can waste up to 20 extra gallons of water per load or 6,500 gallons per household each year.

Rinsing

Do use a rinse aid. They lower the surface tension of the rinse water so droplets don't form. Particularly helpful if you have hard water, they also help dishes dry faster, which can be helpful when using the Energy-Saving Dry cycle or air-drying dishes.

Drying

Do dry dishes on the lowest temperature setting. Hotter temperatures can leave spots on glassware.

Not Dishwasher Safe

Don't put the following into a dishwasher: acrylic, adhesive-joined pieces, all aluminium, antiques, blown glass, bronze, cast iron, china with metallic decoration, crystal, disposable plastics not labelled "dishwasher safe", flatware with bone, plastic, or wood inlays or handles, gold-plated flatware, iron, knives, many non-stick pots and pans, milk glass, pewter, rubber tools, tin, wooden spoons.

Flatware

Don't spill dry dishwasher detergent on flatware, it can cause dark spots.

Overloading

Don't jam too many pieces into the silverware basket, which can lead them to get scratched.

Mixing Metals

Don't mix sterling or silver-plate and stainless-steel flatware in the dishwasher, even when using the rinse-hold cycle. A reaction between the two metals can damage both finishes. Since most knives, including sterling ones, have stainless-steel blades, keep them away from other silver pieces too.