



Call 0845 287 3120

Spoonshine Cutlery Polisher

Manual



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Congratulations! You have made the first step toward automating your cutlery processes, using a Spoonshine cutlery polisher!

Of course we realise that we have given you a lot of information, so we are leaving you this document to assist you in operating the machinery, and hopefully it will make your decision making process easier once you have spent some time evaluating the polisher.

Please look through the document at your leisure, hopefully all the information you require is present here, however if you have a question, or would just like to speak with somebody regarding the appliance or the process, please don't hesitate to get in touch.

Hopefully you will appreciate the cost savings and benefits to your cutlery that using a Spoonshine polisher offers.

Once you have decided that you would like to take things further, please let us know and we will be happy to discuss the best supply option for you and your establishment.



Once again, many thanks for your interest.

Let us know if we can help further:

Spoonshine Cutlery Polishers

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www.spoonshine.co.uk

info@spoonshine.co.uk



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Your Presentation

It's really important to us that our customers understand the principals of use that are required for them to get the absolute best out of their appliance, so here is a bit of a re-cap on the operation of our polisher.

Firstly it is really important that your dishwasher is doing its job! Which is cleaning the cutlery well, and that your cutlery polisher has been switched on for at least twenty minutes.

1. **Pre-Soak!** If at all possible set up a pre-soak system, by placing the used soiled cutlery into a container with warm water and just a dash of detergent. This will begin to break down the grease and food before the washing process.
2. Place the pre-soaked cutlery into a flat dishwasher basket, but do not overfill! If some of the cutlery is sandwiched in between other cutlery, the water can not get to it and the sandwiched cutlery will not be washed correctly.
3. Providing that the cutlery is now washed clean and still wet from the dishwasher, it is ready to be polished and dried; If the polisher is located adjacent to the dishwasher, proceed to step 4. If your polisher is some distance away, you should place the cutlery into a container of warm water and take it to the polisher when you are ready.
4. Feed the polisher with cutlery. Place 8 to 10 pieces at a time in the loading chute, as the cutlery clears the chute, place another 8 to 10 pieces, keep feeding the polisher at this level.
5. 20 – 30 Seconds later the cutlery will emerge into the catch basket. Make sure you remove this before it gets too heavy!
6. After the last cutlery of the shift goes through, leave the machine running to dry the granulate ready for the next shift. Approximately 20 minutes.
7. Wipe over all surfaces, including under the lid, after the end of each days use.



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Our Commitment to You

Once you have seen the benefits of our polishers, you will want to ensure that your machine is facilitated in the most efficient manner.

Since 2004 we have been installing and maintaining our equipment throughout the United Kingdom, so you can be sure that you are in safe hands wherever you are.

You will of course become very reliant on the polisher, your staff will have been re-deployed into more productive areas, so you need to be sure that your polisher is of the highest quality, and that service back-up, if required is fast and efficient.

Our products carry full, on site, parts and labour warranties, extended warranties are also available on application.

We offer a 24 hour response to any request for service, and we will get you up and running the first time that we attend. Guaranteed!

We carry all the spare parts that we require to keep you running, and should we not be able to fix you first time, we will leave you with a loan unit while we bring your machine back to one of our service centres for repair, before re-delivering your appliance as soon as we possibly can.

If you decide that you wish to rent our appliance, all service, spares, granulate and call out is always free of charge!

As part of our rental offer, we will attend on a cyclic basis and service your polisher, change the grain, overhaul and replace any worn parts so that you are assured continuous operation, and this also is always free of charge!



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Your Polishing Granulate

All granulate is free of charge under our rental plan. Whenever you need it, just call and we will send it usually overnight, supply and carriage included.

If you have purchased or are lease purchasing your polisher, we stock the finest polishing granulate available on the market.

Spoonshine granulate is put through a patented process to extract the dust and impurities that are often present in inferior granulate.

With diligence a years supply of granulate is available from Spoonshine for just £88 including carriage.



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Your Supply Options

Option 1

Rental

- Easy Rental, Zero Contract, Three months notice of cancellation.
- Open Rental, Three month minimum, with a three month notice period
- Term Rental, over 12, 24 or 36 months.
- Fully inclusive of service, spares, consumable, breakdown.

Option 2

Lease Purchase

- Spreads the cost of ownership over 2,3, or 5 years.
- Reduces the daily cost significantly
- Tax efficient as the appliance remains off balance sheet
- Tag on service contracts for added peace of mind.

Option 3

Outright Purchase

- Asset ownership from day one
- You control costs
- You decide level of service you require
- Extended warranty available



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SPOONSHINE CUTLERY POLISHER Operating Instructions

1. **Switch on machine so it is vibrating and leave for 20 minutes to warm up.**
2. **Cutlery must be warm, clean and wet – the cutlery polisher will not polish dry cutlery.**
3. Place cutlery into the chute, 7-10 pieces at a time. As soon as these disappear from sight, place more cutlery in the chute.



4. Cutlery will emerge from the front 20-25 seconds later, dry, polished and sanitised.
5. Some granulate will spill into the basket – pour this back into the polisher.
6. **IMPORTANT: After use the machine must be left to run for 30 minutes to dry out the granulate.**

CUTLERY POLISHER

Grain Change Procedure

1. Disconnect the machine from power supply.
2. Lift the machine lid
3. Remove granulate from basin: with a vacuum cleaner.



4. Pour the granulate into the basin via cutlery entry chute and into the grid with 1 fill.
5. Close the machine lid.



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SPOONSHINE CUTLERY POLISHING MACHINE TRAINING PROGRAMME (Client Copy)

- Machine is switched on for 30 minutes prior to use.
- Ensure cutlery is Warm, Clean and Wet.
- Feeding of cutlery into machine.
- Any excess granulate in baskets to be put back into machine.
- End of shift procedure. Machine to be left running for 30 minutes after final cutlery has been inserted allowing the granulate to dry**
- Machine surfaces to be wiped down daily outside and underneath lid.
- Periodic grain changes as and when necessary recommend (no longer than 3 months) depending on throughput (show procedure).
- Report any issues immediately to Duty/House Manager.

Training completed by

Date.....

Training undertaken by

Date.....

Managers signature

Date.....

Site Name



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