

Care & Maintenance

Hospitality dinnerware handles a heavy workload and while the ranges that we distributor are designed for such usage, there are some simple steps that can be taken to significantly prolong the life of your products.

TO PREVENT BREAKAGE AND CHIPPING, AVOID

- Improper loading in dish racks.
- Piling heavy items on lighter items.
- Stacking dinnerware too high.
- Nesting cups.
- Lack of protective matting on floor of dishwashing area.
- High water pressure in dishwashing machine.
- No rubber guards on disposal unit or dishwashing machine.
- Hand-washing operation.

TO PREVENT SCRATCHES AND METAL MARKING, AVOID

- Stacking hot, wet dinnerware.
- Not regularly cleaning stainless steel benches.
- Overworking dinnerware.

TO PREVENT UNNECESSARY DAMAGE OR LOSS WHEN STACKING

- Consider the size and type of your storage space.
- Never stack items that were not designed for stacking.

CARE AND MAINTENANCE OF MELAMINE

- Do not heat food on this product.
- Dishwasher safe.
- Not suitable for use in microwaves or ovens.
- Avoid scouring with abrasive cleaning products.
- Avoid using sharp knives which will scratch the surface.

