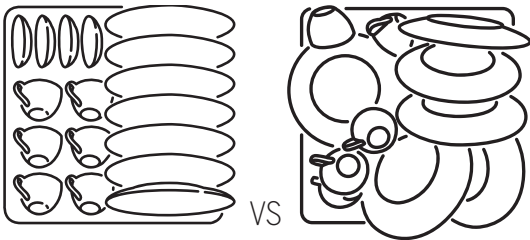


DINNERWARE



CARE AND MAINTENANCE

HOSPITALITY DINNERWARE HANDLES A HEAVY WORKLOAD, AND WHILE OUR RANGES ARE DESIGNED FOR SUCH USAGE, SOME **SIMPLE STEPS** CAN BE TAKEN TO **PROLONG THE LIFE OF YOUR PRODUCTS** SIGNIFICANTLY.



To prevent breakage and chipping due to the profile of this range, 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 the dishwashing area
- High water pressure in dishwashing machine
- No rubber guards on disposal unit or dishwashing machine
- Hand-washing operation



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
- Never stack drag (where the bottom of the top plate can hit the top rim of the next plate in the stack)



To prevent scratches and metal marking, avoid

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



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