

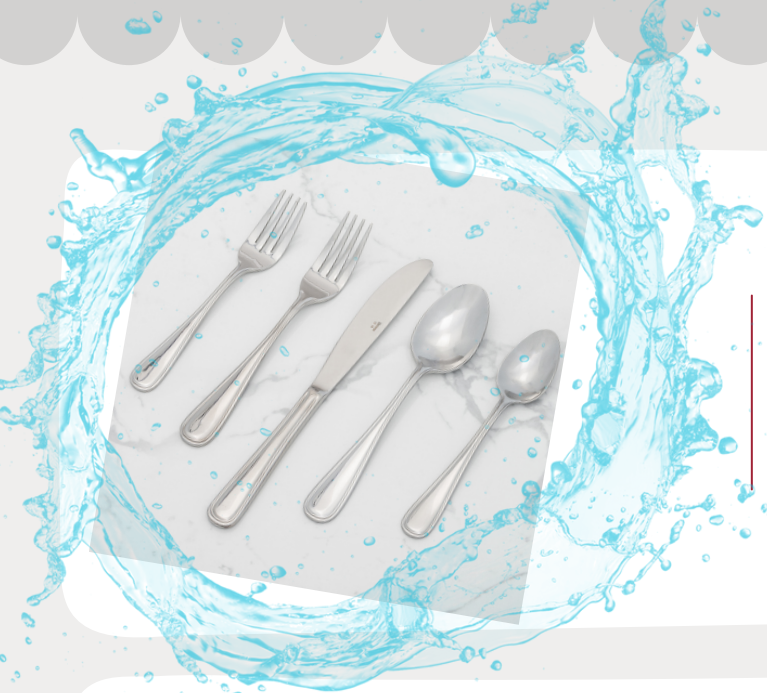
# Browne

FOODSERVICE

# Flatware 101

## Care & Handling

Careful handling will prolong the life and luster of your stainless steel tableware.



## RINSE

Remove all food remnants. Foods which contain salts and acids can slowly break down the finest alloys of the steel

## PRESOAK

Maximum soak time is 20 minutes using a nonabrasive presoak compound.,



## PLACE UPRIGHT

Place in upright racks this will allow pebbles to flow off the wares. Flat racks can cause damage like pitting.

## WASH

Wash in hot water with a non abrasive, noncorrosive cleaning agent.



## RINSE

In water of at least 180 degree fahrenheit.



## DRY

Give racks a shake to remove excess water droplets. This will reduce water marks..

