



MELAMINE – USE & CARE GUIDE

Melamine is a popular choice for foodservice operations due to its durability, lightweight feel, and appealing look. Proper use and maintenance can help extend the lifespan of your melamine products, maintain food safety, and keep products looking their best.

Follow the guidelines below to ensure optimal performance:

General Guidelines:

- ◇ Melamine products should be handled like porcelain.
- ◇ Melamine is dishwasher safe.
- ◇ Inspect and remove from service any items that are chipped, cracked, or have deep scratches.
- ◇ Safe for serving hot & cold foods.

Avoid:

- ◇ Melamine is not recommended for use in microwaves ovens, which can weaken the product over time and shorten its life cycle.
- ◇ Avoid heat lamps, radiant warming, direct flame or other hot surfaces above 180°F.
- ◇ Using serrated knives with melamine is not recommended.
- ◇ Avoid hard impacts to the edges of melamine items and/or dropping.
- ◇ Avoid using chlorine, steel wool, scouring pads, or abrasive cleaners.

Dishwashing:

- ◇ Wash melamine items immediately after service to avoid staining.
- ◇ Use dish racks designed to prevent dishes from knocking together.
- ◇ Avoid overloading the dishwasher to prevent chipping during wash cycles.
- ◇ Use a normal or light cycle with water temperatures as recommended by the dishwasher manufacturer.
- ◇ Do not use bleach-based or chlorine-heavy detergents.

Recommended ECOLAB detergents:

- ◇ Solid Power XL (High-Temp)
- ◇ Apex Power Plus (High-Temp)
- ◇ Apex Ultra (Hard Water, High-Temp)
- ◇ Solid Ultra Klene Plus (Low-Temp)

Recommended ECOLAB rinse agents:

- ◇ Rinse Dry (High-Temp)
- ◇ Solid Brilliance (High-Temp)
- ◇ Apex Rinse Aid (High-Temp)
- ◇ Apex HD Rinse Aid (Hard Water, High-Temp)
- ◇ Ultra Dry (Low-Temp)

Recommended ECOLAB sanitizers:

- ◇ Eco San
- ◇ Ultra San