

Care and Use Instructions

Dinnerware

Melamine, SAN, ABS and Acrylic

While Carlisle's dinnerware products are extremely durable, proper maintenance and care can maintain their luster and appearance and provide a longer commercial service life. Please review and follow the care and use instructions below, and feel free to contact customer service at 1-800-654-8210 with any questions.

MELAMINE WASHING INSTRUCTIONS

DO

- Melamine dinnerware should be handled like any fine dinnerware.
- Carlisle melamine is commercial dishwasher safe.
- For best results, use a high-alkaline based solution for regular dishwashing. Ask your chemical salesman for the proper solution for use with Carlisle dinnerware.
- Cleaning as soon as possible will help to avoid staining and protein buildup.
- A woven plastic pad or a plastic-type bristle will yield the best results for cleaning without dulling the lustrous finish.
- If unusual staining occurs, before placing dinnerware in dishwasher, pre-soak melamine in a sodium perborate base solution such as Dip-It by EcoLab. Oxygen-releasing compounds like Oxy Clean (Auto-Chlor) are also effective for stain removal. For maximum results, have water temperature between 200°F (93°C) and 210°F (99°C) (close to boiling, particularly for those lubricants that are oil based, such as Goo Gone).
- Commercial adhesive remover products or vegetable oil are effective for sticker residue removal.
- Remove any damaged or chipped melamine from operational use.
- Have a qualified technician establish a maintenance schedule for your dishwashing system to ensure proper temperatures, mineral content, and chemical levels.
- To maintain luster and prevent staining, it is recommended to periodically presoak melamine products before dishwashing.
- Only use sanitizers that have been regulated for commercial use. Please consult chart below for more information.

DO NOT

- Do not expose melamine to heat in excess of 212°F (100°C) or expose to direct flame.
- Do not use melamine in ovens or microwaves.
- Melamine is not recommended for use with heat lamps, conveyor belts or plate warmers.
- Striking melamine on hard surfaces while attempting to remove excess food will cause chipping.
- To prevent chipping and scratching, do not overload your dishwasher rack.
- To avoid damage to the liquid glaze coating, do not use nail polish remover, lighter fluid or turpentine to remove stickers.
- Do not use harsh abrasive cleaners, steel wool or metal scouring pads when removing stains.
- Cutlery and knives will cause scratching to melamine products over time.
- Do not use chlorine or chlorine based products when attempting to remove stains. A brief chlorine rinse to disinfect is safe, but soaking in chlorine can cause a film deposit.
- Do not use sanitizers that have not been regulated for commercial use. Please consult chart below for more information.

Commercial Sanitizer Chart

High Temperature Machine	Low Temp Machines
Solid Power XL • Apex Power Plus Solid Brilliance • Rinse Dry • Apex Rinse Aid Rinse Dip-It Stain Remover	Ultra Dry • Solid Ultra Klene Plus Oxy Clean Stain Remover • Le Detergent Le Rinse Agent Sanitizer

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COFFEE MUG WASHING INSTRUCTIONS

Our separate line of Coffee Mugs are made of SAN and ABS materials. Normally, these plastic mugs will maintain their handsome appearance if they are washed in a normal manner in a commercial dishwasher. However, due to different water conditions and irregularities of dishwashers, a surface deposit* may accumulate on the liner (this also occurs to china). A simple remedy is to add chlorine to your washing solution, or soak the mugs in a warm (100°F/38°C) 10% chlorine solution for two or three minutes, then rinse.

* A surface deposit is defined as a discoloration of the plastic which cannot be easily removed by accepted cleaning methods.

ACRYLIC CLEANING INSTRUCTIONS

It is not recommended that our acrylic pieces be cleaned in a dishwasher. To prevent scratching, clouding and discoloration:

1. Never use solvents such as acetone, alcohol, carbon tetrachloride, etc.
2. Never use cleaners containing ammonia.
3. Never wipe with a harsh or gritty cloth.
4. Never use combination cleaner & wax, or spray wax.

Hand wash in mild soapy water, rinse & pat dry with soft cloth or paper towel. Use paste wax to maintain luster.

WARRANTY INFORMATION EFFECTIVE JULY 1, 2018

Carlisle is updating its Care, Use and Warranty Information for Melamine products. Sierrus and Durus Dinnerware will retain their two-year and four-year limited warranty, respectively, against breakage.

All other products with a date wheel that is dated on or after third quarter 2018, unless specifically noted, will carry a one-year limited warranty against breakage. The date wheel is located on the bottom of each product. The year is in the middle, and the arrow points to the quarter.

