

COLOR-COATED FLATWARE



Color-coated flatware requires good care to retain its original beauty and value throughout its service life.

FIRST USE

- Before first use, wash flatware in hot water using mild detergent (rinse and dry before storing)

HANDLING

- When clearing tables, separate flatware from holloware and china to prevent scratching

PRE-SOAKING

- After service, **immediately pre-soak in 140-160° water only (no chemicals or detergent)** for 10 minutes
- Soak in vertical basket in plastic bus tub, avoiding aluminum, as aluminum may cause discoloration
- **Do not use steel wool, metal scrapers, or other abrasive materials** to remove food remnants from flatware

WASHING

- **Wash as soon as possible** in vertical basket for commercial dishwashers, mixing forks and spoons so they do not stack, handwash for home use
- Load forks and spoons handle-down to ensure maximum rinse
- Load knives blade-down for safety in a separate vertical basket (and to prevent scratching)
- **Do not wash color-coated flatware with other metalware** (chemical reactions may occur that cause corrosion)
- **Only use mild, metal-safe dish detergent (no harsh chemicals or water softeners)**



DRYING (afterwash)

- Remove residual water by drying with a soft cloth or towel to prevent water spotting and corrosion
- **Do not use speed dryers or burnishers**
- Store in dry area away from humidity and grease

BEST PRACTICES

- **Handwash recommended for home use**
- Load flatware loosely in vertical basket, encouraging optimal water flow
- Dry immediately after washing (never soak overnight)
- Never leave flatware unwashed for long periods of time, as acidic and salty foods may cause corrosion
- Never soak or wash flatware with cast iron
- **Before washing large quantities of flatware for the first time, test your detergent on one item to ensure that no chemical reactions will occur**
- Do not use silver polish
- **Color-coated flatware cannot be rebrushed**—rebrushing will cause damage to coating

