

GLASS DINNERWARE



Glass dinnerware requires proper care to retain its original beauty and value throughout its service life.

FIRST USE

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

HANDLING

- After clearing tables, immediately remove food remnants from dinnerware with a soft dish cloth or sponge
- **Avoid using abrasive materials** (steel wool, metal scrapers, scouring pads) to remove debris

PRE-SOAKING

- **Soak in 140-160°F water** with chlorine-free, acid-free, non-abrasive detergent for 10-20 minutes

WASHING

- **Wash as soon as possible, using a peg rack to maximize water contact with dishware**
- **Dinnerware is safe for both high and low temperature commercial dish machines unless otherwise noted**

DRYING (afterwash)

- Remove residual water by drying with a soft cloth or towel

BEST PRACTICES

- **Do not microwave or heat over 212°F**
- **Avoid abrupt temperature changes, from hot-to-cold or cold-to-hot, to reduce the risk of cracking and breakage due to thermal shock**

