

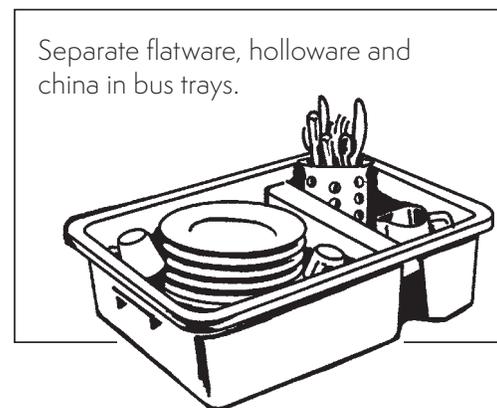
Quality Assurance

Flatware Care & Handling

Fine silverplate and stainless flatware will give you extra long service and will always look great when properly cared for. We offer the following recommendations.

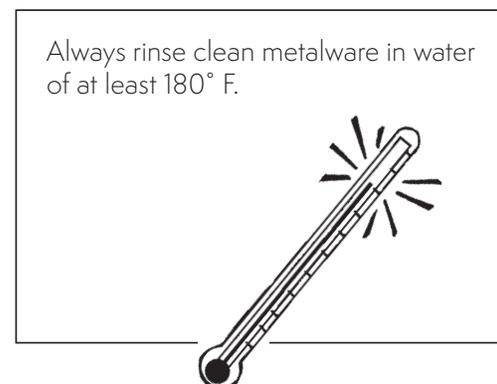
Handling:

- Minimum amount of handling is required when perforated cylinders in a portable rack are used to transport, wash, and dispense flatware.
- When using a system where the flatware is transferred from a cleaning cylinder to a storage cylinder by inversion **sort flatware tines, bowls and blades up.**



Rinsing:

- Consider adding a wetting agent to the rinse to prevent minerals in the water from staining your metalware.
- Pre-soak and wash metalware immediately after its removal from the table. Do not leave metalware in the pre-soak solution for more than 20 minutes before it is washed. Change the pre-soak solution after two or three cycles of use. Chemicals accumulate in pre-soak and may cause harm.
- Utilize a softener if you have very hard water. A high chloride content in the water can also be damaging.

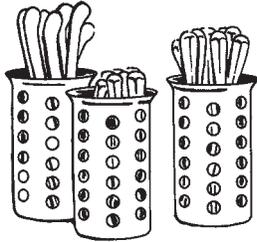


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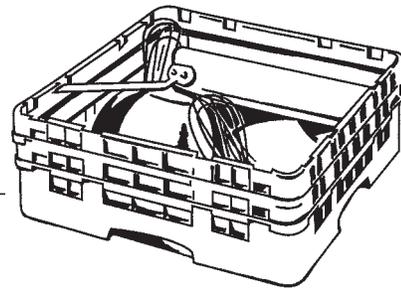
Washing:

- Remove all remnants of food from metalware items immediately after use. Avoid using steel wool or metal scrapers.
- Always separate flatware and holloware for pre-soaking and use a plastic or stainless steel pan, never aluminum.
- Do not use a pre-soak solution containing acidic silver detarnishing agents, including chlorides, bromides or iodides, as these products cause severe corrosion.
- Always wash your metalware in hot water and make sure you choose a cleaning agent free of abrasive or corrosive qualities that might damage your metalware.
- Avoid low-temp dishwashing. It is not suited for metalware.

When flatware is transported and washed in the same cylinder, **sort flatware tines, bowls and blades down**. This prevents contamination when items are removed for setting the tables.



Load the washing machine with the openings of hollow pieces facing down.



Storing:

Always make sure your metalware is clean and dry before storing to avoid corrosion and oxidation marks.



Keep your holloware pieces together in a dry area. Plastic or wooden racks provide the best storage.

