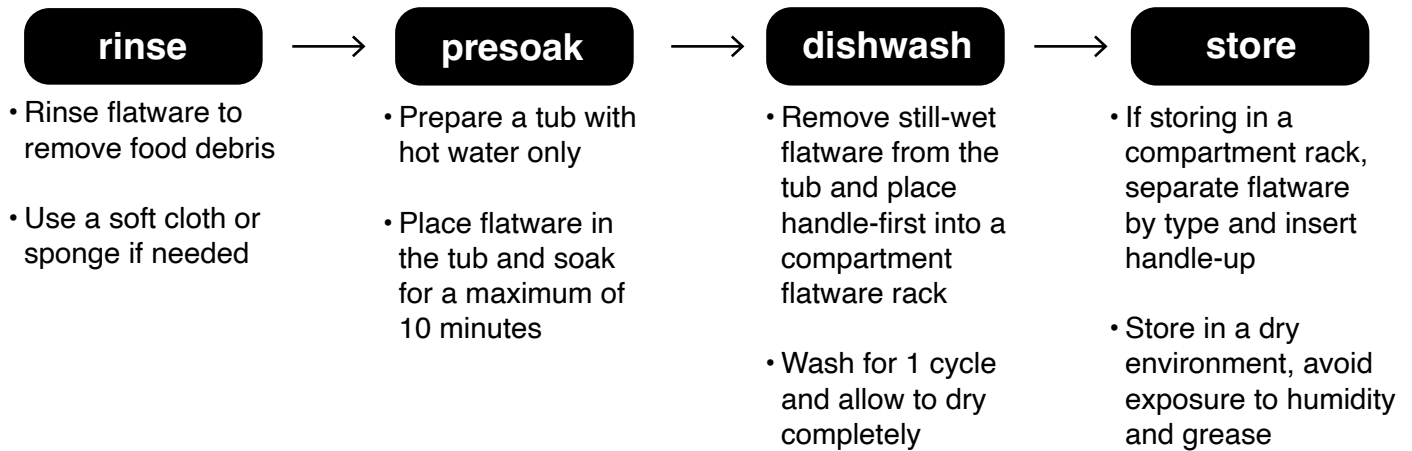


# PVD Color Stainless Steel Flatware Care & Use Instructions

Front of the House® Flatware is produced using the highest quality commercial-grade 18/10 stainless steel. Follow these easy guidelines to enjoy maximum performance and prolonged life of your investment.

## Basic Care Guidelines



## Care & Use Tips

### General Use:

- Never leave unwashed, soiled flatware sitting for a prolonged period of time
- Rinse promptly after each use to prevent tarnish from food oils, acids and salt
  - Do not scrub flatware with abrasive pads or steel wool
- Avoid contact with silver, aluminum, cast-iron, steel wool and other metals as they might cause discoloration
  - Avoid detergents with citrus extracts, harsh chemicals and water softeners

### When Pre-Soaking:

- Use a plastic bus tub, avoiding aluminum, as aluminum may cause discoloration
  - Pre-soak in HOT water only for 10 minutes
- Do NOT add a pre-soak solution as it might compromise the PVD finish
  - Avoid prolonged soaking as hard water can cause staining or pitting

### In the Dish Machine:

- Use a high-temperature dish machine as recommended
  - Ideal wash temperature: 130-135
  - Ideal rinse temperature: 180-185
- Use only a mild, metal safe dish soap. Do NOT use harsh chemicals and water softeners
  - Use a vertical flatware rack and do not overcrowd flatware in the compartments
- Wash flatware separate from other items, specifically keeping knives by themselves and blade- down
  - Place forks and spoons in the rack handle-first; mix to avoid “stacking”

For questions or more information, please contact us at [customerservice@foh.cc](mailto:customerservice@foh.cc) or call us at +1.305.757.7940



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