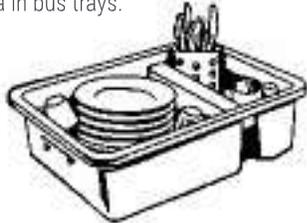


Care & Handling

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.

Separate flatware, holloware and china in bus trays.



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.

Always rinse clean metalware in water of at least 180° F.



Rinsing:

- Consider adding a wetting agent to the rinse to prevent minerals 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 4 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.

