

Dinnerware Care & Handling

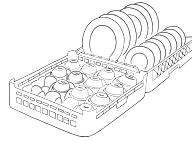
Food service dinnerware handles a heavy workload — and while Arc Cardinal builds dinnerware for such usage, there are some simple steps that can be taken to significantly prolong the life and look of these products. The following guidelines cover various troubleshooting and maintenance ideas that are applicable to all types of dinnerware.

DINNERWARE DO'S

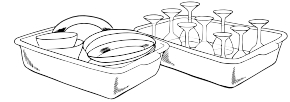
ALWAYS use a plastic scraper, sink sprayer or gloved hand to remove stubborn food.



ALWAYS use proper dish racks for plates and hollowware items during dish washing.



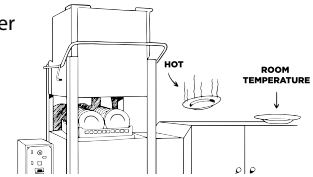
ALWAYS separate dinnerware from glassware and flatware in bus buckets.



ALWAYS have your commercial dishwasher serviced regularly to ensure proper water balance and rinse aid.



ALWAYS allow dinnerware to cool after dishwashing to room temperature and thoroughly dry before storing or putting back in service.



DINNERWARE DONT'S

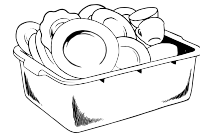
NEVER use metal pads, steel wool or abrasive cleaners.



NEVER stack dishes more than 1 ft. high.



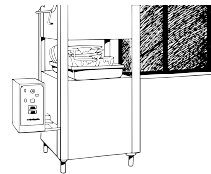
NEVER overload bus buckets.



NEVER bang dinnerware on waste can or warewashing table to avoid chipping and damage to dinnerware.



NEVER leave soiled dinnerware overnight to avoid staining of surfaces from certain beverages and sauces.



ARC CARDINAL FIVE-YEAR EDGE CHIP WARRANTY

Select Chef & Sommelier and Arcoroc collections offer a five-year edge chip warranty as standard on ALL pieces within the collections – including the squares, rectangles and cups – yes, everything. (Conditions available upon request.)