steelite
INTERNATIONAL

CARE & USE GUIDE

# *care & use instructions*

Seventy percent of product damage/loss occurs at the dishwasher table. To avoid such damage, ensure that the dishwasher table has sufficient space to store dirty items and avoid overloading trays or trolleys.

All items should be separated into type prior to washing. All washing equipment chemicals should be maintained and checked regularly. Check stock often; storage facilities should allow for stock rotation to prevent overuse.

## *china*

- Should be washed within 45 minutes of removal from the table and pre-rinsed
- Avoid contact between china, dinnerware and metals
- Abrasive cleaning aids should not be used, i.e. scouring pads, steel wool, etc.
- Minimize handling to reduce glaze abrasion
- Do not stack more than 15" high
- In order to reduce abrasions, do not slide items across each other
- Be sure to rotate your stock to prevent uneven wear
- Only stack product that are designated stackable

## *welsh slate*

Most products are dishwasher safe with the exception of those which have a felt backing. All products can be wiped clean using soap and warm water. Light scratches can usually be rubbed out using a damp cloth.

**SERVING SUGGESTIONS:**

To enhance the presentation of the cuisine and slate, a thin layer of mineral oil should be applied to the Welsh Slate prior to food preparation. Welsh Slate is ISO14001 Certified

## *melamine*

**WASHING:** Melamine is a commercial dishwasher safe product. Do not use harsh or abrasive cleaners or cleaning agents. For best results, use only soft sponges or plastic bristle scrubber brushes to remove dried food. Do not use chlorine bleach or chlorine-based sanitizing solutions when caring for melamine products. Only use sanitizers developed for commercial use. Consult your equipment company regarding proper products to use.

**TEMPERATURE:**

- Melamine products can withstand heat up to 248° F (120°C).
- **Do not use in an oven or microwave.**

**CONDITION:** Use of serrated knives is not recommended on melamine. Proper care and maintenance will ensure the life span of your melamine products.

**DESTAINING**

- Periodically presoak melamine products before dishwashing to prevent staining and to maintain luster.
- To prevent staining, use an oxygen-releasing compound such as Dip-It XP (ECOLAB).

## *creations wood*

To best maintain product finish and condition:

- Do not place near an open flame or grille
- Products should be stored in a dry location, at room temperature.
- Do not store near heat sources or in humid places.
- **This product should not be used in the dishwasher, oven, microwave or freezer**
- Clean with a soft damp cloth or wash with hot soapy water, do not soak in water or wash with harsh detergents
- Sanitize using an antibacterial spray or food safe liquid sanitizer
- Dry promptly after cleaning, ensure products are dry before stacking
- In order to maintain product finish and condition, apply a light coat of mineral oil with a clean dry cloth, to prevent wood from drying and cracking.
- Do not leave in direct sunlight for long periods of time

# *care & use instructions*

## *glassware*

- After washing, remove basket and leave to cool and dry
- Never carry glasses in bouquets
- Never use glass to carry or store flatware
- Never let the beer tap come in contact with the glass
- Do not use glassware as an ice scooper
- Use properly sized compartmented glass racks

## *stemware*

- Do not handle the stemware when hot
- Use white cotton gloves or 2 cloths for polishing
- Polish the bowl first followed by the stem and then the base
- Do not hold the glass by the stem or the base when polishing the bowl
- Use properly sized compartment glass racks

## *drinique*

- Freezer safe
- Safe with hot and cold liquids
- Commercial dishwasher safe
- High-Temp dishwashers are recommended
- Low phosphate and low chlorine washer detergent and sanitizer (e.g., Ecolab's Apex2 system) are recommended
- When using a 3-tier washing system, avoid using scratch pads or abrasive brush scrubbers
- After washing, store glasses dry
- Towel dry with soft cotton buffers or towels and polish glasses for best results

## *flatware*

- Flatware should be washed separately from dinnerware
- Wash as soon as possible to prevent pitting from acidic food deposits
- A pre-soak in warm water is recommended to loosen food particles
- Make sure your cleaning agent is void of any abrasive or corrosive qualities
- Use upright baskets to prevent scratching and to aid drying
- Do not overfill the upright flatware baskets
- If using a low temperature dishwashing system, carefully follow the manufacturer's instructions to avoid staining or corrosion
- On completion of the wash, allow the flatware to air dry, hand dry if necessary
- Be sure flatware is completely dry before storing in a dry location away from the kitchen

## *steak knifes*

### WOOD HANDLED KNIVES

- Handwashing is recommended for the best performance and optimal product life
- Wash knives with warm water and a mild detergent, rinse well and dry thoroughly
- Water and harsh detergents will dull the finish and dry out the handles
- It is recommended that the wooden handles be oiled as needed

### ABS (RESIN) HANDLED KNIVES

- Low temp dishwasher safe
- Wash knives with warm water and a mild detergent,
- Rinse well and dry thoroughly
- Not recommended for high temp dishwashers that exceed 167°F / 75°C
- Knives should not be exposed to extreme temperature changes, which will cause the abs handle material to crack over time

### STAINLESS STEEL KNIVES

- Dishwasher safe
- Wash knives with warm water and a mild detergent, rinse well and dry thoroughly

### BLADE SHARPENING

- Serrated blades cannot be sharpened
- Blades with no serrations can be sharpened as needed
- The frequency will depend on how often the knives are used and how well they are maintained

### THINGS TO AVOID

- Avoid soaking knives; they should be cleaned immediately after use to prevent damage caused by certain foods
- Avoid using abrasive cleaners, scouring pads, oven cleaners or cleaners containing chlorine bleach or citric extracts
- Avoid cutting on hard surfaces such as stone, metal or glass

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